

JUN 2006

Subject Code—4328

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

(New Scheme)

June, 2006

PGDBST-03

**QUALITY TESTING OF WHEAT FLOUR AND  
BAKERY PRODUCTS**

*Time : 3 Hours*

*Maximum Marks : 100*

**Note :** Attempt any *Five* questions. All questions carry equal marks.

1. What do you understand by the term proximate analysis ? Explain the principle and method of estimation of ash, fat and starch damage in flour.
2. Discuss the method and principle of estimation of diastatic activity of wheat flour. Explain the importance of diastatic activity of flour in bakery products.

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3. Discuss the importance of falling number test in influencing the quality of bakery products. Describe the principle and method of falling number test.
4. Classify dough rheological instruments. Which instruments are known as recording dough mixers ? Describe procedure of mixograph to run a test on flour dough.
5. Describe the method of assessing dough properties using extensograph. Which rheological measurements are recorded on extensograph and what is the importance of this measurement in assessing flour quality ?
6. Discuss application and procedure of viscoamylograph in assessing dough properties.
7. Explain the importance of BIS/PFA standards for bakery ingredients and products. Specify standards for bread and fortified maida.
8. Discuss method of assessing dough raising capacity of yeast in relation to wheat dough. Why is dough-raising capacity of yeast assessed ?