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**SUBJECT CODE NO:- 2260**  
**FACULTY OF SCIENCE & TECHNOLOGY**  
**B.Sc T.Y (Sem-V)**  
**Examination March/April-2022 (To be held in June/July-2022)**  
**Dairy Science and Technology Paper-XVI**  
**Ice-Cream and Fat Rich Dairy Product**

[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 with well labeled diagram.

Q.1 Enlist and explain role of non dairy ingredients in ice cream Manu facture. 20

OR

Define cream and explain in detail the centrifugal method of cream separation.

Q.2 Explain different defects, their causes and prevention in butter. 20

OR

Write short notes on any four of the following.

- a) Kulfi
- b) Milk shake
- c) Stabilizer
- d) Uses of Cream
- e) Composition of butter oil
- f) CBMM

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

- 1) Emulsifier used in ice cream:
 

a) as a preservative	b) To improve whipping quality.
c) for stabilization	d) to reduce ice crystals
- 2) Ice cream freezer plates rotates at the speed of ----- rpm.
 

a) 150 – 200	b) 100 – 200
c) 200 – 300	d) None of above.
- 3) The required pressure in Ice-cream freezer is -----

- a) 20 psi  
b) 30 psi  
c) 40 psi  
d) None of above.
- 4) MSNF is also known as -----  
a) Fat  
b) lactose  
c) Serum solids  
d) None of above.
- 5) The temperature at which pasteurization of ice cream mix is done:  
a) 68<sup>0</sup>C  
b) 80<sup>0</sup>C  
c) 78<sup>0</sup>C  
d) 100<sup>0</sup>C
- 6) A high whipping rate in ice cream mix means ability of mix to bind-----  
a) Water  
b) air  
c) fat  
d) protein
- 7) Rancidity occurs due to ----- enzyme  
a) catalase  
b) phosphatase  
c) lipase  
d) Amylase
- 8) Annatto color added in butter for ----- colour.  
a) White  
b) Gray  
c) Yellow  
d) Pink.
- 9) Plastic cream contain ----- percent milk fat.  
a) 20 – 25  
b) 30 – 40  
c) 40 – 60  
d) 65 - 85
- 10) The oleic acidity of butter oil is -----  
a) 0.01 – 0.1  
b) 0.2 – 0.5  
c) 0.5 - 1  
d) 1 – 15.