

Register No.:

699

April 2024

Time - Three hours
(Maximum Marks: 100)

- [N.B. 1. Answer all questions under Part-A. Each question carries 3 marks.
2. Answer all the questions either (A) or (B) in Part-B. Each question carries 14 marks.]

PART - A

1. What is secondary juice?
2. What are the chemicals used in sugar industries?
3. What are the micro-organisms present in sugar mills?
4. How is the undiluted juice Bagasse is calculated?
5. Write the merits of imbibitions.
6. What are the weighing equipments used in sugar factory?
7. Write the formula for S.J.M.
8. How to calculate the molasses % cane?
9. Write the full form of DO and TDS.
10. What is meant by effluent?

[Turn over.....

PART – B

11. (a) Differentiate between residual juice and last mill juice.
(Or)
(b) Crushing capacity 2500, quantity of water added 1225 tons, M.J. % of cane=100, primary juice=95. Find the added water % cane.
12. (a) Added water % cane=28.8, brix % primary juice=19.8, pol % M.J =12.8, brix % M.J=16.8, pol% bagasse =2.8, moisture % Bagasse=47.8, purity of L.E.J = 8.2. Calculate the RME.
(Or)
(b) Explain the importance of mill sanitation.
13. (a) Give the differences between simple imbibitions and compound imbibitions.
(Or)
(b) Explain the brix curve along with flow chart.
14. (a) Explain the preparation of Brix balance.
(Or)
(b) Explain the boiling house extraction.
15. (a) Explain about the sources of effluent.
(Or)
(b) Explain about BOD and COD.
