



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech. (Food Technology) 2022 Admission**  
**II Semester Final Examination - September 2023**

Pafe.1208

Post Harvest Engineering (2+1)

Marks: 50  
Time: 2 hours

**I Fill in the blanks**

(10x1=10)

1. Grains differ in weight is separated by ..... separator.
2. Aerodynamic property is used in ..... conveyor.
3. Holding of grain between two drying passes is termed as .....
4. Parboiling of paddy is ..... treatment.
5. Furfural is produced from paddy .....

**State True or False**

6. Indirect method used for moisture estimation is Moisture Meter.
7. Oil content of shelled groundnut is 40-45%.
8. The point at which moisture content changes from constant rate to falling rate is known as EMC.
9. Drying up to 20 cm depth is called as deep bed drying.
10. Continuous buckets has less capacity than spaced buckets in bucket elevator.

**II Write short notes on ANY FIVE of the following**

(5x2=10)

1. Explain the relationship between dry and wet basis moisture content.
2. Define Parboiling and list its advantages.
3. Explain critical moisture content
4. What are the pretreatments for wet and dry milling of pulses?
5. Enumerate the components of bucket elevator.
6. Write a note on chain conveyor.
7. Explain working principle of pneumatic conveyor.

**III Answer ANY FIVE of the following**

(5x4=20)

1. Explain construction and working of maize sheller.
2. Discuss with flow chart about dry milling of pulses
3. Discuss working of magnetic separator.
4. Write a brief note about colour sorting machine.
5. Enumerate the components of wheat flour milling machineries.
6. Write a note on working of centrifugal dehusker.
7. Explain working of a screw conveyor.

**IV Write an essay on ANY ONE of the following**

(1x10=10)

1. Explain in detail about direct and indirect methods of moisture measurement.
2. Discuss with neat sketch about working of belt conveyor.

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