

**B.VOC. DEGREE EXAMINATION, AUGUST 2018****Third Semester****FPT 3S 5T—FATS AND OIL PROCESSING TECHNOLOGY**

(For B.Voc. Programme in Food Processing and Technology)

Time : Three Hours

Maximum : 80 Marks

**Part A***Answer all questions.**1 mark each.*

1. What is solvent extraction ?
2. How protein content can be removed from oil ?
3. What is refractive index ?
4. Write about impurities present in vegetable oil.
5. Mention two deodorizers
6. What is cold test ?
7. What are polar compounds ?
8. Name two oil seeds.
9. Explain fractionation.
10. What is bleaching ?

(10 × 1 = 10 marks)

**Part B***Answer any eight questions.**2 marks each.*

11. Write about importance of antioxidants.
12. Explain iodine value.
13. Explain lipid oxidation.
14. Write a note on Schaal Oven test.
15. Write about saponification number.

**Turn over**

16. Explain shortening.
17. Explain solid fat index.
18. Write about polar components in frying fats.
19. Explain processing of ghee.
20. What is winterization ?
21. Write about thiobarbituric acid test.
22. Mention main factors to be considered for storage of fat.

(8 × 2 = 16 m

### Part C

*Answer any **six** questions.*

*4 marks each.*

23. Explain mechanical method for oil extraction.
24. Enumerate uses of fats and oils in food industry.
25. Explain modern processing techniques of oils.
26. Write about preparation of margarine.
27. Explain preparation of hydrogenated vegetable oil.
28. Write about of significance of free fatty acids in food.
29. Give an account on oil refining.
30. Explain importance of fat analysis.
31. Explain flash and fire point.

(6 × 4 = 24 m

### Part D

*Answer any **two** questions.*

*15 marks each.*

32. Give an account on oil extraction from any *three* major oil seeds.
33. Describe classification of fats and oils.
34. Explain packing and storage of fats and oils.
35. Enumerate process involved in oil processing.

(2 × 15 = 30 m