

Total No. of Printed Pages: 03

SUBJECT CODE NO:- B-2260
FACULTY OF SCIENCE & TECHNOLOGY
B.Sc. T.Y (Sem-V)
Examination November/December-2022
Dairy Science and Technology Paper-XVI
Ice-Cream and Fat Rich 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) Give the flow diagram for manufacture of softy ice cream. Explain freezing in detail 20
OR
 2) Define butter. Explain the manufacture of table butter. 20
- Q. 2 1) Explain the role of non-dairy ingredients in ice-cream manufacture. 20
OR
 2) Write short note on any four of the following 20
 a) Malai ka barf
 b) Hardening
 c) Types of cream
 d) Cream screw
 e) Use of butter oil
 f) Butter churn
- Q. 3 Write the correct answer of the following multiple choice question. 10
 1) Oxidized defect in ice-cream is due to _____
 a) Exposure to sunlight c) Excess addition of stabilizer
 b) Excess addition of flavor d) Improper air incorporation

- 2) Hardening of ice-cream is done at _____
- a) -23 to -26 °C b) -15 to -10 ° C c) -12 to -20 °C d) 0 to 4 °C
- 3) Fat hydrolysis due to lipase action, the defect is called_____.
- a) Unnatural b) Rancidity c) Buttery d) Flat
- 4) Crumbly ice-cream body is due to _____
- a) Fat oxidation b) Improper homogenization c) Over heating d) Inadequate flavor
- 5) The volume y of ice-cream obtained in excess of the volume of mix is called as_____
- a) Yield b) Over run c) Loss d) None of above
- 6) _____ is essential for smaller ice crystals in ice-cream.
- a) Rapid freezing b) slow freezing c) Moderate freezing d) None of above
- 7) Serum solids in ice-cream also known as
- a) Milk fat b) Total solids c) Milk solid nonfat d) None of above
- 8) Shrinkage defect occurred in ice-cream due to_____.
- a) Excess fat addition b) Low fat c) Excessive over run d) Excess MSNF
- 9) _____ is the process of reduction of acidity in ice-cream.
- a) Standardization b) Neutralization c) Sterilization d) None of above

10) According to PFA rule butter should not contain less than percent fat.

- a) 25 b) 40 c) 60 d) 80