

2022
B.Tech.,
Roll No. _____

B.Tech. Food Technology
Semester-VI Examination – 2022
Paper Title: Food Engineering III Lab
Paper Code: BFTC-606

B.Tech

Time Allowed: 3 hr

Maximum marks: 75

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

- Q1.** Write and perform the practical to determine the drying rate curve of the given food sample. (30)
- Q2.** Explain the Kjeldahl method of protein estimation. (20)
- Q3.** Viva-voce + Practical file (10+15)

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