

No. of Printed Pages : 2

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Roll No.

**Level 3 / 2nd. Sem. / DVOC
Food Processing**

Subject : Milk Processing

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Very short answer type questions. All questions are compulsory
(10x1=10)

Q.1 MBRT stands for _____

Q.2 What is the optimal temperature for growth of *Lactobacillus lactis*?

Q.3 Which of the following is not a dairy product-Ice cream, Coconut Milk?

Q.4 What is homogenization?

Q.5 Casein protein is found in milk. (True/False)

Q.6 LTH stands for _____

Q.7 What is fortification?

Q.8 At what temperature milk is chilled in milk processing?

Q.9 What is double toned milk?

Q.10 Give examples of any two bacteria present in milk.

(1)

189223

SECTION-B

Note: Short answer type questions. Attempt any six questions out of eight questions. (6x5=30)

Q.11 What is difference between regular and organic milk?

Q.12 What are coliforms? Give examples.

Q.13 Discuss composition of milk.

Q.14 What are the disadvantages of pesticide residues in milk products.

Q.15 Why is standardization is important in milk processing?

Q.16 Write short note on sanitation in milk plants.

Q.17 What are the factors effecting composition of milk?

Q.18 Explain UHT (Ultra high temperature) method of pasteurization of milk.

SECTION-C

Note: Long answer type questions. Attempt any one questions out of two questions. (1x10=10)

Q.19 Explain the Bureau of Indian Standards for milk and milk products.

Q.20 Explain determination of microbial load in milk and milk products.

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(2)

189223