

- Q.12 Explain the methods of milk cooling.  
Q.13 List the diseases that occurred due to heavy metals contamination in milk and also discuss their effect.  
Q.14 Discuss about organic milk products.  
Q.15 Tabulate the BIS standards suggested for cream.  
Q.16 Discuss about the nutritive value of milk.  
Q.17 Briefly explain commonly used dairy sanitizer and their mode of action.  
Q.18 Tabulate the BIS standards suggested for ice-cream

### **SECTION-C**

- Note:** Long answer type questions. Attempt any one questions out of two questions. (10x1=10)  
Q.19 Explain different methods of pasteurization.  
Q.20 Describe the procedure for microbial load determination in milk (MBRT)

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**Level 3, 2nd Sem. / Food Processing**  
**Subject : Milk Processing**

Time : 2 Hrs. M.M. : 50

### **SECTION-A**

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

- Q.1 Thermal conductivity of milk at 25°C is.....  
Q.2 Refractive index of milk is.....  
Q.3 Boiling point of milk is.....  
Q.4 Full form of GRAS is  
Q.5 Unity of viscosity is.....  
Q.6 Yellow colour of cow milk is due to.....  
Q.7 Name the adulterant usually found in milk.  
Q.8 Freezing point of milk is.....  
Q.9 1 gm of fat gives about.....kcal of energy  
Q.10 Specific gravity of milk fat is.....

### **SECTION-B**

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

- Q.11 Explain the homogenization process of milk.

(40) (2) 189223 (1) 189223