

C 80221

(Pages : 2)

Name.....

Reg. No.....

SIXTH SEMESTER B.A./B.Sc. DEGREE EXAMINATION, MARCH 2020

(CUCBCSS—UG)

Food Technology

FTL 6B 16—DAIRY TECHNOLOGY

(2017 Admissions)

Maximum : 80 Marks

Time : Three Hours

Part A

Answer all questions.

Each question carries 1 mark.

Multiple choice :

1. Butter flavour is due to :
 - a) Ammonia
 - b) Diacetyl.
 - c) Ethylene.
 - d) Vanillin.
2. Rennin is obtained from :
 - a) Microorganism.
 - b) Papaya seed.
 - c) Stomach of calf.
 - d) Reacting urea with sulphuric acid.
3. Father of white revolution :
 - a) Dr. M. Kurien.
 - b) Dr. V. Kurien.
 - c) Dr. S. Kurien.
 - d) Dr. A. Kurien.
4. pH of the normal and fresh cow milk is :
 - a) 6.1.
 - b) 6.2.
 - c) 6.6
 - d) 6.8.

Fill in the blanks :

5. Milk fat is _____ type of emulsion.
6. _____ is the most abundant amino acid present in milk.
7. Flavour of butter is due to _____.
8. HTST pasteurization temperature of milk is _____.

Turn over

Give very short answer :

9. Give an example for hard cheese.
10. What is the fat percentage of double toned milk ?

(10 × 1 = 10 marks)

Part B

Answer any **five** questions.

Each question carries 2 marks.

- | | |
|---|------------------------|
| 11. What is vacreation ? | 12. What is churning ? |
| 13. What is milk plasma ? | 14. What is COB test ? |
| 15. Define kumiss. | 16. Define whey. |
| 17. Write the sanitizers used in dairy plant. | |

(5 × 2 = 10 marks)

Part C

Answer any **six** questions.

Each question carries 5 marks.

18. What causes the defects in ice cream ?
19. What are the factors affecting composition milk ?
20. What are the different types of pasteurisation followed in milk ?
21. Explain different types of milk powder.
22. What is Pearson's Square ? And its application in food industries.
23. Briefly describe the processing of recombined milk.
24. What are the processing methods of milk in dairy plant ?
25. Write the processing of cheddar cheese.

(6 × 5 = 30 marks)

Part D

Answer any **two** questions.

Each question carries 15 marks.

26. Explain the composition of milk from various sources.
27. Explain in detail the physical properties of milk.
28. Write different types of milk available in the market with suitable process chart.
29. Give a detailed note on hygienic milk handling practices in dairy plants.

(2 × 15 = 30 marks)