

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.

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:**

1. 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
2. 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
3. Rate of leaching increases with increasing []
A. temperature B. viscosity of solvent C. Pressure D. size of the solid
4. Which of the following is the most commonly used leaching solvent in vegetable oil Industry []
A. Phenol B. Hexane C. Furfurol D. Liquid SO₂
5. Which of the following adsorbent is used to decolourise yellow glycerine []
A. Silica B. clay C. Fuller's earth D. Activated carbon
6. 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
7. 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.
8. 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
9. 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
10. With increase in temperature, the rate of extraction in leaching (solid-liquid extraction system) []
A. Increases B. Decreases C. Remains unaffected D. Increases linearly

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