



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2023 Admission
III Semester Final Examination – January 2025

Pafe.2111

Processing Technology of Cereals (2+1)

Marks: 50
Time: 2 hours

(10x1=10)

I Fill in the blanks

1. Which portion of wheat is rich in cellulose and hemicellulose
(A) Endosperm
(B) Bran
(C) Germ
(D) Aleurone layer
2. Phytochemicals are
(A) Nutritive substances
(B) Non-nutritive substances
(C) Both above
(D) None of the above
3. During pulse processing the basic operation performed include
(A) Size reduction
(B) Dehusking and splitting
(C) Shelling and pearling
(D) Scrubbing and attrition
4. The highest value of angle of internal friction indicates
(A) Cohesive
(B) Easy flowing
(C) Normal flow
(D) No indication of flow
5. Method of conveying granular material with high speed of air is by
(A) Belt conveyor
(B) Screw conveyor
(C) Pneumatic conveyor
(D) Bucket elevator
6. Oil content of parboiled rice bran is _____ raw rice bran
(A) Higher than
(B) Lower than
(C) Same as
(D) Very less than
7. Break roll and reduction roll are used in
(A) Wheat milling
(B) Rice milling
(C) Corn milling
(D) Pulse milling
8. For biological materials, the relationship between EMC and RH is given by _____ equation
(A) Janssen
(B) Rankine
(C) Henderson
(D) Chung's

9. Which of the following is not involved in wheat milling
(A) Sifting
(B) Polishing
(C) Purification
(D) Break System
10. Which of the following is difficult-to-mill pulse
(A) Pigeon pea
(B) Chickpea
(C) Pea
(D) None

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

1. What is Puffing with respect to rice?
2. What is the Criteria of Wheat Flour Quality?
3. What is parboiling of paddy?
4. What is the objective of sorghum milling?
5. What is the objective of pulse milling?
6. How is the conditioning of pulses done during dry milling?
7. Write down the composition of barley.

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

1. Discuss additives in Breakfast Cereals.
2. Discuss the unit operations involved in dry milling of sorghum.
3. Explain any two physical characteristics of wheat flour.
4. Explain milling quality of paddy.
5. Why we do stabilization of rice bran.
6. Give flowchart of dry milling of pulses.
7. What do you understand by dry milling of corn?

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

1. Process for milling of oats
2. Breakfast cereals
