

C 1854

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Name.....

Reg. No.....

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, MARCH/APRIL 2016

(UG—CCSS)

Core Course—Food Technology

FT 6B 15—DAIRY TECHNOLOGY

Time : Three Hours

Maximum : 30 Weightage

I. Objective type. Answer all *twelve* questions :

Multiple choices :

1 What is the pH of milk :

- (a) 5.5—5.8. (b) 7.2—7.4.
(c) 5.9—6.1. (d) 6.4—6.6.

2 Appearance of skimmed milk is due to :

- (a) Colloidal-casein. (b) Lactose.
(c) Ash. (d) Phosphorus.

3 What is average milk globule size (micrometers) in homogenized milk :

- (a) > 15. (b) > 3.
(c) < 2 (d) > 5

4 Calcium content (mg / 100 mL) content of milk is :

- (a) 100—121. (b) 50—53.
(c) 250—275. (d) 5—10.

Name the following :

5 Lactose is made of :

6 Extraneous milk colour agent(s) in butter.

7 Milk fat from milk is separated by a procedure.

8 Fat content in ghee.

Fill in the blanks :

9 Milk chilling temperature is _____.

10 Unique fatty acid in milk is _____.

11 Scientific name of lactase is _____.

12 HTST temperature _____ and hold time is _____.

(12 × $\frac{1}{4}$ = 3 weightage)

Turn over

II. Short answer. Answer all *nine* questions :

- 13 Describe standardized milk composition.
- 14 Describe toned milk composition.
- 15 Describe or define flavored milk.
- 16 Describe recombined milk composition.
- 17 Describe milk fat.
- 18 Describe skim milk.
- 19 Describe form, fill, seal milk packaging procedure.
- 20 Describe fermented milk products.
- 21 Describe casein and various types of casein, colloid dispersion.

(9 × 1 = 9 weightage)

III. Short essay or paragraph questions. Answer any *five* questions :

- 22 Describe the process of paneer briefly.
- 23 Describe the process of reconstituted milk manufacture.
- 24 Describe whey and whey proteins.
- 25 Describe the procedure for ghee manufacture.
- 26 Describe standard plate count, coliforms, E. Coli yeast and mold, salmonella, listeria monocytogenes in pasteurized milk.
- 27 Describe recombined milk manufacture.
- 28 Explain UHT processing of milk.

(5 × 2 = 10 weightage)

IV. Essay. Answer *two* questions :

- 29 Describe HTST pasteurization process and alkaline phosphatase test.
- 30 Describe procedure for manufacture of ice cream.
- 31 Describe the manufacture of skim milk powder and whole milk powder by spray drying.
- 32 Describe the process of butter or (table butter) manufacture.

(2 × 4 = 8 weightage)