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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.

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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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