MASTER'S DEGREE (C.S.S) EXAMINATION, MARCH 2024
2022 ADMISSIONS REGULAR
SEMESTER IV - M. Voc. Food Processing Technology
VFPT4E04TM20 - Food Extrusion Technology

Time : 3 Hours   **Maximum Weight : 30**

Part A

I. Answer any Eight questions. Each question carries 1 weight   (8x1=8)

1. Classify extruders based on the position of screw and direction of rotation.

2. Define extrusion.

3. Define dry extruders.

4. How extrusion gained popularity in food industry ?

5. Comment on benefits of pre-conditioning.

6. Point out the raw materials used in extrusion process.

7. Write a short note on application of extrusion technology in food industry.

8. What are the third generation snacks?

9. Define texturized vegetable protein.

10. List the second and third generation extruded products.

Part B

II. Answer any Six questions. Each question carries 2 weight   (6x2=12)

11. What are the main components of extruders ?

12. Illustrate the uses of extrusion technology in food industry.

13. Explain the following terms: a) pellet snacks b) macaroni c) pasta

14. Comment on maillard reaction and gelatinization of starch.

15. Give an account on nutritional changes in food during extrusion.

16. Explain in detail about traditional batch processing.

17. Give an account on process of macaroni production.

18. Explain in detail about TVP and its process.

Part C

III. Answer any Two questions. Each question carries 5 weight   (2x5=10)

19. Illustrate on advantages and limitations of extrusion technology.

20. Elaborate on quality testing of extruded products.

21. Comment on extrusion system for baby foods.

22. Define texturised vegetable protein, Explain the processing techniques in detail and its advantages.