

C 60155

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Name.....

Reg. No.....

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, MARCH 2019

(CUCBCSS)

Food Technology

FTL6B 16—DIARY TECHNOLOGY

Time : Three Hours

Maximum : 80 Marks

A. Fill in the blanks. Each question carries 1 mark :

- 1 Buffalo milk should contain minimum _____ % fat.
- 2 Milk fat, casein and lactose are called _____ constituents of milk
- 3 The specific gravity of cow milk ranges from _____ to _____.
- 4 _____ is the continuous phase of milk in which other constituents are dissolved or suspended.
- 5 Yellowish tint of cow milk is imparted by _____.
- 6 Toned milk contains _____ % fat
- 7 The addition of water to milk results in _____ of lactometer reading
- 8 Preheating of milk is carried out in the temperature range _____.
- 9 _____ is the process of removing 99% bacteria by centrifugal force.
- 10 _____ is the process of reducing fat globule size.

(10 × 1 = 10 marks)

B. Answer any five questions . Each carries 2 marks :

- 11 Define butter as per FSSAI standards.
- 12 What does " Skimming efficiency " of a cream separator refer to ? Give any four factors affecting fat loss in skim milk.
- 13 Explain the role of stabilizers in ice-cream .Name two commercial stabilizers.
- 14 Explain the role of calcium chloride in cheese making. Name 2 principal enzymes in rennet.
- 15 Define Shrikand.
- 16 What is instantization ? What are the factors affecting instantization ?
- 17 Name different types of casein based on texture of the curd.

(5 × 2 = 10 marks)

Turn over

C. Answer any *six* questions. Each carries 5 marks :

- 18 Define milk. Explain factors affecting composition of milk.
- 19 What are the factors affecting color of milk ?
- 20 Define Pasteurisation. Explain its purpose. Which test is considered as index of pasteurisation ?
- 21 What is Homogenization ? Explain its advantages.
- 22 What do you mean by Fermentation? Explain cream ripening and its importance in butter making.
- 23 What are the factors affecting churnability of cream ? Explain causes of churning difficulties.
- 24 Explain the role of sugar, stabilizers and emulsifiers in ice-cream. Explain the advantages and limitations of these ingredients.
- 25 What is cheddaring ? Explain each step in detail.

(6 × 5 = 30 marks)

D. Answer any *two* questions . Each carries 15 marks :

- 26 Explain the physico chemical properties of milk
- 27 Explain different theories of churning
- 28 Give the principle of spray drying. Explain foam Spray drying. Give the flow diagram for manufacture of spray dried WMP and SMP.
- 29 What is CIP ? Explain steps in CIP programme and quality requirements of detergents and sanitizers used in Dairy Industry.

(2 × 15 = 30 marks)