

CARMEL COLLEGE OF ARTS, SCIENCE AND COMMERCE, NUVEM – GOA

POST GRADUATE DEGREE STUDIES (AFFILIATED TO GOA UNIVERSITY)

M.Sc. (II) Food Technology (Semester III) Examination February 2022

FTO 110 LAB IN CEREAL, LEGUME AND OILSEED PROCESSING TECHNOLOGY

Max. Marks: 15

Duration: 2 hours

Date: : / /2022

INSTRUCTIONS:

1. All questions are compulsory.
2. Figures on the right indicate maximum marks assigned to the question

Q1. In an attempt to create healthier *Chaklis*, a product developer experimented with different types of flour and recorded the following observations:

- a. *Chaklis* prepared using only soy flour had a crispy exterior but were soggy and stringy.
- b. *Chaklis* prepared using a combination of rice flour and moong dal (50:50) were crispy and had a good texture, but were not scored high on the sensory scale.
- c. *Chaklis* prepared using a blend of soy flour and rice flour (50:50) had better binding strength and were crispy but hard to bite.

Provide a reason for each of the following observations.

(3 × 1 mark = 3 marks)

Q2. Develop an extruded product from pulses product using a kitchen extruder. Justify the technical considerations of the product.

(7 marks)

- a. Composition of the product
- b. Manufacturing process
- c. Justifying the need for the product
- d. Sensory Evaluation of the Product
- e. Nutritional Value per 100 g
- f. Product characteristics
- g. Ideal Storage Conditions

Q3. Viva

(3 marks)

Q4. Journal

(2 marks)

-----END-----