MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE SEMESTER END EXAMINATION

B.Tech. (Agril. Engg.)

Semester	:	IV (New)	Term	:	11	Academ	ic Year	: 2	2016-	-17	
Course No.	:	APE 244	Titals . Com I			Daniel Carlo codes					
Credits	:	3 (2+1)	Litte	: Crop Process Engineering							
Day & Date	:	Monday, 08.05.2017	Time	:	14.00 to	17.00	Total N	1ark	s :	80	

Note:

- Solve ANY EIGHT questions from SECTION "A".
- 2. All questions from SECTION "B" are compulsory.
- 3. All questions carry equal marks.

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Draw neat diagrams wherever necessary.

SECTION "A"

- Q.1 a) Enlist the different methods of preservation of fruits and vegetables.
 - b) Explain in brief about the processing of dried onion slices.
- Q.2 State the objectives of the parboiling of paddy and write the advantages and disadvantages of parboiling of paddy.
- Q.3 a) Draw the basic flow chart of rice processing in a modern mill.
 - b) Explain in brief the construction and working of rubber roll sheller.
- Q.4 a) Explain Rittinger's and Kick's Law.
 - b) In wheat milling experiment it was found that to grind 4.33 mm sized grain to IS = 5.278 sieve 35 (0.351mm opening), the power requirement was 8 kW. Calculate the power requirement for milling of wheat by same mill to IS sieve 15 (0.157mm 2) c = 15.92 opening) using 1) Rittinger's law and 2) Kick's law.
- Q.5 a) Draw the flow process chart for wet milling of pulses.
 - b) In pigeon pea milling experiment with concentric cylinder abrasive mill, the following observations were made. 1) Amount of unshelled grains = 2.5%,
 2) Recovery of whole split kernels after milling = 71.4%, 3) Amount of powder

2) Recovery of whole split kernels after milling = 71.4%, 3) Amount of powder generated = 11%, 4) Amount of crushed kernels = 3.6%, 5) Amount of husk removed = 11.5%. The cotyledon to grain ratio was 86.5%. Calculate the milling efficiency of the system.

- Q.6 a) Describe the methods used in size reduction machine.
 - b) Work out the values of fineness modules and average particle size from the following observations.

IS Sieve No.	100	70	50	40	30	20	15	Pan
Weight of material retained (g)	00	1.4	16.7	36.7	82.2	96.0	9.0	8.0

m = 2.74 D = 0.3174 mm

(P.T.O)

Q.		Enlist the different material handling explain the construction and working		pments. With the help of neat sketch eket elevator.	
Q.	8	a) Explain in brief the construction an	d wor	king of hammer mill with neat sketch.	
	i	b) A ball mill is used to grind the mate			
		condition. Diameter of ball mill is 2	m. It	is charged with 16 cm diameter balls.	24
		Calculate the critical speed and oper	ating	speed of rotation for 1) dry grinding	20
		and 2) wet grinding.			
Q.9) I	Explain in brief different types of mixe	ers use	ed in food industry.	¥
Q.1	0 V	Write short notes (Any Two).		•	
	1) Screen openings.			
	2) Pneumatic separator.			
	3	Process for preparation of banana po	wder.		
		SECT	'NOI	"B"	
Q.1	l Fi	ill in the blanks.			
	1)	is a process of removal o	f mois	sture from food to desired level.	
	2)	Openings of screen are limited to 2			
		Compartment type paddy separator			
	4)			n into two or more fractions according to	
		size alone.		described describing to	
	5)	The material retained over a screen	surfac	e is called material	
	6)	The edible portion of paddy is called		The state of the s	
	7)		7.3	tween the edges of the opening in the	
		screening surface.		and the opening in the	
	8)	Screw conveyor requires relatively		power.	
0.12			. 9		
Q.12		fine the following terms.	•		
	1) 3)	Degree of grinding	2)	Crushing efficiency	
	5)	Terminal velocity Cold pulping of tomatoes	4)	De-greening	
	7)	Grading	6)	Work index	
	.,	B	8)	Belt conveyor	1
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