

AU - 2717

Fifth Semester B. Tech. Che. Tech. (Food, P and P, O and P and Petro.) (CGS)
Examination

SPECIAL TECH - II OIL AND PAINT TECH - II

Paper - 5 OT 04

(USC - 11030)

P. Pages : 2

Time : Three Hours]

[Max. Marks : 80

- Note :** (1) Separate answer book must be used for each section in the subject Geology, Engineering material of civil branch and Separate answer book must be used for Section A and B in Pharmacy and Cosmetic Tech.
(2) Answer **Three** questions from Section A and **Three** questions from Section B.
(3) Due credit will be given to neatness and adequate dimensions.
(4) Illustrate your answer wherever necessary with the help of neat sketches.
(5) Use pen of Blue/Black ink/refill only for writing the answer book.

SECTION A

1. How urea addition technique is applied for the separation of fats and fatty acids ?
How pure fatty acids are prepared by this technique ? 13

OR

2. Explain the technique of U. V. and I. R. for the analysis of fatty acids. 13
3. Give the importance of dilatometric measurements. What is solid fat Index and its industrial uses. 13

OR

4. Discuss about low temperature crystallisation of fatty acids, giving examples. 13
5. Explain the theory of fatty acids distribution in natural fats. Give details about Even distribution theory. 14

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OR

6. Explain the theory of Lipase-hydrolysis in detail. 14

SECTION B

7. Give an account of Gas-Liquid-chromatography for the separation of fats and oils discussing the parameters. 13

OR

8. Define R. M. and Polenske value. How these values are estimated in the laboratory ? 13

9. Give details about Phospholipids, their application and importance. 13

OR

10. What are essential fatty acids ? What is their importance in human diet ? 13

11. What are metallic soaps ? How are they produced by fusion process ? Give their application and uses. 14

OR

12. Write about any **Two** :—

- (i) Thin Layer chromatography
- (ii) Total fatty matter of soaps
- (iii) Rancidity in oils and fats.

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