

C 80122

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Name.....

Reg. No.....

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, MARCH/APRIL 2015
(U.G.-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 Carotene is a milk :

- | | |
|--------------------------|------------------------------|
| (a) Fat soluble pigment. | (b) Aqueous soluble pigment. |
| (c) Protein. | (d) Salt. |

2 Unique milk fatty acid is :

- | | |
|---------------------|--------------------|
| (a) Butyric acid. | (b) Linoelic acid. |
| (c) Linolenic acid. | (d) Stearic acid. |

3 Appearance of skimmed milk is due to :

- | | |
|-----------------------|---------------|
| (a) Colloidal-casein. | (b) Emulsion. |
| (c) Milk salts. | (d) Lactose. |

4 Milk carbohydrate is :

- | | |
|--------------|---------------|
| (a) Sucrose. | (b) Xylose. |
| (c) Lactose. | (d) Fructose. |

Name the following :

- 5 Colour of whey is due to.
- 6 Solids-not-fat content of standardized milk.
- 7 Fat globule size of homogenized milk is less than.
- 8 pH of milk (range).

Turn over

Fill in the blanks :

- 9 Fat content of toned milk is _____.
- 10 Butter churning temperature is _____.
- 11 Titratable acidity of yoghurt is _____.
- 12 Coliform count of pasteurized milk is (not more than) _____.

(12 × ¼ = 3 weightage)

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

- 13 Describe advantages of ageing cream in butter manufacture.
- 14 Define and describe the composition of skim milk.
- 15 Describe the role of milk fat globule size in centrifugation.
- 16 Describe the advantages of hardening ice cream.
- 17 Describe role of milk fat globule membrane in milk.
- 18 Describe and define standardized milk.
- 19 Describe the advantages of UHT milk.
- 20 Describe LIST.
- 21 Describe pasteurization of ice cream mix.

(9 × 1 = 9 weightage)

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

- 22 Describe detergents utilized in cleaning milk processing equipment.
- 23 Describe the advantages of clarification of fluid milk.
- 24 Specify microbial standards of fluid milk.
- 25 Describe reconstituted milk manufacture.
- 26 Describe roller drying and its advantages and disadvantages.
- 27 Describe bactofugation and its advantages.
- 28 Describe milk proteins.

(5 × 2 = 10 weightage)

IV. Essay. Answer *two* questions :

- 29 Describe HTST pasteurization process of fluid milk, flavoured milk, cream; and explain alkaline phosphatase test.
- 30 Describe the production of butter from milk and cream.
- 31 Describe procedure for manufacture of ice cream.
- 32 Describe the manufacture of skim milk powder and whole milk powder by spray drying.

(2 × 4 = 8 weightage)