

- Q.18 What is the importance of snacks in food industry.
- Q.19 Analyse the current market trends in the snack food industry.
- Q.20 Explain the nutritional profile of snack foods.
- Q.21 What are the food safety regulations and standards for snacks?
- Q.22 Explain the innovations in snack packaging.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Explain all the ingredients used in snacks and extruded products.
- Q.24 Explain the extrusion process with its types, applications, principles and benefits.
- Q.25 Explain all the equipments's used in snack processing.

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221154A

5th Sem / Food Technology

Subject : Snacks and Extruded Food Products

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 What is the purpose of the extrusion process in snack food production?
- To mix ingredient together
 - To shape ingredient into a desired form
 - To cook ingredient to a high temperature
 - To remove moisture from ingredients
- Q.2 Which of the following ingredients is commonly used as a seasoning in snack foods?
- Salt
 - Sugar
 - Starch
 - Emulsifier
- Q.3 What is the role of consumer research in snack food product development?
- To test product prototypes and gather feedback

