

KERALA AGRICULTURAL UNIVERSITY

B.Tech.Food Engg. 2014 Admission

Vth Semester Final Examination-January 2017

Cat. No: Fdpr. 3103

Title: Oil Chemistry and Technology (2+1)

Marks: 50

Time : 2 hours

I. Fill up the blanks/ Answer the following:

(10 x 1=10)

1. ----- is done to remove minor undesirable component such as phospholipids.
2. In solvent extraction when solvent is sprayed over oil seed it is called as -----
3. Fat rendered from fatty tissues of hogs is called as -----
4. ----- is 100% pure oil of different formulations based on the usage.
5. ----- is defined as number of grams of Iodine that will react with double bond in 100 g of fat.
6. What are the different sources of oil and fat?
7. Define 'Winterization'
8. What is Hydrogenation?
9. Give the composition of butter fat.
10. What is mayonnaise?

II. Write short notes/answers on ANY FIVE:

(5x 2=10)

1. Explain chemical composition of oil.
2. Discuss rendering process.
3. Write a note on cold pressing.
4. What are solvents used in oil extraction?
5. Explain rancidification.
6. Explain enzymatic extraction of oil.
7. Discuss solvent recovery.

III Write answers on ANY FIVE:

(5 x 4=20)

1. Discuss occurrence of oil and fat in nature.
2. Explain physical properties of oil.
3. Discuss solvent extraction of oil.
4. Write a note on leaching.
5. Explain centrifugal extractor.
6. Explain in detail about standards for oil.
7. Write a note on super critical fluid extraction.

IV. Write essay on any ONE

(1 x 10=10)

1. Discuss in detail about mechanical extraction of oil.
2. Explain in detail about extraction of oil from spices.
