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**SUBJECT CODE NO:- B-2232**  
**FACULTY OF SCIENCE & TECHNOLOGY**  
**B.Sc. T.Y. (Sem-VI)**  
**Examination November/December- 2022**  
**Dairy Science and Technology Paper-XX**  
**(Condensed dried milk and by- products)**

[Time: 1:30 Hours]

[Max. Marks:50]

N.B “Please check whether you have got the right question paper”

- (1) Attempt all questions.
- (2) Illustrate your answer with suitable labelled diagrams.

Q.1 Explain the status, scope and utilization of dairy by-products in India. 20

**OR**

Explain different defects their causes and prevention in Evaporated and Condensed milk.

Q.2 Explain physicochemical properties dried milk. 20

**OR**

Write Short notes on any four of following

- (a) Heat Stability
- (b) Water activity.
- (c) HACCP
- (d) Whey processing.
- (e) Lactose
- (f) Infant milk food.

Q.3 Write correct answer of the following multiple-choice questions. 10

(1) According to PFA (1976) Rule evaporated milk should contain not less than -----% fat

- (a) 6                      (b) 8                      (c) 10                      (d) 12

(2) Amount of sugar added in manufacture of Condensed milk -----percent in the milk basis.

- (a) 14- 16                      (b) 16-18                      (c) 18-20                      (d) 20-22

- (3) -----Hydrometer test is most commonly used for density test of pan samples of Condensed milk.
- (a) Polson                      (b) Boyle                      (c) Balume                      (d) None of above
- (4) Higher the acidity in the milk then -----heat stability.
- (a) Lower                      (b) Higher                      (c) same                      (d) None of above
- (5) Milk powder is prepared to -----
- (a) Reduced bulk                      (b) increase self life  
(c) To Conserve natural properties                      (d) All of above
- (6) Whole milk powder should not contain less than-----% fat.
- (a) 22                      (b) 26                      (c) 30                      (d) 34
- (7) Highest bulk density of powder can be obtain in drying-----
- (a) spray                      (b) drum                      (c) Tray                      (d) freeze
- (8) Rancidity in whole milk powder occurs due to -----
- (a) Lipase                      (b) protease                      (c) Catalase                      (d) None of above
- (9) Skim milk is the byproduct of-----
- (a) Cream                      (b) Butter                      (c) Ghee                      (d) Paneer
- (10) Ghee residue is used in manufacture of -----
- (a) Ice-cream                      (b) Chocolate                      (c) Paneer                      (d) None of above