**Fill the blanks with most appropriate word(s):**

|  |  |
| --- | --- |
| **1.** | Alginic acid is extracted from \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ seaweed. |
| **2.** | The components that inhibit the oxidation of fat is called as \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **3.** | The stiffening of fish muscle is called as \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **4.** | Browning reaction in most of the foods is related to the work of an enzyme \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **5.** | The carcinogenic compound related to smoking is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

**Key.**

1. Brown

2. Antioxidants

3. Rigor Mortis

4. PPO

5. Benzopyrene

**Choose the correct answer**

|  |  |
| --- | --- |
| **1.** | Which of the following has the high energy value? |
|  | a) Minerals | **b) Fat** | c) Protein | d) Carbohydrate |
| **2.** | Fish contains very less amount of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
|  | a) Vit-A | b) Vit-D | **c) Vit-C** | d) Vit-B |
| **3.** | Lachrymogenic type of flavour is found in \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
|  | **a) Garlic** | b) Grape |
|  | c) Ginger | d) All of the above |
| **4.** | Maltose contains \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
|  | a) Glucose and Fructose unit | **b) Two Glucose unit** |
|  | c) Two Fructose unit | d) Glucose and Galactose unit |
| **5.** | Water activity is represented by the symbol \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
|  | **a) aW** | b) Wa | c) Both | d) None |

**Define or answer the following in one to three sentences?**

1. Hetero polysaccharide:

2. Iodine Value:

3. Caramelization:

4. Emulsifier:

5. Water activity:

**Long questions**

**1**. Discuss about Fish muscle proteins?

**2**. Write in detail about Seaweed polysaccharides?

**3**. Explain in detail about Food additives?

**4**. What is a Lipoprotein, its types and their importance?