

- 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.

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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.