

**G 5276**

30

(Pages : 2)

Reg. No.....

Name.....

**B.VOC. DEGREE EXAMINATION, JULY 2019**

**Third Semester**

**FPT 3S5T—FAT AND OIL PROCESSING TECHNOLOGY**

(For B.Voc. Degree in Food Processing Technology)

Time : Three Hours

Maximum : 80 Marks

**Part A**

*Answer all questions.*

*Each question carries 1 mark.*

1. What is hydrogenation ?
2. Explain solvent fractionation.
3. Define Oxidation.
4. What is centrifugation ?
5. Write about melting point of ghee.
6. What is active oxygen ?
7. Write about melting point of coconut oil.
8. Mention uses of bleaching.
9. Explain dewaxing.
10. What is refractive index ?

(10 × 1 = 10 marks)

**Part B**

*Answer any eight questions.*

*Each question carries 2 marks.*

11. Write about fire points.
12. Explain saponification number.
13. Write a note on free fatty acids.
14. Write about polar components in frying fats.
15. What is solid fat index ?
16. Explain deodorizing.

Turn over

17. Write about storage of oil.
18. What is iodine value ?
19. Mention uses of shortening.
20. Explain cold test.
21. What is winterization ?
22. Explain peroxidation value.

(8 × 2 = 16 marks)

### Part C

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

23. Explain extraction of oil from sunflower seeds.
24. Write about common packaging material used for fat and oils.
25. Explain uses of oil in food industry.
26. Write about significance of refined oil.
27. Write a note on hydrogenation.
28. Explain preparation and uses of margarine.
29. Write about shortening power of fats.
30. Write about importance of fat analysis.
31. Explain procedure and uses of thiobarbituric acid test.

(6 × 4 = 24 marks)

### Part D

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

32. Give an account on major and minor oil seeds.
33. Explain characterization of fats.
34. Explain how fats and oils can be classified.
35. Describe steps involved in oil processing. Mention latest processing techniques.

(2 × 15 = 30 marks)