Seat No.:	Enrolment No.

GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER-IV • EXAMINATION - SUMMER 2015

	•	t Code: 141404 Date: 03/06/20	15
Tiı	me: 1 truction 1.	. Attempt all questions.	70
Q.1	(a) (b)	Discuss the ideal features of paddy storage house. Explain the following physical properties of food grains: i) Angle of repose ii) Porosity iii) Sphericity	07 07
Q.2	(a) (b)	Write short notes (any two) i. Milling of return paddy ii. Byproducts of corn milling iii. Custom blending of wheat flour. Describe the modern method (CFTRI method) of pulse milling. OR	07 07
	(b)	Explain the different types of wheat flour.	07
Q.3	(a) (b)	Explain in detail the solvent extraction method for oil extraction. How the oilseeds are prepared prior to oil extraction? Explain. OR	07 07
Q.3	(a) (b)	Explain the concept and importance of turbo milling of wheat. Briefly explain the various unit operations involved in wheat milling.	07 07
Q.4	(a) (b)	Explain the corn starch extraction process using wet milling. Explain the various factors affecting rice milling yield. OR	07 07
Q.4	(a) (b)	Write short notes on: i) Supply chain of food grains ii) Structure of wheat grain Explain the following steps in the refining of oil: i) Degumming of oil ii) Neutralization of oil	07 07
Q.5	(a) (b)	Explain the suitable methodology to prevent grain cracking in rice. Explain the benefits of paddy parboiling. OR	07 07
Q.5	(a)	Write short notes on (any two): i) Pulse based extruded products ii) Commercial scale milling of pulses iii) Advantages of pulse milling	07
	(b)	Draw the schematic diagram and explain working of Screw Pressing and Hydraulic Pressing.	07
