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**SUBJECT CODE NO:- 2296**  
**FACULTY OF SCIENCE AND TECHNOLOGY**  
**B.Sc. S.Y Sem-IV**  
**Examination March/April-2022 (To be held in June/July-2022)**  
**Dairy Science and Technology Paper-XII**  
**Cheese & Fermented Milk Products**

[Time: 1:53  
Hours]

[Max. Marks:50]

Please check whether you have got the right question paper.

- N.B
- i) Attempt all questions.
  - ii) Illustrate your answer with well labelled diagram.
- Q.1 What is cheese and explain method of manufacturing of processed cheese. 20
- OR
- Explain different defects their causes and prevention in cheese. 20
- Q.2 What is acidophilus milk and explain it's manufacturing with flow diagram. 20
- OR
- Write short notes on nay four of the following 20
- a) Rennet
  - b) Cultured butter milk
  - c) Kefir
  - d) Packaging and storage of cheese
  - e) Starter culture
  - f) Misthidahi
- Q.3 Write correct answer of the following. 10
- Multiple choice questions.
- 1) Lumps formation is a type of \_\_\_\_\_ defects in starter culture.
    - a) Flavor
    - b) Body
    - c) Texture
    - d) taste
  - 2) The fat content of yoghurt varies from \_\_\_\_\_ to \_\_\_\_\_ %
    - a) 0-2
    - b) 0-3
    - c) 0-5
    - d) 0-9
  - 3) Mother starter refers to \_\_\_\_\_

- a) stock lactic culture  
b) stock fungal culture  
c) bulk culture  
d) yeast culture
- 4) Cheddaring refers to operation of \_\_\_\_\_  
a) packaging  
b) turning  
c) piling and repiling  
d) All of above
- 5) In cheddar cheese making amount of salt added to curd varies from \_\_\_\_\_ to \_\_\_\_\_  
a) 1 to 2%  
b) 3 to 4%  
c) 5 to 7%  
d) 6-7%
- 6) Mechanical holes (opening) in the cheese is due to \_\_\_\_\_  
a) contamination with yeast  
b) Incorrect cheddars of cheese curd  
c) High acid development in cheese curd  
d) High fat content in cheese
- 7) Dahi is \_\_\_\_\_ product.  
a) Fat rich  
b) Acid coagulated  
c) fermented  
d) Dried milk
- 8) Acidity of Bulgarian butter milk is \_\_\_\_\_  
a) 1.2 to 1.5%  
b) 2.5 to 2.7%  
c) 3.0 to 3.2%  
d) 0.2 to 0.5%
- 9) The base material for shrikhand is \_\_\_\_\_  
a) kefir  
b) chakka  
c) skim milk  
d) lassi
- 10) Which among the following is a not fermented milk product.  
a) kefir  
b) Tofu  
c) Cheese  
d) Kumiss