

Set No. 1

III B.Tech. II Sem., II Mid-Term Examinations, April – 2014

Objective Exam

Answer All Questions. All Questions Carry Equal Marks. Time: 20 Min. Marks: 10.

- Which of the following is the most suitable for extraction in a system having low density difference []
A. Mixer-settler extractor B. Centrifugal extractor
C. Pulsed extractor D. Packed extraction tower
- The apex of an equilateral-triangular coordinate (in ternary liquid system) represents a/an []
A. Pure component B. Binary mixture C. Ternary mixture D. Insoluble
- With increase in temperature, the rate of extraction in leaching (solid-liquid extraction system) []
A. Increases B. Decreases C. Remains unaffected D. Increases linearly
- Solvent extraction is the terminology applied to the liquid-liquid extraction, which is preferred for the separation of the components of liquids, when []
A. Extracting solvent is cheaply available. B. one of the liquid components is heat sensitive
C. Viscosity of liquid components is very high D. Liquid components has very high affinity
- In a counter-current extractor, as the axial mixing increases, the extraction efficiency []
A. Increases B. decreases C. remains D. depends on the pressure of the system
- Rate of leaching increases with increasing []
A. temperature B. viscosity of solvent C. Pressure D. size of the solid
- Which of the following is the most commonly used leaching solvent in vegetable oil Industry []
A. Phenol B. Hexane C. Furfurol D. Liquid SO₂
- Which of the following adsorbent is used to decolourise yellow glycerine []
A. Silica B. clay C. Fuller's earth D. Activated carbon
- When adsorption hysteresis is observed, the desorption equilibrium pressure is _____ that obtained by adsorption. []
A. Always lower than B. Always higher than
C. Same as dependent on the system; D. Can be either lower or higher than
- Chemisorptions (chemical adsorption) is []
A. Same as "Van der Waals" adsorption. B. Characterized by adsorption of heat
C. An irreversible phenomenon. D. A reversible phenomenon.

Cont.....2

II Fill in the blanks

11. Coffee from coffee beans is done by _____
12. The equipment used in the extraction of highly corrosive radio active liquids is _____
13. Heat sensitive materials with very high latent heat of vaporization may be economical separated using _____
14. Extraction of coffee from its seed is done by _____
15. The solvents used in liquid- liquid extraction should have _____ less than one.
16. Percolation employs- _____
17. Degree of freedom for leaching and solvent extraction process is _____
18. Hyper sorption refers to a _____ process
19. Though, theoretically the adsorption & desorption isotherms is expected to coincide but sometimes at least a part of the isotherms does not coincide and this phenomenon is known as adsorption hysteresis. In such cases, the desorption equilibrium pressure is _____ that obtained for adsorption.
20. Adsorption is an unit operation which generally involves _____ systems.

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Name: _____ Hall Ticket No.

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Answer All Questions. All Questions Carry Equal Marks. Time: 20 Min. Marks: 10.**I Choose the correct alternative:**

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4. Which of the following is the most commonly used leaching solvent in vegetable oil Industry []
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5. Which of the following adsorbent is used to decolourise yellow glycerine []
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11. Extraction of coffee from its seed is done by _____
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