



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg.) 2016Admission
V Semester Final Examination-January-2019

Fdpr.3103

Oil Chemistry and Technology (2+1)

Marks: 50
Time: 2 hours

- I Fill in the Blanks (10x1=10)**
- 1 Esters of fatty acids with alcohols are called _____
 - 2 Rancidity of butter is prevented by the addition of _____
 - 3 In cephalin, choline is replaced by _____
 - 4 The first step of the refining process is _____
 - 5 _____ deodorization is suitable for small plants with capacities up to 50 tons/day
 - 6 _____ is the cheapest method for the extraction of oils from the different parts of the plants
 - 7 _____ chromatographic method is exclusively used for the qualitative analysis of volatiles
 - 8 _____ are virtually absent in fat of living animal tissue
 - 9 The main initial products of autoxidation are _____
 - 10 _____ type of catalysts for hydrogenation are more common industrially
- II Write Short notes on any FIVE of the following (5x2=10)**
- 1 Essential fatty acids
 - 2 Saponification
 - 3 Antioxidants
 - 4 Smoking point
 - 5 Trans fat
 - 6 Peroxide value
 - 7 Liquid-liquid extraction
- III Answer any FIVE of the following. (5x4=20)**
- 1 Autoxidation of fat.
 - 2 How will you identify the quality of fat?
 - 3 Reasons to replace the butter in food preparation.
 - 4 Factors influence the extraction process?
 - 5 Advantages and disadvantages of ghani crushing
 - 6 Liquid-liquid extraction equipments.
 - 7 Applications of essential oils.
- IV Answer any ONE of the following (1x10=10)**
- 1 Classification of lipids based on their structural components and physico-chemical properties of lipids.
 - 2 Different methods of extraction of essential oils.
