

1057

B. Voc. (Food Processing and Preservation)

Fourth Semester

BFP-403: Nutraceuticals and Probiotics

Time allowed: 3 Hours

Max. Marks: 60

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Define the following terms:-

- a) Nutraceuticals
- b) Flavonoids
- c) Symbiotic
- d) Xanthophylls
- e) Antioxidants
- f) Prebiotic

(6x2)

UNIT – I

- II. a) Explain the biological significance of nutraceuticals.
- b) How do nutraceuticals act as new dietary ingredients?

(2x6)

- III. a) What are functional foods?
- b) Explain the world market for nutraceuticals.

(2x6)

UNIT – II

- IV. a) What are natural pigments? How are they important in food & beverage industry?

- b) How are nutraceuticals used in food and beverage industry? (2x6)

- V. Write a note on the importance of polyphenolic compounds as nutraceutical. (12)

UNIT – III

- VI. Explain the method for production of nutraceuticals. (12)

- VII. What are antiviral and antibacterial nutraceuticals? (12)

UNIT – IV

- VIII. Explain the biological significance of probiotics for aquaculture? (12)

- IX. What is the efficacy, standards and regulation of probiotic foods? (12)

x-x-x