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Total No. of Pages : 02

Total No. of Questions : 18

B.Tech. (Food Technology) (Sem.-5)

OILS & FATS PROCESSING TECHNOLOGY

Subject Code : BTFT-505

M.Code : 78650

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A**Answer briefly :**

- 1) a) Why coconut oil exists in solid state at room temperature?
b) Why does unsaturated fat exist as liquid at room temperature?
- 2) What are the problems encountered during storage of Rice Bran?
- 3) Define the terms acidolysis and alcoholysis.
- 4) What is the process of winterization?
- 5) What do you understand by term oxidative rancidity?
- 6) What is shortening? What are the advantages of its utilization in bakery products?
- 7) What is the difference in lard and tallow?
- 8) Define saponification number, iodine value and smoke point.
- 9) What is the importance of melting point and geometric isomerism in fats?
- 10) What are omega fatty acids? What is the importance of these fatty acids?

SECTION-B

- 11) Write about the intersterification process. What are applications of intersterified products?
- 12) Distinguish between acid value and Reichert-Meissl number.
- 13) Mention the two processing steps undertaken to prevent crystallization and settling of chilled oils.
- 14) Explain in detail the process of hydrogenation of oils.
- 15) Elaborate the process of deodorization of oils.

SECTION-C

- 16) Explain the extraction procedure of Rice Bran Oil with flow diagram. How protein isolate can be recovered from mustard seed? Describe the flow sheet.
- 17) What do you understand by the term Cocoa butter substitute? How cocoa butter substitute is produced from natural vegetable oil?
- 18) Write about the major byproducts of oil processing industry along with their uses. Write down the method of production of butter oil.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.