

Roll No.

Exam Code : J-19

Subject Code—0678

P.G.D.B.S.T. EXAMINATION

(Batch 2011 Onwards)

QUALITY TESTING OF WHEAT FLOUR
AND BAKERY PRODUCTS

PGDBST-03

Time : 3 Hours

Maximum Marks : 70

Section A

Note : Attempt any *Seven* questions. **7×5=35**

1. Explain the application of falling number test.
How amylase activity influences the quality of bakery products.
2. Describe principle and method of falling number test.
3. Explain principle and procedure of dough raising capacity of yeast.

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4. Describe the method and principle of alkaline water retention test.
5. Elaborate on the procedure of farinograph to run a test on flour dough.
6. Explain the importance of rheological parameters recorded using mixograph.
7. Describe principle and method of estimation of protein content in flour.
8. How does moisture content of flour affects its storage stability ?
9. What is the importance of ash content in flour quality and how can we measure it ?
10. Explain principle and method of estimation of fat/lipids in flour and bakery products.

Section B

Note : Attempt all the questions.

11. Describe the principle and method of estimation of maltose value, colour grade value and particle size distribution in wheat flour. **12**

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Or

Discuss principle and method of estimation of protein and ash contents in wheat flour.

12. Write a note on method and principle of estimation of gluten quantity. How gluten quantity is related to end use quality of bakery products ? **12**

Or

Explain the importance and the methods of estimation of SDS-Sedimentation volume tests in wheat flour.

13. Enlist the recording dough mixers. Discuss about their operation and importance in assessing the dough quality. **11**

Or

Define BIS and explain the importance of BIS/PFA standards for bakery ingredients and products. Specify standards for maida and suji.

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