13. Discuss the importance of dough raising capacity of yeast in influencing the quality of bread. Describe principle and method of this test.

Or

Describe principle and method of alkaline water retention test and explain its importance in bakery products. **11**

Subject Code—0843

P. G. Diploma in Bakery Science and Tech. (PGDBST) EXAMINATION

(Main/Reappear) (For 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. Enlist recording dough mixers. How these instruments are different from other category of instruments ?

2. Explain relationship of diastatic activity and maltose value.

3. Describe method and principle of estimation of ash content in wheat flour.

4. Discuss principle and procedure of estimation of fat content in flour.

5. Describe the method and principle of estimation of SDS sedimentation volume in wheat flour.

6. Explain method and of principle estimation of minerals in wheat flour.

7. Elaborate importance of gluten quantity and quality in bread making.

8. Which rheological measurements are recorded using mixograph and what is the importance of these measurements in assessing flour quality ?

9. Discuss application of Extensograph in assessing dough properties.

10. Explain the importance of BIS/PFA standards for bakery products. Specify standards for wheat flour.

Section B

Note : Attempt all the questions.

11. Explain the method to determine the falling number value and explain its importance in bakery products.

Or

Describe principle and method of estimation of diastatic activity in flour and explain its importance in bakery products. **12**

12. Explain principle and describe method of estimation of gluten quantity, starch damage in flour.

Or

Classify dough rheological instruments and describe the principle of operation of each category of instrument. **12**