No. of Printed Pages : 1

Sl. No.

21BTH3E2BL

## M.Sc. III Semester Degree Examination, April/May - 2023 BIOTECHNOLOGY

## Food Technology and Nutrigenomics

Time : 3 Hours Maximum			Marks : 70	
Notes :		<ul> <li>(i) Answer any five of the following questions with Question No. 1 (Q.1) compulse each question carries equal marks.</li> <li>(ii) Draw neat diagrams wherever necessary.</li> </ul>		
1.	(a)	Define Nutraceuticals, and explain its various classes.	7	
	(b)	Brief about the importance of phytochemicals in nutraceuticals.	7	
2.	(a)	Enlist the various functional foods and discuss their health benefits.	7	
	(b)	How to determine the daily nutrients recommendation ?	7	
3.	(a)	Differentiate the endogenous and exogenous free radicals.	7	
	(b)	Explain what are the best sources of antioxidants.	7	
4.	(a)	Define antinutrients, explain their adverse effects.	5	
	(b)	Explain how protease and amylase inhibitors works as antinutrients.	5	
	(c)	Anti-nutritional factors present in pulses.	4	
5.	(a)	Explain polymorphisms and how it affects the uptake and transport of polyunsaturated fatty acids.	7	
	(b)	Describe the role of nutrigenomics in modulating the risk of diabetes and CVD.	7	
6.	(a)	What are the antidiabetic effects of functional foods ?	7	
	(b)	Define antioxidants, explain types of antioxidants.	7	
7.	(a) (b)	Discuss on types of nutritional assessment. Explain the scope and importance of nutrigenomics in human health and industry.	7 7	
8.	(a) (b)	What are the nutraceuticals supplement markets in India ? Describe the applied aspect of nutraceuticals in controlling the chronic diseases.	7 7	



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