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**FIFTH SEMESTER (CUFYUGP) DEGREE EXAMINATION NOVEMBER 2026**

**FOOD TECHNOLOGY**

**FTL5EJ301(1)- Food Products Standards**

**2024 Admission**

**Maximum Time: 2 Hours** | **Maximum Marks: 70**

**Section A**

**All questions can be answered. Each Question carries 3 marks (Ceiling: 24 Marks)**

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| 1 | Define Food Product Standards. |
| 2 | Mention four quality parameters of rice. |
| 3 | Compare boiled milk, pasteurized milk and standardized milk. |
| 4 | What is the Food Fortification Regulation, 2018? |
| 5 | Define Codex Alimentarius Commission. |
| 6 | Mention any four export certification agencies. |
| 7 | Mention two food products protected by GI. |
| 8 | Write a short note on patentability. |
| 9 | Mention two recent amendments in FSSAI. |
| 10 | Mention the objectives of Eat Right Campus. |

**Section B**

**All questions can be answered. Each Question carries 6 marks (Ceiling: 36 Marks)**

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| 11 | Explain the Food Products Standards and Food Additives Regulations, 2011. |
| 12 | Explain the FSSAI registration procedure. |
| 13 | Explain INS numbering of food additives. |
| 14 | Discuss the importance of standardization in dairy products. |
| 15 | Explain the significance of food fortification in India. |
| 16 | Explain the objectives of FAO and WHO. |
| 17 | Discuss the patent filing process in India. |
| 18 | Discuss the importance of recent FSSAI initiatives. |

**Section C**

**Answer ANY ONE. Each Question carries 10 marks (1x10=10 Marks)**

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| 19 | Discuss the major FSSAI regulations introduced between 2017 and 2022. |
| 20 | Develop a strategy for exporting a processed food product that complies with international regulations. |