

SECTION-D

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

Q.23 Explain different types of milk with FSSAI, 2011 regulations.

Q.24 Explain the physical and chemical properties of milk.

Q.25 Describe the procedure of paneer making.

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Roll No.

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4th Sem./ Food Technology

Subject : Technology of Milk and Milk Products

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 Milk is deficient in _____ vitamins

- a) Vitamin A
- b) Vitamin D
- c) Vitamin C
- d) Vitamin K

Q.2 HTST pasteurization temperature for milk is

- a) 63°C for 30minutes
- b) 71.5°C for 30 minutes
- c) 71.5°C for 15 seconds
- d) All of the above

Q.3 Curd tension of soft curd milk is _____

- a) Less than 25 gram
- b) above 25 gram
- c) zero
- d) 35 gram

- Q.4 As per FSSAI, 2011 regulations, the fat and SNF content of double toned milk is _____
a) 1.5 and 8.5 b) 3 and 8.5
c) 6 and 9 d) None of these
- Q.5 Rennet contains _____ and _____
a) Rennin b) Pepsin
c) Protease d) Both 'a' and 'b'
- Q.6 Lactose is a disaccharide of _____
a) Glucose + Glucose b) Glucose + Galactose
c) Glucose + Fructose d) Glucose + Mannose

SECTION-B

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

- Q.7 SPC stands for _____
- Q.8 Milk sugar is _____
- Q.9 _____ is fat soluble pigment, which is responsible for yellow colour of milk.
- Q.10 Disease scurvy is due deficiency of _____
- Q.11 _____ protein exists only in milk.
- Q.12 SNF stands for _____

SECTION-C

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

- Q.13 Briefly explain nutritive value of milk.
- Q.14 Explain LT LT, HT ST and UHT method of pasteurization.
- Q.15 Explain 'Pearson square method' of milk standardization.
- Q.16 Explain spray drying method of milk powder making.
- Q.17 Describe the procedure of manual cleaning and sanitization.
- Q.18 Briefly explain methods of cream separation from milk.
- Q.19 Explain pre-stratification method of ghee making.
- Q.20 Classify cheese on moisture basis.
- Q.21 Briefly explain about milk fat.
- Q.22 Briefly explain about condensed milk and evaporated milk.