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Roll No.

Subject Code—6841

P. G. Diploma EXAMINATION

(Main/Re-appear)

BAKERY SCIENCE AND TECHNOLOGY

PGDBST-02

**Functionality of Wheat Flour Components &
Bakery Ingredients**

Time : 3 Hours

Maximum Marks : 100

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

1. Clarify the quality of wheat protein w.r.t. the preparation of bread biscuits and cakes. What is the technical significance of wheat enzymes ?
2. Define rheological properties. How it get affected due to the presence of lipid ?

3. Write short notes on the following :
 - (a) Damaged Starch
 - (b) Retrogradation of starch.
4. How do you differentiate between fat and lipids ? Describe the role of lipids on biscuits and cake quality.
5. Discuss the role of water in the formation and processing of bakery dough ? How does it affect the texture of bakery products ?
6. Write short notes on the following :
 - (a) Baker's yeast
 - (b) Function of salt, sweetner and fats in bakery products.
7. Define oxidising agent, reducing agent and surfactants and discuss their uses in bakery.
8. Discuss in brief the function of milk and milk products as well as mall in bakery products.

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