

- Q.27 Explain nutritive value of milk.
- Q.28 Write the advantages and disadvantages of film packaging over glass bottle packaging of milk.
- Q.29 List the properties of good detergents.
- Q.30 Describe the procedure of cleaning in place method of cleaning and sanitization.
- Q.31 Briefly explain homogenization and its types.
- Q.32 List the basic ingredients of ice-cream.
- Q.33 Explain drum drying method of milk powder manufacturing.
- Q.34 Draw a flow chart (step wise) of paneer manufacturing process.
- Q.35 Explain the term 'byproducts' with suitable example from milk industry.

#### SECTION-D

**Note: Long answer questions. Attempt any two questions out of three Questions. (2x10=20)**

- Q.36 Explain different types of milk with legal standard.
- Q.37 Explain the spray drying method of dried milk manufacturing.
- Q.38 Explain physical and chemical properties of milk constituents.

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**4th Sem.**

**Branch : Food Tech.**

**Sub.: Technology of Mil & Milk Products**

**Time : 3 Hrs.**

**M.M. : 100**

#### SECTION-A

**Note: Multiple type Questions. All Questions are compulsory. (10x1=10)**

- Q.1 Coxiella burnetii is a \_\_\_\_\_.  
a) Insect b) Pathogen  
c) Chemical d) None of these
- Q.2 GRAS stands for  
a) Green revolution and safety  
b) General research association society  
c) Generally recognized as safe  
d) None of these
- Q.3 How does the freshly draw milk respond to litmus test?  
a) Turns blue litmus red  
b) Turns red litmus blue  
c) Both A & B  
d) None of these
- Q.4 The process of reducing fat globule size in milk to prevent cream separation is known as \_\_\_\_\_.  
a) Pasteurization b) Homogenization  
c) Crystallization d) Esterification

- Q.5 Longer interval of milking is associated with \_\_\_\_\_.  
 a) More milk with a lower fat  
 b) More milk with higher fat  
 c) Less milk with a lower fat  
 d) Less milk with a lower fat
- Q.6 As per FSSAI, 2011 regulations, what is the fat and SNF content in double toned milk  
 a) 1.5 and 9                      b) 3.5 and 8.5  
 c) 1.5 and 8.5                      d) None of the above
- Q.7 Which of the following is used as preservative in butter?  
 a) Sugar                              b) Sodium carbonate  
 c) Common salt                      d) Calcium hydroxide
- Q.8 Pre-stratification refers to \_\_\_\_\_.  
 a) Centrifugal separation  
 b) Separation and homogenization  
 c) Separation into layers  
 d) None
- Q.9 Minimum amount of fat in ghee is \_\_\_\_\_.  
 a) 99.8%                              b) 70%  
 c) 60%                                  d) 50%
- Q.10 Which of these processes is not related with the destruction of microorganisms?  
 a) Pasteurization                      b) Sterilization  
 c) Homogenization                      d) None of these

## SECTION-B

**Note: Objective type questions. All questions are compulsory. (10x1=10)**

- Q.11 Milk is deficient in \_\_\_\_\_ (Vitamin A / Vitamin C)
- Q.12 The type of milk preferred for paneer making is \_\_\_\_\_. (Cow/Buffalo)
- Q.13 An example of hard ripened cheese is \_\_\_\_\_.
- Q.14 The characteristic taste of milk is due to \_\_\_\_\_.
- Q.15 Time and temperature required for the HTST treatment is \_\_\_\_\_.
- Q.16 The major fraction of milk proteins is called \_\_\_\_\_.
- Q.17 AMUL stands for \_\_\_\_\_.
- Q.18 Lactose is \_\_\_\_\_ (disaccharide/oligosaccharide)
- Q.19 BIS stands for \_\_\_\_\_.
- Q.20 Scurvy occurs due to deficiency of \_\_\_\_\_.

## SECTION-C

**Note: Short answer type Questions. Attempt any twelve questions out of fifteen Questions. (12x5=60)**

- Q.21 Draw a neat sketch of HTST pasteurization system.
- Q.22 Briefly explain pre-stratification method of ghee making.
- Q.23 Define milk and give its basic composition.
- Q.24 Mention the steps involved in cream manufacturing.
- Q.25 Explain various platforms test.
- Q.26 Explain the term evaporated milk with legal standards.