

C 40556

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Name.....

Reg. No.....

SIXTH SEMESTER U.G. DEGREE EXAMINATION MARCH 2023

(CBCSS—UG)

Food Technology

FTL 6B 15—DAIRY TECHNOLOGY

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Part A*Each question carries 2 marks.*

1. What is ripened cream butter and unripened cream butter ?
2. What is curing of cheese ?
3. Expand the following abbreviations :
 - (a) CIP.
 - (b) HTST.
4. What is toned milk ?
5. What are the advantages of an emulsifier in ice cream preparation ?
6. Enlist the uses of cheese.
7. What is recombined milk ?
8. What is pasteurization of cream ?
9. Give examples of alkaline dairy detergents.
10. Write any two acidic dairy detergents.
11. Write a solution to prevent rancid cream.
12. Write one advantage of frozen cream.

(Ceiling : 20 marks)

Turn over

Part B

Each question carries 5 marks .

13. What is dry ice refrigeration of ice cream ? Write its advantages and disadvantages.
14. What is overrun of ice cream ?
15. Enlist theories of churning of butter and explain Rahn's foam theory.
16. What are the quality control tests for milk and mention its purpose ?
17. List out the factors affecting the keeping quality of stored butter.
18. Briefly describe packaging, storage and distribution of table cream.
19. Write the classification of cheese.

(Ceiling : 30 marks)

Part C

The question carries 10 marks.

20. Explain drum process of manufacture of whole milk powder and skimmed milk powder.
21. Write on the classification of ice cream.

(1 × 10 = 10 marks)