

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2013 Admission
Vth Semester Final Examination-January -2016

Cat. No: Fdpr 3103

Marks: 50.00

Title: Oil chemistry and Technology (2+1)

Time: 2 hours

I State True or False

(10 x 1=10)

1. The melting point of a fat or oil is actually a range, not a sharply defined temperature
2. Coconut oil is the highest saturated fat vegetable oil
3. The predominant type of rancidity is oxidative rancidity
4. Most antioxidants are phenolic compounds
5. Polymorphism is not found in many long chain carbon compounds
6. The iodine number is a measure of the extent of saturation of the fatty acids present in a fat
7. Rancidity and Reversion are the same things
8. Rendering is a process by which fat is removed from the tissue by heat
9. The residue from pressing or extracting is very low in protein
10. Oleic acid is a saturated fatty acid

II Write short notes on any FIVE questions

(5 x 2=10)

1. Saponification number
2. Physical properties of fats and oils
3. Steam deodourization
4. Plasticity of fats
5. BHA and BHT
6. Explain EFA with examples
7. Solid oil

III Write short essay on any FIVE questions

(5 x 4=20)

1. Iodine value and its importance
2. Explain Screw press
3. Hydrogenation of oils
4. Reversion
5. Solvent extraction
6. Alkali refining
7. Inter esterification

IV Write essay on any ONE

(1 x 10=10)

1. What is rancidity? What are the different types of rancidity? What are the precautions to be taken when storing oils and fats
2. Explain (a) Margarine b) Essential oil and oleoresin c) Lipid metabolism