

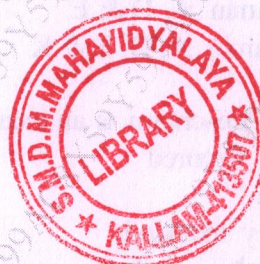
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SUBJECT CODE NO: - BB-2608**FACULTY OF SCIENCE AND TECHNOLOGY****B.Sc. (CBCGS) (Pattern 2022) S.Y SEM IV****Examination November / December 2025****Dairy Science & Technology-XIII Ice-Cream and fat rich dairy products****[Time: 1:30 Hours]****[Max. Marks: 40]**

Please check whether you have got the right question paper.

N. B

- 1) All questions are compulsory.
- 2) Draw diagram whenever necessary.
- 3) Use Only blue or black pen for writing.



Q1 Define butter. Give its flow diagram of manufacture and explain neutralization of cream for butter making. **10**

OR

- a) Describe centrifugal method of creams separation
- b) Defects in butter, their causes and prevention.

Q2 Define ice-cream. Enlist dairy and non-dairy ingredients required for ice-cream. **10**

OR

- a) Describe different types of ice cream
- b) Which are different types of freezers

Q3 Write short notes on the following. (Any two) **10**

- a) Milk shake
- b) Over run in ice-cream
- c) Emulsifier
- d) Storage of ice-cream

Q4 Write correct answer of the following multiple choice questions. **10**

- 1) Stabilizers are used in ice-cream to prevent the formation of _____.
 - a) Foam
 - b) Ice crystals
 - c) Flavour defects
 - d) All of above
- 2) AMUL is a dairy cooperative located at _____.
 - a) Pune
 - b) Mumbai
 - c) Kolhapur
 - d) Anand

- 3) Rancid flavour may be observed due to activation of enzyme _____.
a) Catalase
b) Phosphatase
c) Lipase
d) Protease
- 4) _____ are fat soluble vitamins.
a) Vitamin A & D
b) Vitamin A & E
c) Vitamin A, D & E
d) Vitamin A, D, E & K
- 5) Vanilla ice-cream is an example of _____ type of ice-cream.
a) Fruit flavored
b) Plain
c) Fancy moulded
d) Novelty
- 6) _____ improves the texture of ice-cream.
a) Fat
b) SNF
c) Sugar
d) Flavour
- 7) Plastic cream contains _____ % milk fat.
a) 20-25%
b) 30-40%
c) 40-60%
d) 65-85%
- 8) According to PFA (1976) table butter should contain not less than _____ % fat.
a) 25%
b) 30%
c) 65%
d) 80%
- 9) _____ process reduces size of fat globules.
a) Pasteurization
b) Homogenization
c) Vaccination
d) Ageing
- 10) _____ is the richest source of fat amongst following.
a) Cream
b) Butter
c) Butter oil
d) Ice-cream

