

2007

Subject Code—7303

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

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

PGDBST-03

*Time : 3 Hours*

*Maximum Marks : 100*

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

1. Discuss the criteria of flour quality in terms of its starch damage and flour particle size distribution.
2. (a) Describe the significance of maltose value and minerals in the quality of bread.  
(b) Explain various essential and optional ingredients in the preparation of bread.
3. (a) Explain the principle and working of Alveoconsistograph.

- (b) Write in detail the method of determining TPA of wheat dough.
4. (a) How will you get the desired consistency of dough prepared from new flour for the preparation of bread ?
- (b) Explain the principle and working of Farinograph.
5. (a) Define stress-strain curves. Explain wheat dough based on the rheological models.
- (b) Write in detail the method of determining stress-relaxation test for wheat dough.
6. (a) Specify the standards for protein rich flour and semolina.
- (b) What are the limits for heavy metal contaminants in food grains under PFA rules ?
7. (a) Specify the limits of pesticides residues in wheat grains as per PFA rules.

- (b) Explain the importance of BIS and PFA standards for insecticides residue in milled food grains.
8. (a) How do you determine the dry and wet gluten of a given wheat flour ?
- (b) What is the principle of SDS sedimentation test of wheat flour ?