

Total number of printed pages-4

53 (FPT 611) FPTC IV

2017

**FOOD PRODUCT TECHNOLOGY-IV**

Paper : FPT 611

**( Bakery, Confectionary and  
Extruded Products )**

Full Marks : 100

Time : Three hours

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

Answer **any five** questions.

1. (a) What are the advantages of extrusion process ? 3
- (b) Write a note on the safety concerns for bakery and confectionary products with reference to micro-organisms. 10
- (c) Expand and define FSSAI. 3
- (d) What are the defects in Bakery products? Write in brief. 4

Contd.

2. With respect to assessing the quality parameters in wheat flour, answer the following :
- (a) What information does Rapid Visco Analyzer (RVA) study give you ? 2
  - (b) Write a note on Mixograph or Faringraph. 9
  - (c) Write a note on Alveograph or Extensiograph. 9
3. (a) Draw the flow diagram and explain the complete procedure of processing of cocoa beans into products. 12
- (b) Draw the representative diagram of an extruder and explain its working principle. 8
4. (a) Explain the physical and chemical structure of gluten in wheat flour and its importance in bakery products. 4
- (b) Explain the theory and principle of Baking. 8
- (c) Write *any two* benefits of sprouted grains. 2

- (d) Describe *any two* types of ovens used in bakery industries. 6
5. (a) Write a note on the application of extrusion technology in various food products. 12
- (b) Explain the effects of extrusion on the sensory and nutritional quality of foods. 8
6. (a) What is pre-treatment in extrusion and why is it important? 3
- (b) Discuss the changes brought by extrusion in the functional properties of foods. 9
- (c) Explain the types of confectionary moulders. 6
- (d) Write *one* function each for fat and improvers in baking products. 2
7. Write notes on : (**any four**) 4×5=20
- (a) Confectionary gum
- (b) Types of extruder
- (c) Types of Mixers

- (d) Breakfast cereals
  - (e) Macaroni products
  - (f) Falling Number
  - (g) Bread moulders
  - (h) Pie and Biscuit Formers
  - (i) Factors effecting crystallinzation.
-