

Total No. of Printed Pages: 02

SUBJECT CODE NO: -B-2072**FACULTY OF SCIENCE AND TECHNOLOGY****B.Sc. Pattern - 2013 (S.Y SEM III)****Examination November / December 2025****Dairy Science and Technology-VIII Indian Dairy Product****[Time: 1:30 Hours]****[Max. Marks: 50]**

Please check whether you have got the right question paper

N. B

- 1) Attempt all questions.
- 2) Illustrate your answer with suitable diagram.

Q1 Write a detailed essay on status and scope of Indian Dairy Products.**20****OR**

Describe the traditional method of manufacture of khoa using buffalo milk.

Q2 Explain the method of manufacture of paneer.**20****OR**

Write short notes on any four of the followings:

1. Peda
2. Rabri
3. Kalakand
4. Makhan
5. Quality of ghee
6. Renovation of ghee

Q3 Write Correct answer of the following multiple choice questions.**10**

1. The acid commonly used for preparation of chhana is _____.
a) Lactic b) Citric c) both a & b d) None of above
2. Evaporated milk is the western counterpart of which Indian dairy product:
a) Dahi b) Basundi c) Ghee d) Chhana
3. Which among the following is the heat & acid coagulated milk product?
a) Lassi b) Khoa c) Chhana d) Makkan
4. What is the approximate fat percentage in paneer?
a) 45 % b) 26% c) 35% d) 16%
5. Ghee is traditionally prepared from _____.
a) Milk b) Cream c) Desi butter d) All of above
6. Makhan refers to desi butter obtained by churning of _____.
a) Milk b) Cream c) Whole milk curd d) Khoa

