

Roll No.

Subject Code—2110

P. G. Diploma EXAMINATION

BAKERY SCIENCE & TECHNOLOGY

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. Explain the importance of BIS/PFA standards for bakery ingredients and products. Specify standards for maida and semolina.
2. Which rheological measurements are recorded on Farinograph and what is the importance of these measurements in assessing flour quality ? Discuss application of viscoamylograph in assessing dough properties.

3. Explain the relationship of diastatic activity and maltose value. Discuss role of diastatic activity of flour in influencing the quality of bakery products.
4. Discuss method and principle of estimation of gluten quantity. Explain the importance of gluten quantity and quality in bakery products.
5. Explain principle and describe method of estimation of protein, ash, fat and starch damage in flour.
6. Classify dough rheological instruments and indicate principle of operation of each category of instrument.
7. Which instruments are known as recording dough mixers ? How are these instruments different from other category of instruments ?
8. Discuss the importance of falling number test in influencing the quality of bakery products. Describe principle and method of falling number test.