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BFTFTC 282

**Choice Based Credit System IV Semester B.Sc. (Food Technology)
Degree Examination, September 2022
(2020 – 21 Batch Onwards)**

TECHNOLOGY OF FAT AND OIL PRODUCTS

Time : 3 Hours

Max. Marks : 80

PART – A

1. Answer in brief on **any ten** of the following :

(10×2=20)

- a) Antioxidants.
- b) Examples of plastic fats.
- c) Tempering.
- d) Polyglycoesters.
- e) Glycerolysis.
- f) Coating.
- g) Rancidity.
- h) Breeding.
- i) Mayonnaise.
- j) Fat substitutes.
- k) Lecithins.
- l) Rendering.

PART – B

Answer **any four** of the following choosing **one full** question from **each** Unit.

(4×15=60)

Unit – 1

2. a) What do you mean by edible fat ?
- b) List out modern fat and oil product.
- c) Write in detail about chemical and functional properties of fats and oils.

(3+5+7=15)

OR

P.T.O.



3. a) Explain reversion of fat.
b) Importance of fats in human nutrition.
c) Give a detail account on global status of edible fat and oil industry. **(4+4+7=15)**

Unit – 2

4. a) What are the basic processing methods of fats and oils ?
b) Describe supercritical fluid extraction.
c) Explain in detail about modification of fats and oils. **(4+4+7=15)**

OR

5. a) Write a brief note on crystallization of oils and fats.
b) Explain hydrogenation with example.
c) Give a detailed discussion on oil and fat extraction. **(4+4+7=15)**

Unit – 3

6. a) What are the application of plastic fat in confectionery ?
b) Mention quality standards of fats and oils.
c) Write in detail about chemical adjuncts. **(4+4+7=15)**

OR

7. a) Write about cocoa butter and its alternatives.
b) Explain the application of plastic fat in bakery.
c) Write about antioxidants and explain its mechanism of application. **(4+4+7=15)**

Unit – 4

8. a) What are the different types of shortenings ?
b) Write about fat substitutes.
c) Elaborate on the margarine manufacturing process and its use. **(3+5+7=15)**

OR

9. a) Write briefly on the storage of fats and oils.
b) Write a briefly on shortening.
c) Write in detail about imitation dairy products. **(4+4+7=15)**
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