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**SUBJECT CODE NO:- B-2268**  
**FACULTY OF SCIENCE & TECHNOLOGY**  
**B.Sc. S.Y (Sem-III)**  
**Examination November/December-2022**  
**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.
- Q. 1
1. Define khoa. Discuss physico-chemical changes while khoa making and market quality of khoa. 20
- OR**
2. Define Basundi and explain method of preparation of it.
- Q. 2
1. Define ghee. Give flow diagram of manufacturing and explain traditional method of manufacturing 20
- OR**
2. Write short notes on any four of the following
    - a) Peda
    - b) Rabri
    - c) Rasmalai
    - d) Makkhan
    - e) Renovation of ghee.
- Q. 3
- Write correct answer of the following multiple choice questions 10
1. Heat desiccated Indian milk product is \_\_\_\_\_.
    - a) Panir
    - b) Ghee
    - c) Khoa
    - d) Makkhan

2. Panir is used for preparation of \_\_\_\_\_.
- a) Rossogoola   b) vegetable dish   c) Channa   d) Burfi
3. Pidi khoa is used for preparation of \_\_\_\_\_
- a) Peda   b) Kheer   c) Khurchan   d) Kulfi
4. On average yield of channa from cow milk is
- a) 12-14%   b) 16-18%   c) 20-22%   d) 24-26%
5. For preparation of basundi which milk is preferred\_\_\_\_\_.
- a) Skim milk   b) Cow milk   c) Buffalo milk   d) Toned milk
6. Khoa and channa are used for preparation of
- a) Gulabjamun   b) Basundi   c) Pantooa   d) Rasmalai
7. Average storage life of makkhan at room temperature is ranges from\_\_\_\_\_
- a) 3-7 days   b) 10-15 days   c) 16-20 days   d) 21-25 days
8. \_\_\_\_\_ is not a variety of the following heat & acid copulated milk products\_\_\_\_\_
- a) Barfi   b) Rasgolla   c) Rasmalai   d) Sandesh
9. At what rate inferior quality ghee must be added for renovation of ghee\_\_\_\_\_
- a) 2%   b) 2.5%   c) 3.5   d) 4.5%

10. Recommended storage temperature for ghee is around \_\_\_\_\_

- a) 10° c   b) 16° c   c) 21° c   d) 26° c