KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2020 Admission
IV Semester Final Examination - August 2022

Pafe.2218 **Processing Technology of Legumes and Oilseeds (2+1)** **Marks: 50**
Time: 2 hours

I **Fill in the blanks** **(10x1=10)**

1. During dry milling method of pulses an average dhal recovery ranges between.....
2. Legumes are deficient in .....and ..... amino acids.
3. The most common solvent used in India for oil extraction process in oil seeds is .....
4. Safe moisture level for storage up to one year for pulses ranges from .....
5. Best method of extraction oil for soya bean is .....

State True or False

6. Neutralization process is done to increase the FFA.
7. Winterization operation is the removal of soft wax.
8. In solvent extraction method, boiling point of n-hexane is 66-70 °C.
9. Filtration is the separation of liquid from solids.
10. Pulse grain are main source of vitamins.

II **Write short notes on ANY FIVE of the following** **(5x2=10)**

1. Write a brief note on hydraulic press of oil extraction in oil seeds.
2. Mention the modern methods used for soya milk processing.
3. Mention any four pulse based fermented foods.
4. How does soaking affect the nutrient content of food?
5. What are pulse proteins concentrates?
6. What is stability of oils?
7. Mention the value added products of soybean.

III **Answer ANY FIVE of the following** **(5x4=20)**

1. Briefly describe the wet milling method of pulses with a flow diagram.
2. Write a note on anti-nutritional factors present in legumes.
3. Mention the equipment required for pulse processing.
4. What are the factors affecting the dal milling efficiency?
5. Write the different methods used for removal of anti- nutritional compounds.
6. Write the flow chart for oil seed processing.
7. What are Supercritical Fluids?

IV **Write an essay on ANY ONE of the following** **(1x10=10)**

1. With a neat schematic diagram write a note on working principle and application of supercritical fluid extraction (SCFE).
2. Brief a note on by-products of pulse milling and their value addition.

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