

B.Tech. Seventh Semester (Food, Pulp & Paper, Oil & Paint & Petro Technology) (CGS)
11062 : Food Technology - IV : 7 CT 03

P. Pages : 2

Time : Three Hours



AU - 2946

Max. Marks : 80

- Notes : 1. Diagrams and chemicals equations should be given wherever necessary.
2. Illustrate your answer necessary with the help of neat sketches.

SECTION - A

1. Explain the terms 'F' value, 'D' value & 'Z' value. What is commercial sterility? Derive an equation for equivalent time for commercial sterility. 14

OR

2. Explain the principle & working of colour sorter with neat & clean sketch. 14
3. a) Explain wheat milling process. State its byproducts. 8
b) What do you mean by legume milling. 5

OR

4. a) Explain the principle & working of Triple effect evaporator. 8
b) State the principles of:- 5
i) 'Z' blade mixer
ii) A continuous screw press.
5. a) Explain the stages in wheat milling with the help of diagram. 8
b) Draw the sketch of Wheat Kernel. 5

OR

6. a) How oil seed is processed for food uses? 8
b) State the significance of: 5
i) Solvent extraction ii) Refining

SECTION - B

7. Explain the principle & working of: 14
i) Farinograph ii) Extensograph

OR

8. What happens inside the extruder? State some typical applications of extrusion cooking in Food Industry. 14
9. a) Explain the manufacture of biscuits with the help of neat block diagram. 8

- b) Differentiate between 'straight dough' & sponge dough method of bread making. 5

OR

10. a) Explain the process for black tea manufacturing. 8
b) Explain 'Instant tea'. 5
11. a) Explain the steps in cocoa processing. 8
b) State about:- 5
i) Cocoa powder ii) Cocoa butter

OR

12. a) Explain the terms:- 8
i) I M Foods ii) Baby Foods
iii) Instant Foods
- b) What are simulated milk products? Explain 'Tea Whitener'. 5

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