

## 7482

## BOARD DIPLOMA EXAMINATION, (C-20) OCTOBER/NOVEMBER—2023

## DCHOT - FOURTH SEMESTER EXAMINATION

TECHNOLOGY OF VEGETABLE OILS AND FATS—I

Time: 3 Hours [ Total Marks: 80

## PART—A

 $3 \times 10 = 30$ 

**Instructions:** (1) Answer **all** questions.

- (2) Each question carries **three** marks.
- (3) Answers should be brief and straight to the point and shall not exceed five simple sentences.
- **1.** Mention the sources of fatty acids.
- **2.** Define an antioxidant and list any three examples.
- **3.** List the physical properties of fatty acids.
- **4.** Define stability of fatty acids.
- **5.** List out the methods of analysis of oils, fats and fatty acids.
- **6.** Define physical refining of vegetable oils and fats.
- **7.** Differentiate between thin layer chromatography and gas liquid partition chromatography.
- **8.** How are fatty acids used in bio-diesel production?
- **9.** Mention the uses of fatty acids in food industry.
- **10.** Define surfactant and list the types of surfactants.

**PART—B** 8×5=40

**Instructions:** (1) Answer **all** questions.

- (2) Each question carries eight marks.
- (3) Answers should be comprehensive and criterion for valuation is the content but not the length of the answer.
- **11.** (a) Explain chemical properties of fatty acids.

(OR)

- (b) Mention the fatty acid compositions of (i) palm oil and (ii) sunflower oil.
- **12.** (a) Explain the constituents imparting color and odor to fatty acids.

(OR)

- (b) Mention the fatty acid compositions of (i) groundnut oil and (ii) rice bran oil.
- **13.** (a) Explain the role of moisture content determination in the analysis of vegetable oils and fats.

(OR)

- (b) Define iodine value and mention its significance in the vegetable oil industry.
- **14.** (a) Explain a method to determine color of vegetable oils and fats.

(OR)

- (b) Define acid value and explain an experimental procedure to determine acid value of vegetable oils and fats.
- **15.** (a) Explain a technique of separation of oils, fats and fatty acids by distillation operation.

(OR)

(b) Explain a chromatographic method of separation of oils, fats and fatty acids.

- **Instructions:** (1) Answer the following question.
  - (2) The question carries **ten** marks.
  - (3) Answer should be comprehensive and the criterion for valuation is the content but not the length of the answer.
- Compare various methods used for synthesis of surfactants.

