

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

Time: 1 h.

Max. Marks: 20

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|---|---|
| 1. a. Discuss about mechanism of oil extraction process in hydraulic press. (CO1)       | 4 |
| b. What will be the approximate yield in this process (CO1)                             | 1 |
| 2.a. Write the name of byproducts recovered from edible oil refining process. (CO3)     | 2 |
| b. Discuss with diagram lecithin manufacturing process. (CO3)                           | 3 |
| 3. a. Write in brief the impurities present in crude oils and how to remove them? (CO2) | 4 |
| b. Write the principle of bleaching of oils. (CO2)                                      | 1 |
| 4. Discuss alkali neutralization process in brief. (CO2)                                | 5 |