

23U315S

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Name.....

Reg. No.....

THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2024

(Food Processing Technology)

CC18U SDC3 MT13 – MILLING TECHNOLOGY

(CEREALS, PULSES AND OIL SEEDS)

(2018 to 2020 Admissions – Supplementary)

Time: Three Hours

Maximum: 80 Marks

PART A

Answer *all* question. Each question carries 1 mark.

1. Pigments responsible for coloured rice is
2. Standard moisture content in wheat flour is
3. are concentrated liquid form of spices
4. Solvents used for the extraction of oleoresins extraction are
5. Natural yellow colour present in turmeric is.....
6. is the pigment present in red chillies
7. Ginger oleoresins are commercially known as
8. is a hydrothermal treatment before milling
9. Scientific name of pepper is
10. Liquid oils can be converted to solid fat by process known as

(10 × 1 = 10 Marks)

PART B

Answer any *eight* questions. Each question carries 2 marks.

11. What is parboiling?
12. What is milling recovery?
13. Define oleoresins.
14. What is hydrogenation?
15. What is Gristing?
16. What is tempering in wheat milling?
17. Write four application of spice oleoresins.
18. Write the composition of water based emulsion “DIPSOL”.
19. Why red earth is used in wet milling of pulses?
20. What is the main purpose of neutralisation in oil refining?
21. Write CFTRI method of parboiling.
22. What is pelletization in the extraction of rice bran oil?

(8 × 2 = 16 Marks)

PART C

Answer any *six* questions. Each question carries 4 marks.

23. Draw the flow chart of rice bran oil extraction and explain it briefly.
24. Write a note on any two pulse products.
25. Briefly explain method of oleoresin extraction.
26. Write a note on processing of any two major spices.
27. Explain mechanical expression of oil seeds.
28. What is oil refining and briefly explain the steps?
29. Illustrate LSU dryer and explain.
30. Explain wet and dry method of pulse milling.
31. Explain parboiling process of paddy.

(6 × 4 = 24 Marks)

PART D

Answer any *two* questions. Each question carries 15 marks.

32. Explain the commercial rice milling in detail.
33. Explain in detail about oil refining process.
34. Explain wheat milling in detail.
35. Briefly explain with a flow chart of modern method of pulse milling.

(2 × 15 = 30 Marks)
