

SECTION-B

Note: Short answer type questions. Attempt any six questions out of Eight questions. (6x5=30)

- Q.11 Differentiate between single screw and twin screw extruders.
- Q.12 Briefly explain CFTRI Methods.
- Q.13 What are the advantages and disadvantages of wet milling.
- Q.14 Explain refining of oil
- Q.15 Explain screw press in milling of oilseeds.
- Q.16 What is preconditioning of oilseeds?
- Q.17 Briefly explain pulse milling machines.
- Q.18 What is the principle of extrusion cooking?

SECTION-C

Note: Long answer type questions. Attempt any one questions out of two questions. (1x10=10)

- Q.19 Explain various solvent extraction methods in milling of oilseeds.
- Q.20 Briefly explain milling methods of pulses

No. of Printed Pages : 2

Roll No.

189243

Level -4, 2nd Sem / (DVOC) Food Processing

Subject : Milling of Pulses and Oilseeds

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Very short answer type questions. All questions are compulsory. (10x1=10)

- Q.1 What is dry milling?
- Q.2 Define dehusking.
- Q.3 Which solvent is best for oil extraction?
- Q.4 What is the drying temperature of pulses?
- Q.5 Write full form of CFTRI.
- Q.6 Corn contains Vitamin C. Write True or False
- Q.7 What is rice bran made of?
- Q.8 Pulses contain proteins. Write True or False
- Q.9 What is germ of corn?
- Q.10 Write any two examples of plants that can produce oil.

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