

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

END-TERM EXAM (Summer Sem July-2016)

COURSE CODE: 10B1WBT738

MAX. TIME: 2 Hours

COURSE NAME: Functional Food Technology

MAX. MARKS: 50

COURSE CREDITS: 3

Note: All questions are compulsory.

Q1. Write brief notes on the following (any four):

(4x5=20)

- a) Resistant starches
 - b) Antioxidant bioactive peptides
 - c) EPA, DHA, CLA
 - d) ACE inhibitory activity
 - e) Resveratrol
2. What is the need to have prebiotics in our diet? Discuss their role in maintenance of gut with suitable examples of prebiotics. (2+3)
 3. Among the SCFAs, why butyrate is considered to be more beneficial? Discuss the production of butyrate from dietary fibres and its role. (1+2+2)
 4. How omega-3 FAs are involved in protection against CVDS. Describe major omega-3 FAs alongwith the mechanisms involved. (2+3)
 5. You are provided with a lactic culture 'A'. Describe the methodology you will follow for the production of bioactive peptides. What are the analytical methods you will employ those bioactive peptide fractions (3+3)
 6. How dietary fibres are playing role in maintenance of healthy status of our body? Describe their function with suitable examples. (2+3)
 7. Give two examples of each: (4)
 - a) Omega-6 Fatty acids
 - b) Antioxidant peptides
 - c) MUFA
 - d) Anthocyanidins