

BE (Food Technology) 6th Semester
Processing of oil seeds, oils and fats

Time: 1 h.

Max. Marks: 20

1. Define fat/oil? 2
2. Write the name of saturated fatty acid of C₁₂ & C₁₈? 2
3. Write the formula of Palmitic acid and linolenic acid. 2
4. Coconut oil contains ----- group fat. 1
5. Define omega-3 and omega-6 fatty acid? Give examples. 2
6. Write the principle of solvent extraction of oil/fat. 3
7. Explain immersion type of solvent extractor with diagram. 2+ 3
8. Rice bran pallets of 0.743 inch thickness containing 21.22% oil was extracted for 2h to 0.379% residual oil using n-hexane. Determine diffusion coefficient. 3