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Question Paper Code: 99A09

B.E. / B.Tech. DEGREE EXAMINATION, MAY 2022

Elective

Agriculture Engineering

19UAG909- Design Of Food Processing Equipment

(Regulation 2019)

Duration: Three hours

Maximum: 100 Marks

Answer ALL Questions

PART A - (10 x 1 = 10 Marks)

- Which of the following comes under grain processing in India? CO1- R
(a) oil seed processing (b) wheat processing
(c) oil seed and wheat processing (d) None of the mentioned
- Food processing in India is concentrated in which sector, maximum? CO1- U
(a) organized sector (b) unorganized sector
(c) small scale (d) none of the mentioned
- Which of the following comes under grain processing in india? In drying process, final product is in the form of..... CO2- R
(a) slurry (b) solution (c) solid (d) solvent concentration
- The major ingredient of sweetened soft drink is..... CO1- U
(a) carbonated water (b) hydrochloric acid (c) phosphoric acid (d) caffeine
- Which of the following products is a processed form of rice.....? CO3- App
(a) suji (b) flakes (c) bread (d) concentrated
- Alisha challenged her friends that one special vitamin would not be affected when she boils milk. Which vitamin is it? CO1- U
(a) Vitamin C (b) Vitamin D (c) Vitamin B (d) None of the mentioned
- Which of the following operation reduces the dietary fiber content in cereals? CO1- U
(a) Drying (b) Retro gradation (c) Grinding (d) Milling

8. What is the temperature of pasteurization for meat? CO1- U
 (a) 73°C (b) 89°C (c) 63°C (d) 65°C
9. What gas is used for gas stunning in meat processing? CO1- R
 (a) Argon (b) Helium (c) Carbon dioxide (d) Ammonia
10. Which one type of emulsion is milk? CO1- R
 (a) Oil in water (b) Water in oil (c) Water in water (d) Oil in oil

PART – B (5 x 2= 10 Marks)

11. List out the organoleptic properties of food? CO1- R
12. List the factors to be considered for the success or failure of a packaging system. CO1- U
13. Detail the various steps involved in Instant Coffee preparation. CO1- R
14. Classify foods based on their perishability. CO1- U
15. What are the various types of trimming used in food processing industry? CO1- U

PART – C (5 x 16= 80 Marks)

16. (a) Explain the detail about the fluidized bed dryer with neat a sketch, advantage and disadvantage? CO1- U (16)
 Or
 (b) Explain the detail about the spray dryers with neat a sketch, advantage and disadvantage? CO1- U (16)
17. (a) Explain the detail about the cyclone separator with neat a sketch, advantage and disadvantage? CO1- U (16)
 Or
 (b) Describe the detail about the Inclined belt separator with neat a sketch, advantage and disadvantage? CO2- R (16)
18. (a) Describe the process involved in LSU dryer with a neat sketch, advantage and disadvantage? CO1- U (16)
 Or
 (b) Explain the process involved in paddy thresher and components with neat a sketch, advantage and disadvantage? CO1- U (16)
19. (a) Describe the process in working of maize Sheller and groundnut decorticator with advantage and disadvantage? CO1- U (16)
 Or

- (b) Describe the process involved in wheat milling with advantage and disadvantage? CO2- App (16)
20. (a) Explain in detail the processing of any fruits / vegetables / food product. CO3- App (16)
- Or
- (b) Describe the detail about the scope and importance of material handling? CO3- App (16)

