

BSc in Export Agriculture
Third Year Second Semester Examination – December 2016/January 2017

Grain Product Technology & Value Addition (EAG 343-2)

Essay Questions

Instructions:

Answer only four (04) questions, in the given booklet.

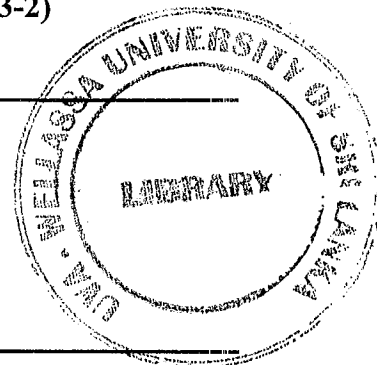
No. of questions : Five (05)

No. of pages : One (01)

Time : Two (02) hours

Total marks allocated : 100 %

Note: Handover the question paper along with the answer sheet.



01. 'Moisture content plays an important role in the quality assessment of grains'. Discuss the statement.

(25 marks)

02. The majority of the consumers prefer products of refined white flour to whole grain products, because they perceive that organoleptic properties of whole grain products are less attractive. However, for health reasons a significantly higher daily consumption of whole grain products is desired. Considering the facts write an article to a magazine on 'Importance of consumption of whole grain products'.

(25 marks)

03. (I) Briefly explain the importance of a shortening agent as an ingredient in bread making.

(12.5 marks)

(II) Briefly explain the importance of 'Knock back practice' during bread making process.

(12.5 marks)

04. Explain the possible reasons for the following observations.

(I) Bread prepared on the same day purchased from a grocery had poor flavour due to high sourness.

(II) Packing Department of a biscuit manufacturing company had difficulties during packing of one batch of a particular type of biscuit due to uneven size.

(12.5 marks x 02 = 25 marks)

05. Write an account on applications of food extrusion and its advantages in grain processing.

(25 marks)

[End of the Paper]