

Printed Pages : 2



EAG-025

(Following Paper ID and Roll No. to be filled in your Answer Book)

**PAPER ID : 180764**

Roll No.

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**B.Tech.**

(SEM. VII) (ODD SEM.) THEORY

EXAMINATION, 2014-15

**DEVELOPMENT OF PROCESSED PRODUCTS &  
EQUIPMENTS**

Time : 3 Hours]

[Total Marks : 100

**Note :** Attempt all questions.**1** Attempt any **five** of the following : **(4×5=20)**

- What do you mean by Unit operation ?
- Enumerate the processed product of rice.
- Define milk. Why it is considered as a complete food ?
- What are nutraceuticals ?
- What do you understand by evaporation and dehydration ?
- What is kneading ?
- List the mechanical handling devices and principle of working.

- 2 Attempt any **four** of the following: (5×4=20)
- (a) What do you understand by size reduction of products ?
  - (b) Name any five mechanical separation and their principle of working.
  - (c) Write short note on : “Food Product development trends”.
  - (d) Enumerate the processing of pulses and spices?
  - (e) What are the advantages of value addition to cereals ?
- 3 Attempt any **two** of the following :
- (a) Explain the Bucket conveying and elevation.
  - (b) Discuss the Centrifugation method of mechanical separation.
  - (c) Discuss the frozen technology of meat and fish processing.
- 4 Attempt any **two** of the following :
- (a) What are the analytical processing concepts with regard to mass and energy balances ?
  - (b) Write a essay on : “Paraboiling of rice”.
  - (c) Define the term “pasteurization”. Explain the HTST type pasteurizer.
- 5 Attempt any **two** of the following :
- (a) Explain the process of Candy manufacturing with the help of flow chart.
  - (b) Discuss the principle, construction and working of a cream seperater.
  - (c) Write short note on the following :
    - (i) Food additives and labeling.
    - (ii) Fermented food products.