

**21U366S**

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Name: .....

Reg. No: .....

**THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2022**

(Supplementary/Improvement)

**CC18U SDC3 MT13 – MILLING TECHNOLOGY (CEREALS, PULSES AND OIL SEEDS)**

(Food Processing Technology)

(2018 to 2020 Admissions)

Time: Three Hours

Maximum: 80 Marks

**PART-A**

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

1. .... are concentrated liquid form of spices
2. Solvents used for the extraction of oleoresins extraction are .....
3. Non gluten protein in wheat are ..... and .....
4. Natural yellow colour present in turmeric is .....
5. .... is the pigment present in red chillies
6. Ginger oleoresins are commercially known as .....
7. Major carbohydrate in rice is .....
8. Botanical name of wheat is .....
9. .... wheat is known as bread wheat.
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 two step process of milling?
12. Write four advantages of oleoresins.
13. What is buff polish in pulse milling?
14. What is the main purpose of neutralisation in oil refining?
15. Write the classification of wheat based on protein content.
16. What is pelletization in the extraction of rice bran oil?
17. What is curing of rice?
18. What is tempering in wheat milling?
19. Write the composition of water based emulsion “DIPSOL”?
20. What is mechanical expression in oil seeds?
21. What is double boiling method of parboiling?
22. What is refining?

**(8 × 2 = 16 Marks)**

### **PART-C**

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

23. Explain one pass milling of rice.
24. Briefly explain method of oleoresin extraction.
25. Explain wet and dry method of pulse milling.
26. Explain the process of puffed and flaked rice.
27. Brief a note on major spice ginger and its processing.
28. Briefly write about two types of husking machines.
29. Illustrate LSU dryer and explain.
30. Explain any four modern methods of parboiling.
31. Write the difference between spice oils and oleoresins. Write its uses.

**(6 × 4 = 24 Marks)**

### **PART-D**

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

32. Define parboiling and explain in detail about traditional and modern method of parboiling process?
33. Explain in detail about oil refining process.
34. Write a note on composition of wheat, spices and pulses
35. Explain the steps involved in modern milling of wheat.

**(2 × 15 = 30 Marks)**

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