

(Following Paper ID and Roll No. to be filled in your Answer Books)

PAPER ID : ME9

Roll No.

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M. TECH. (Sem.II)

THEORY EXAMINATION 2015-16

TECHNOLOGY OF FABRICATED AND TEXTURED FOODS

Time : 3 Hours

Total Marks : 100

Note : Attempt any five questions.

1. (a) Define textured foods, draw a neat labeled diagram of Extruder and explain the function of various parts.

(b) Discuss various changes that take place during extrusion, explain the functions which an extruder can perform.
2. (a) Discuss Meat Analogs and explain the process of manufacturing technology of spun fibers.

(b) Distinguish clearly among macaroni, spaghetti, and vermicelli. Discuss salient features and working of a macaroni or auger extruder.
3. (a) What do you understand by protein isolates? How you will manufacture protein isolates from de-oiled cake?

- (b) What is TVP? How is it prepared? Give salient features of a TVP making process.
4. (a) What do you understand by RTS and RTE snacks? Discuss the manufacturing of flaked cereals.
- (b) What do you understand by imitation milk? Discuss the manufacturing of soy milk.
5. (a) Explain Food Emulsions. How you will manufacture margarine from vegetable oils?
- (b) Discuss the manufacturing technology of Puffed Products.
6. WRITE SHORT TECHNICAL NOTES ON:
- (a) Peanut Butter
- (b) Non-dairy whipped toppings
- (c) Dairy analogs
- (d) Extrusion cooking
