

KERALA AGRICULTURAL UNIVERSITY B.Tech. (Food Technology) 2022 Admission IV Semester Final Examination – July 2024

Pafe.2218

Processing Technology of Legumes and Oilseeds (2+1)

Marks: 50 Time: 2 hours

| I | | Fill in the blanks |
|---|----|---|
| | 1. | $(10\lambda 1=10)$ |
| | 2. | Cowpea belongs to protein oil group. |
| | 3. | Soybean fixes atmospheric nitrogen in soil through bacteria |
| | 4. | Two value added products of groundnut are and |
| | 5. | revolution is related to oilseeds. The family of pulses is |
| | 6. | The appearance of oil can be lightened by process. Aflatoxin contamination is found |
| | | in seeds. |
| | 7. | RBD oil indicates, bleached andoil. |
| | 8. | For quick cooking of pulses, milling process is recommended. Cajanus cajan is |
| | | the scientific name of pulse. |
| | 9. | Legume seeds contain seed coat, and |
| | | is the step of converting the free fatty acids in crude oils to soaps, which is also |
| | | known as |
| п | | Write short notes on ANY FIVE of the following (5x2=10) |
| | 1. | Classify edible oilseeds based on their main growing seasons. |
| | 2. | Define buff polishing. |
| | 3. | Write 4 value added products each of pulses and oilseeds. |
| | 4. | What are the two stages followed in direct solvent extraction process of groundput? |
| | 5. | Write a short note on the bleaching process. |
| | 6. | What do you mean by pitting process? |
| | 7. | Write a short note on chill fractionation. |
| Ш | | Answer ANY FIVE of the following (5x4=20) |
| | 1. | Write down the factors affecting the cooking of dal. |
| | 2. | What are the needs of dry and wet milling processes in pulses? |
| | 3. | Write short notes on tofu and soy yoghurt. |
| | 4. | Describe the different polishing processes of pulses. |
| | 5. | Highlight the uses of sunflower. |
| | 6. | Write a short note on the hydrogenation process. |
| | 7. | Write short notes on production of besan and papad from pulses. |
| V | | Write an essay on ANY ONE of the following (1x10=10) |
| | 1. | Why are oilseed prices increasing in the market? Describe soy protein isolates and concentrate. |
| | 2. | Show the flow charts of vegetable oil extraction and processing. |
