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53 (FPT 503) FPEN

2013

(December)

FOOD PROCESS ENGINEERING

Paper : FPT 503 *Full Marks : 100 Pass Marks : 30* Time : Three hours

The figures in the margin indicate full marks for the questions.

Answer any five questions out of seven.

INSTRUCTIONS :

- Ilustrate your answers with suitable sketches and examples wherever necessary.
- * Make suitable assumption(s) wherever applicable.
- * Preferably, write the answers in sequential order.
- * Refer, Psychrometric chart for Qn. No. 1.
- 1. (a) Represent the following psychrometric process in psychrometric chart 10
 - (i) Heating of dehumidifying

Contd.

- (ii) Drying of Food materials
- (iii) Adiabatic mixing of two air-streams

(iv) Sensible heating.

(b) A grain dryer requires $300 \text{ } m^3/\text{min}$ of heated air at $45^\circ C$. The atmospheric air is at $24^\circ C$ and 80% relative humidity. Calculate the amount of heat required per hour to raise the air temperature from $24^\circ C$ to $45^\circ C$. Check the answer with the help of the psychrometric chart. 10

2. (a)

A batch of wet solid whose drying rate curve is represented by following figure is to be dried from 0.40 kg water per kg dry solids to 0.10 kg water per kg dry solids in 2 hours with constant air conditions. If the EMC=2% (db) calculate the total time required from 40% to 4% moisture content (db). 10



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(b) Determine the values of 'C'&'n' from Hendenson's equation for the following data :

> Case-I RH = 40%, $t=60^{\circ}C$, $M_e=8.65\%$ Case-II RH =80%, $t=60^{\circ}C$, $M_e=14.62\%$

3.

(a)

The observations were recorded during moisture content measurement of paddy by air oven method. Determine the moisture content of paddy on dry & wet basis with following observation 10

S. No.	wt. of moisture box (MB) (gm)	wt. of MB+Paddy (gm)	Wt. of MB + Paddy after drying	
1	17,445	42.445	37.208	
2	16.830	41.830	34.226	

(b) During evaluation of an air screen grain cleaner with of 2 screens 250 gm samples were collected for analysis of clean seed fraction from different outlets. Calculate the cleaning efficiency, referring following data 10

Sample Fraction	Feed (gm)	Clean grain outlet (gm)	Blower outlet(gm)	Oversize Outlet (gm)	Under size Outlet (gm)
Cleaned seed	231.25	. 246.5	1.25	4.5	2.0
Impurities	18.75	3.5	248.75	245.5	248.0

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Contd.

- 4. (a) How evaporation is different from distillation & drying ? 5
 - (b) Describe a falling film evaporator system with neat diagram. 10
 - (c) What are the various applications of evaporation in Food Processing ? 5
- 5. (a) Describe how Bond's law scores over two grinding laws. 6
 - (b) What are various screening equipment you use in food processing ? 4
 - (c) 207 KW of power is required to crush 150 t/h of a material. If 80% of the feed passes through a 50mm screen of 80% of the product passes through a 3mm screen, calculate the work index of the material. And what will be the power required for the same feed at 150t/h to be crushed to a product such that 80% is to pass through a 1.5mm screen ? 10

6. Write short notes on :

5×4=20

- (a) Soxlet extraction process
- (b) Plate & Frame Filter press
- (c) Reverse Osmosis
- (d) Impellers
- (e) Water activity.
- 7. Differentiate the following : $4 \times 5=20$
 - (a) Thin layer drying and Deep-bed drying
 - (b) Distillation and Evaporation
 - (c) Extraction and Decoction
 - (d) Single stage evaporator and multi-stage.

100