

D 40146

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Name.....

Reg. No.....

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, MARCH/APRIL 2018

(CUCBCSS—UG)

Food Technology

FTL 6B 16—DAIRY TECHNOLOGY

Maximum : 80 Marks

Time : Three Hours

(A) Fill in the blanks (answer all). Each question carries 1 mark :

- 1 The major carbohydrate in milk is _____.
- 2 Major protein in cow milk is _____.
- 3 The freezing point of cow milk is _____.
- 4 Clot on boiling test is used to determine _____ of milk
- 5 Ageing of ice-cream mix causes increase in _____.
- 6 The addition of water to milk results in _____ of lactometer reading.
- 7 Preheating of milk is carried out in the temperature range _____.
- 8 Hard pressed cheese in early stages of ripening is called _____.
- 9 The maximum permissible moisture in processed cheese is _____ %.
- 10 Active bacterial culture used in manufacture of fermented milks is called _____.

(10 × 1 = 10 marks)

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

- 11 Name different kinds of sweeteners used in ice-cream .How do they affect freezing point of milk.
- 12 Differentiate between LTLT and HTST pasteurization.
- 13 What are the factors affecting fat percentage of cream?
- 14 What are the common stages in cheese making irrespective of origin and variety ?
- 15 What are the standards for acidity, Yeast and Molds and coliforms in Sweet and Sour Dahi ?
- 16 Differentiate between homogenization and bactofugation.
- 17 What are the quality requirements of detergents ?

(5 × 2 = 10 marks)

Turn over

(C) Answer any six questions. Each carries 5 marks :

- 18 What is market milk ? What are the standards for Fat and SNF in Toned, DoubleToned, Recombined and Skim milk in India.
- 19 What are the factors affecting acidity and pH of milk. What is 'Developed' or 'real' Acidity.
- 20 What is homogenization ? Define homogenized milk. Explain its merits.
- 21 Give the flow diagram for manufacturing Acidophilus milk.
- 22 Give classification of cream based on fat content. Differentiate between market cream and manufacturing cream.
- 23 Explain 3 different methods used for salting of butter.
- 24 Name the properties of practical importance in ice-cream mix. Differentiate between apparent viscosity and Basic viscosity and explain factors affecting viscosity of ice- cream.
- 25 Explain the role of lactic acid in cheese making and curing.

(6 × 5 = 30 marks)

(D) Answer any two questions. Each carries 15 marks :

- 26 Explain role of milk constituents in manufacture, storage and quality of dried milks.
- 27 Explain the factors affecting churnability of cream . What is over run in ice-cream. What are factors affecting Freezing time of ice-cream.
- 28 Define ice-cream. Give classification of frozen desserts and standards of ice-cream.
- 29 Define processed cheese. Give specifications for Processed cheese, foods and spreads. Explain the role of emulsifiers in Processed cheese manufacture.

(2 × 15 = 30 marks)