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B TECH (SEM VI) THEORY EXAMINATION 2017-18 EPBM & FOOD QUALITY (SET A)

Time: 3 Hours Total Marks: 100

Note: Attempt all Sections. If require any missing data; then choose suitably.

SECTION A

1. Attempt *all* questions in brief.

 $2 \times 10 = 20$

- a) Define Specific heat.
- **b)** What is strain time effect?
- c) Define viscosity of agriculture products.
- **d)** What is compressor?
- e) What is E.M.C.?
- f) Define drying.
- g) Define PFA act.
- h) Define AGMARK.
- i) Define BIS.
- j) Define FPA.

SECTION B

2. Attempt any *three* of the following:

 $10 \times 3 = 30$

- a) At 60° C, Henderson constant C and n are 7.4×10^{-4} K⁻¹ and 0.56 respectively. The equilibrium moister content corresponding to 40% calculate relative humidity?
- **b)** What is screening. Explain the type of screening?
- c) Define the quality control. Explain the concept, objectives and need of quality control.
- d) Explain the Food Laws and Regulations used now days in India.
- e) What is the angle of repose and its type? What are the methods of measurement of angle of repose?

SECTION C

3. Attempt any *one* part of the following:

 $10 \times 1 = 10$

- a) Write short note on following.
 - i. Drag coefficient.
 - ii. Rolling resistance.
 - iii. Terminal velocity.
 - iv. St. Venant body.
 - v. Angle of internal friction.
- **b)** What do you mean by BIS and AGMARK?

4. Attempt any *one* part of the following:

 $10 \times 1 = 10$

- a) What do you mean by physical properties of biological material?
- **b)** Describe the HACCP (Hazard Analysis and Critical Control Point) and ISO-9000 series?

5. Attempt any *one* part of the following:

 $10 \times 1 = 10$

- a) What is the requirement and sampling procedure for granular and powdered materials?
- **b)** What are the thermal properties of biological material?

6. Attempt any *one* part of the following:

 $10 \times 1 = 10$

- a) What do you understand by aerodynamic characteristics?
- **b)** Discuss different Internal and External damage occurring in food product during transportation?

7. Attempt any *one* part of the following:

 $10 \times 1 = 10$

- **a)** What do you understand by Aerodynamic characteristics? Discuss relation between drag coefficients and terminal velocity.
- **b)** Explain the drying and its type. Write the types of dryer.