

Exam. Code : 107705

Subject Code : 2457

BFST (Hons.) 5<sup>th</sup> Semester

OIL AND FAT TECHNOLOGY-I

Paper-FST-504

Time Allowed—3 Hours]

[Maximum Marks—50

**Note :-** Attempt any **five** questions. All questions carry equal marks.

1. Define fats and oils. Discuss the nutritional importance of oils and fats in diet. 10
2. Write brief on the following physical properties of oils and fats :
  - (a) Saponification value
  - (b) Smoke and fire point
  - (c) Boiling point
  - (d) Peroxide value. 2.5×4=10
3. Define Lard and Tallow. Write brief on the preparation of lard. 10

4. Discuss briefly the physico-chemical properties of mustard oil and cottonseed oil. 10
5. Discuss the various steps involved in the extraction of oil from sunflower and soybean. 10
6. Discuss in detail the following :
  - (a) Hydrogenation
  - (b) Refining.  $5 \times 2 = 10$
7. Define Rice Bran. Discuss in detail process of solvent extraction and refining of rice bran oil. 10
8. How we can store fats and oils ? Discuss various changes that occur during storage of oils and fats. 10