

1ST SEM. 2014/15

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

PROGRAMME

BACHELOR OF SCIENCE IN FOOD

SCIENCE, NUTRITION AND TECHNOLOGY YEAR IV

COURSE CODE

: FSNT 403

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TITLE OF PAPER

FOOD INGREDIENT TECHNOLOGY

IN PRODUCT DEVELOPMENT

TIME ALLOWED

TWO (2) HOURS

INSTRUCTIONS

ANSWER QUESTION ONE (1)

AND ANY OTHER TWO (2)

QUESTIONS

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QUESTION 1 (COMPULSORY)

(a) I	Define	the	foll	lowing	terms:-
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- i. Food additive
- ii. Mutagen
- iii. Procarcinogen

(12 Marks)

- (b) Explain how the following toxicity tests are conducted on food additives:
 - i. Acute test
 - ii. Subacute test
 - iii. Chronic test

(10 marks)

- (c) Explain how the following values are obtained:
 - i. Acceptable daily intake (ADI)
 - ii. Maximum residue level (MRL)

(12 Marks)

(d) How is the mutagenicity and carcinogenicity of food compounds tested?

(6 Marks)

[TOTAL MARKS = 40]

QUESTION 2

(a) Explain consumer perceptions on food additives.

(8 Marks)

- (b) Define the following classes of food additives and give an example of a compound for each and its application:
 - i. Preservative
 - ii. Emulsifier
 - iii. Antioxidant
 - iv. Chelating agent

(16 Marks)

(c) State three (3) reasons for using food colours in food.

(6 Marks)

[TOTAL MARKS = 30]

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QUESTION 3

- (a) Explain how the following stabilizers are obtained, explain two (2) of their properties and give one (1) application example in each case:
 - i. Pregelatinized starch
 - ii. Cross-linked starch
 - iii. Locust bean gum

(15 Marks)

- (b) Describe the function of the following food additives, giving a food example in each case:
 - i. Sorbitol
 - ii. Sodium cyclamate
 - iii. Potassium iodide

(15 Marks)

[TOTAL MARKS = 30]

QUESTION 4

(a) Explain the properties of the different types of carrageenan.

(15 Marks)

- (b) Describe the function of the following food additives, giving a food example in each case:
 - i. Simplesse
 - ii. Olestra
 - iii. High fructose corn syrup

(15 Marks)

[TOTAL MARKS = 30]