

ASSIGNMENT

1. List at least 10 application of grinding/crushing in food processing.
2. Collect the data of sphericity of 10 food materials (grains).
3. List at least two equipment for each type of action or force involved in crushing/grinding
4. List the assumptions involved in the energy laws governing grinding
5. List the limitations of energy laws with respect to their applicability
6. List 10 applications of agitation and mixing in food and allied processing.
7. List 10 impellers used in agitation and mixing
8. Classify 10 impeller into radial, axial, Newtonian, non- Newtonian fluids etc.
9. List 5 applications of mixing of solids in food processing
10. Arrive at the design parameters/ (H,T,D,C,N,W) of a mixing equipment with 100L capacity.
(Hint: Equate capacity to volume of a cylindrical tank assuming height equal to diameter)