

- Q.26 Describe the CFTRI method of parboiling.  
 Q.27 Explain the mechanical delinting of cotton seeds.  
 Q.28 Discuss Various steps in Wheat milling process.  
 Q.29 Explain the Wet Milling Process of pulses.  
 Q.30 Discuss important unit operations of pulse miling.  
 Q.31 Describe the working of a vertical cone rice whitener  
 Q.32 Suggest the methods to minimize the breakage of rice.  
 Q.33 Write down various advantages of parboiling.
- Q.34 Describe various animal feeds and source of their raw material.  
 Q.35 Describe operation of Under runner disc Sheller.

#### SECTION-D

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 Describe the various machines used for processing of Animal feed.  
 Q.37 Explain in detail the layout and plan of seed processing plant.  
 Q.38 Write a short note on any two of the following:  
 a) Rubber roll sheller  
 b) Specific gravity separator  
 c) Hydraulic press

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**Agri Engg**

**Subject:- Agro Process Engineering**

Time : 3Hrs.

M.M. : 100

#### SECTION-A

**Note:** Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 The process of applying chemical on seed is called  
 a) Seed grading b) Seed conditioning  
 c) Seed treatment d) Washing
- Q.2 Indented cylinder separator separates the grains on the basis of:  
 a) Relative length b) Weight  
 c) Length d) Density
- Q.3 During milling breakage can be minimized by\_\_\_\_  
 a) Proper storage b) Optimum Harvest time  
 c) Constant feed rate d) All of these
- Q.4 The pneumatic conveyor moves granular materials with  
 a) Suction  
 b) High velocity air stream  
 c) Both (a) and (b)  
 d) None of these

- Q.5 Milling of food grain include
- Cleaning
  - Grading
  - Separating
  - All of these
- Q.6 Parboiling of paddy is done to:
- Achieve maximum recovery of head rice
  - Minimize the broken percentage
  - Reduce the milling losses
  - All of these
- Q.7 Pellet die thickness is related to
- Length
  - Diameter
  - Compactness
  - Hardness
- Q.8 The temperature for gelatinization is about:
- 80° C
  - 75° C
  - 70° C
  - 65° C
- Q.9 The process of removing husk from paddy is called:
- Dehusking
  - Separating
  - Policing
  - None of these
- Q.10 The soaking of paddy in hot or cold water before paddy milling is known as
- Polishing
  - Husking
  - Parboiling
  - Whitening

## SECTION-B

**Note:** Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 The karnel without husk is known as\_\_\_\_\_.
- Q.12 Define oil Expression.
- Q.13 Write the full form of RPEC.
- Q.14 Define Conditioning.
- Q.15 Define Blending.
- Q.16 Write the name of acid used in delinting of cotton seed.
- Q.17 Name any two by-products of rice.
- Q.18 The putting a product into a package is called\_\_\_\_\_.
- Q.19 What do you mean by Whitening of rice.
- Q.20 Parboiled rice takes\_\_\_\_\_ time to cook.

## SECTION-C

**Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

- Q.21 Describe the principle and working Air screen cleaner-cum grader.
- Q.22 Describe the working of Ghani as mechanical expression device.
- Q.23 Explain the solvent extraction process in brief.
- Q.24 Describe the factors affecting the pulse milling out turn.
- Q.25 Explain the principle of operation of rubber roller sheller.