SECTION-C

Note:Long answer type questions. Attempt any three questions. 3x10=30

- Q.3 What is milk? Give its composition.
- Q.4 What is ghee? Explain different methods of ghee making in detail.
- Q.5 What is condensed milk? Explain different types of condensed milk.
- Q.6 With the help of a neat diagram, describe lactose manufacturing process.
- Q.7 What is cleaning and sanitization? Explain the mechanical method of cleaning and sanitization for can and bottle washer in detail.

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4th Sem. / Food Technology

Subject: Technology of Milk and Milk Products

Time: 3 Hrs. M.M.: 100

SECTION-A

Note: Very Short Answer type questions. Attempt any 15 parts. (15x2=30)

- Q.1 a) Sterilization
 - b) Milk
 - c) Fortification
 - d) Water soluble vitamins
 - e) Cream
 - f) A positive alcohol test indicates.....
 - g) What is the function of flow diversion valve?
 - h) What is the purpose of holding tube?
 - i) Whey
 - j) Yellow colour of cow's milk is due to.....

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- k) WMP
- I) Greenish colour of whey is due to.....
- m) Colostrum milk
- n) Overrun
- o) What are the sulphur containing amino acids?
- p) What is meant by a composite sample?
- q) AGMARK
- r) Pilot sterilization test

SECTION-B

Note: Short answer type questions. Attempt any ten parts 10x4=40

- Q.2 i) What is pasteurization? Highlight its advantages.
 - ii) What is the importance of milk processing?
 - iii) What is natural and developed acidity of milk?

- iv) What are the factors that affect quality of dried milk during storage?
- v) What are the objective of neutralization of cream in butter manufacturing?
- vi) What are the factors that affect composition of milk?
- vii) What are the nutrients present in milk?
- viii) Enlist different types of milk.
- ix) What is detergent? Give some examples of detergents used for cleaning in dairy industry.
- x) Name any four indigenous milk products.
- xi) Write a brief note on milk protein.
- xii) What are platform tests? How COB is performed?
- xiii) Explain the process of drum drying of milk.
- xiv) What is cheese? Classify it.
- xv) How paneer differs from chhana?