

Total No. of Printed Pages:2

SUBJECT CODE NO:- 2184
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc. F.Y Sem. I

Examination March/April-2022 (To Be Held In June/July-2022)

Dairy Science and Technology-II
Market Milk Industry

[Time: 1:53 Hours]

[Max. Marks: 50]

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

- N.B
- 1) attempt all questions
 - 2) Illustrate your answer with suitable labeled diagram

Q.1 Describe sources of contamination of milk 20

OR

What is milk and describe major constituents in milk

Q.2 Describe anatomy of udder 20

OR

Write short note on any four of following

- a) Specific gravity of milk
- b) IDC
- c) Adulteration of milk
- d) Desirable properties of metals
- e) Hormones related to milk secretion
- f) Packaging materials used in dairy industry

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

- 1) Average freezing point of milk is -----°C
a) 0 b) -0.547 c) 0.757 d) none of above
- 2) As per P.F.A rule cow milk should contain minimum ----- % fat
a) 3.5 b) 6.0 c) 4.5 d) 8.5
- 3) Immediately after calving milk obtain is known as
a) Skim milk b) abnormal milk c) colostrum d) none of above
- 4) Udder is divided into two halves by ----
a) Medium suspensory ligament
b) Lateral suspensory ligament
c) Connective tissue
d) Milk duct
- 5) Sweetish test of milk is due to ----
a) Protein b) lactose c) salt d) fat

- 6) ---- is major protein present in milk
 - a) Lactolabumin
 - b) casein
 - c) lacto slobumin
 - d) none of above
- 7) ----test is used to detect starch
 - a) Iodine
 - b) hansa
 - c) valente
 - d) none of above
- 8) In the process of fermentation bacteria acts upon ----
 - a) Protein
 - b) fat
 - c) lactose
 - d) salt
- 9) 100 gm of cow milk will supply ----cal energy
 - a) 50
 - b) 75
 - c) 100
 - d) 125
- 10) Freshly drawn milk is ---- in nature
 - a) Acidic
 - b) Basic
 - c) amphotoric
 - d) none of above