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## KERALA AGRICULTURAL UNIVERSITY B.Tech.(Food Engg) 2018 Admission II Semester Final Examination- June 2019

Engineering Properties of Biological Materials (2+1)

Marks: 50 Time: 2 hours (10x1=10)Fill up the blanks The pure plastic behaviour material is also called 2 food and viscosity applies to food Texture applies to is a science which deals with deformation and flow of material under the action of applied force Mechanical model for determination of visco-elastic behaviour contains and 5 The capacity of a material for taking permanent deformation is known as The resistance to applied force is known as 6 Kelvin model is composed of spring and dashpot in The constant of proportionality in relating stress and strain for elastic bodies is known as 8 9 The four element model used to predict the creep behaviour is also known as is a measure of the food materials' ability to store electromagnetic energy 10 Write Short notes on any FIVE of the following (5x2=10)Contact Stress 1 **Bulk Modulus** 3 Dashpot 4 Coefficient of friction 5 Terminal velocity 6 Dielectric loss factor Thermal diffusivity (5x4=20)Answer any FIVE of the following. 1 Classify –food materials based on rheological properties Differentiate between dilatant and pseudoplastic fluid 3 Enumerate the methods of texture evaluation Explain in detail about vibration damage Describe about needle probe method 5 Calculate the sphericity of apple whose length, width and thick is 10 cm, 5 cm and 5.5 cm, respectively. Calculate the value of decay in stress at the 5th minute in a simple Maxwell model where the initial stress is 60 Pa and time of relaxation is 35 minutes. Answer any ONE of the following (1x10=10)Define friction and explain the effect of load and sliding velocity on friction. 1 Find out the volume and specific gravity of apple using platform scale method with the following data:

a. Weight of apple in air = 0.1322kg

b. Weight of container + water = 1.0147 kg

Weight of container + water + apple submerged = 1.1823 kg