

- 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.

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