13. Explain effects of emulsifiers and yeast on the dough rheology.

Or

Classify bakery ingredients and discuss their roles in dough rheology. **11**

Roll No. ..... **Exam Code : J-19**

Subject Code—0844

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

(For Batch 2011 Onwards) (Main & Reappear)

RHELOGY AND CHEMISTRY OF DOUGH

PGDBST-04

Time : 3 *Hours* *Maximum Marks :* 70

Section A

Note : Attempt any *Seven* questions. **7×5=35**

1. Explain effect of water and redox agents on dough rheology.

2. Discuss effects of proteins on water absorption and dynamic rheological properties of flour.

3. Explain influence amylases and proteases enzymes on the rheological behaviour of the dough.

4. Discuss effects gluten proteins on wheat dough rheology.

5. Comments on rheology of dough prepared from high extraction flour.

6. Explain effects of temperature on dough rheology.

7. What is Oscillatory Measurement ? Which are the oscillatory parameters ? Explain importance of these parameters.

8. Discuss effects of gluten proteins on mixing characteristics of dough.

9. Explain the fundamental basis of wheat viscoelasticity.

10. Explain the importance of wheat gluten viscoelasticity in gas retention and bread making.

Section B

Note : Attempt all the questions.

11. Explain in detail effect if processing parameters on wheat dough rheology.

Or

What is Wheat Gluten ? Discuss its relevance to dough rheology. **12**

12. Explain importance and role of starch and sugar in dough rheology.

Or

What is Viscoelasticity ? How is it measured ? Differentiate between rheological properties of wheat dough and gluten. **12**