

ASSIGNMENT

1. Define what is a boiler?
2. Name different types of steam?
3. What are the classifications of boiler?
4. Distinguish evaporation for crystallization and drying?
5. List out 10 application of evaporation in food industry?
6. List out different designs of evaporators?
7. List out the evaporators suitable for heat sensitive juices?
8. List out the evaporators suitable for viscous juices?
9. List out the factors that affect the performance of an evaporator?
10. Distinguish drying from evaporation?
11. List out 10 applications of drying in food processing?
12. List out different driers?
13. Drying is a dehydration process but dehydration need not be drying. Elaborate?