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221146

Roll No.

4th Sem.

Branch : Food Technology

Sub. Technology of Milk & Milk Products

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice Questions. All Questions are compulsory. (6x1=6)

- Q.1 Buffalo Milk contains _____ %Fat and _____ % SNF.
a) 5.0-6.0, 9.0 b) 3.5-4.0, 8.5
c) 3.0-3.5, 9.0 d) 4.5, 8.5
- Q.2 The _____ % of fat constitutes of double toned milk is
a) 0.5 b) 1.5
c) 3.0 d) 4.5
- Q.3 Buttermilk is a fluid product resulting from the manufacture of _____.
a) Cheese b) Yoghurt
c) Ice cream b) Butter
- Q.4 Evaporated milk is concentrated to approximately what times the solids of normal whole milk?
a) 2.25 times b) 6.25 times
c) 7 times d) 8.5 times

- Q.5 Food value of ice-cream depends to a large extent on its____?
- a) Flavor b) Volume
- c) Composition d) None of the above
- Q.6 Milk is an emulsion of _____.
a) Oil in water b) Water in oil
c) Oil in oil d) Oil in starch

SECTION-B

Note: Objective/Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 The volume of milk taken in Gerber fat test is _____ml.
- Q.8 SMP stands for _____.
- Q.9 1 gram of fat yields _____ kcal.
- Q.10 Milk is _____ than water. (Lighter/heavier)
- Q.11 Carotene is mainly responsible for yellow color of cow milk. (True/False)
- Q.12 The term “Condensed milk” is commonly used for _____.

SECTION-C

Note: Short answer type Questions. Attempt any eight questions out of ten Questions. (8x4=32)

- Q.13 What are the methods adopted for payment of milk to producers?

- Q.14 How will you differentiate between a clarifier and cream separator?
- Q.15 Draw the flow diagram of HTST pasteurization system.
- Q.16 What are the various types of acidity in milk?
- Q.17 What do you understand by sensory attributes of milk?
- Q.18 Why is buffalo milk preferred for panner making?
- Q.19 Name any four indigenous milk products.
- Q.20 Why is cow's ghee comparatively more yellow than buffalo's ghee?
- Q.21 What are the different types of packaging materials used for milk?
- Q.22 Explain the principle for standardization of milk

SECTION-D

Note: Long answer questions. Attempt any two questions out of three Questions. (2x8=16)

- Q.23 Explain different physical and chemical properties of milk constituents.
- Q.24 Describe the general procedure of making butter.
- Q.25 Describe the procedure of ice-cream making.