

B. Tech. Food Technology
III Semester- Examination, 2022
Course Code: BFTC – Technology of cereal pulses and oilseeds Lab 308

B.Tech
2022
3rd Sem

Time: 1 Hour

Max Marks 35

1. Write the procedure for water holding capacity of food samples. (5)
2. How swelling power affects the texture of food. (5)
3. Give in detail the procedure for estimation of protein content. (10)
4. Write the procedure for extraction of fat you have performed in lab. (5)
5. How moisture content of food affects the shelf life of foods. (5)
6. Write a note on foaming capacity of wheat flour. (5)