

BE (Food Technology) 5th Semester
Processing of oil seeds, oils and fats

Time: 1 h.

Max. Marks: 20

1. What is fat/oil chemically explain? 2
2. Write the name of saturated fatty acid of C₁₄ & C₁₆? 2
3. Write the formula of oleic and linolenic acid. 2
4. ----- oil contains majority lauric group of fat. 1
5. What are omega-3 and omega-6 fatty acid? Give examples. 2
6. Write the principle of solvent extraction of oil/fat. 3
7. Explain immersion type of solvent extractor with diagram. 2+ 6