Fdpr.3103            Oil Chemistry and Technology (2+1)

**Marks: 50**
**Time: 2 hours**

**I        Fill in the Blanks**                                                  (10x1=10)
1   Esters of fatty acids with alcohols are called_____
2   Rancidity of butter is prevented by the addition of_____
3   In cephalin, choline is replaced by_____
4   The first step of the refining process is _____
5   _____deodorization is suitable for small plants with capacities up to 50 tons/day
6   _____is the cheapest method  for the extraction of oils from the different parts of the plants
7   _____chromatographic method is exclusively used for the qualitative analysis of volatiles
8   _____are virtually absent in fat of living animal tissue
9   The main initial products of autoxidation are _____
10  _____type of catalysts for hydrogenation are more common industrially

**II       Write Short notes on any FIVE of the following**                       (5x2=10)
1   Essential fatty acids
2   Saponification
3   Antioxidants
4   Smoking point
5   Trans fat
6   Peroxide value
7   Liquid-liquid extraction

**III      Answer any FIVE of the following.**                                    (5x4=20)
1   Autoxidation of fat.
2   How will you identify the quality of fat?
3   Reasons to replace the butter in food preparation.
4   Factors influence the extraction process?
5   Advantages and disadvantages of ghani crushing
6   Liquid-liquid extraction equipments.
7   Applications of essential oils.

**IV       Answer any ONE of the following**                                      (1x10=10)
1   Classification of  lipids based on their structural components and physico-chemical properties of lipids.
2   Different  methods of extraction of  essential oils.

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