

Date of Exam: 15.05.2023

Roll No. _____

B.Tech. Food Technology
Semester-VI Examination – 2023
Paper Title: Food Engineering III Lab
Paper Code: BFTC-606

B.Tech.
2023
6th Sem.

Time Allowed: 3 h

Maximum marks: 75

(Write your Roll No. at the top immediately on receipt of this question paper)

All the questions are Compulsory.

1. Explain the moisture sorption isotherms of any food material. (10)
2. Discuss the RVA curve of any flour. (10)
3. Onions with 95 % moisture content on wet basis is dried to a final moisture content of 15 % on dry basis. If we dry 100 kg of onions, what is the final weight of the product, and how much water is removed? (10)
4. In the process of making khoa, milk is concentrated. At a certain stage, milk thickness and solids start forming. The slurry milk starts behaving like a non-Newtonian fluid. Data are collected on shear stress vs. shear rate and are as follows: (10)

$\tau \text{ (N/m}^2\text{)}$	196	340	599	790
$\gamma \text{ (s}^{-1}\text{)}$	30	60	120	180

Calculate the value of k and n .

5. Practical file + Viva

(10+25)