

2262 Dairy Science and Technology Paper-XVII Ice-Cream and Fat Rich Dairy Product

Time: One Hour

Max. Marks: 25

Instructions

Solve any 25 questions from Q.1 to Q.30

- 1 Stabilizers are used in ice-cream to prevent the formation of _____.
(A)Foam (B)Ice crystals (C)Flavour defects (D)All of above
- 2 AMUL is a dairy cooperative located at _____.
(A)Pune (B)Mumbai (C)Kolhapur (D)Anand
- 3 Rancid flavour may be observed due o activation of enzyme _____.
(A)Catalase (B)Phosphatase (C)Lipase (D)Protease
- 4 _____ are fat soluble vitamins.
(A)Vitamin A & D (B)Vitamin A & E (C)Vitamin A, D & E (D)Vitamin A, D, E & K
- 5 Vanilla ice-cream is an example of _____ type of ice-cream.
(A)Fruit flavored (B)Plain (C)Fancy moulded (D)Novelty
- 6 _____ improves the texture of ice-cream.
(A)Fat (B)SNF (C)Sugar (D)Flavour
- 7 Plastic cream contains _____ % milk fat.
(A)20-25% (B)30-40% (C)40-60% (D)65-85%
- 8 According to PFA (1976) table butter should contain not less than _____ % fat.
(A)25% (B)30% (C)65% (D)80%
- 9 _____ process reduces size of fat globules.
(A)Pasteurization (B)Homogenization (C)Vacreation (D)Ageing
- 10 _____ is the richest source of fat amongst following.
(A)Cream (B)Butter (C)Butter oil (D)Ice-cream
- 11 Ice cream isdairy product.
(A)Frozen (B)Dehydrated (C)Partially dehydrated (D)solid
- 12 Ice cream should contain % milk fat
(A)10 (B)20 (C)30 (D)40
- 13 Density of milk fat is.....
(A)6.3 (B)7.3 (C)8.3 (D)9.3
- 14 Vacuum pasteurization is also termed as.....
(A)Vacreation (B)Sterilization (C)Homogenization (D)Pasteurization
- 15 Vanilla is an example of ... ice cream.
(A)Plain (B)Mixed (C)Sweet (D)Nutty
- 16 Coffee ice cream is an example of ... ice cream.
(A)Plain (B)Mixed (C)Sweet (D)Nutty
- 17 Ice cream flavoured with cocoa is termed as ...ice cream
(A)Chocolate (B)Plain (C)Sweet (D)Sweet
- 18 Almonds , Pistachio, cashew nut areadded in ice cream
(A)Fruits (B)Nuts (C)Sweet (D)Plain
- 19 Ice cream prepared without hardening process is termed asice cream
(A)Plain (B)Mixed (C)Sweet (D)Softy
- 20 Sodium alginate is name of
(A)Stabilizer (B)Emulsifier (C)Reagent (D)Enzyme
- 21 Economy ice cream contains....% SNF
(A)10 (B)15 (C)20 (D)25
- 22 Cream is rich dairy product.
(A)Fat (B)Protein (C)Minerals (D)Vitamins
- 23 Ripening of cream should be done at degree C.
(A)18 to 20 (B)20 to 22 (C)22 to 24 (D)24 to 26
- 24 Good average ice cream contains....% sugar.
(A)10 (B)15 (C)20 (D)25
- 25 Good average ice cream contains.... % TS
(A)27.5 to 29 (B)37.5 to 39 (C)39 to 49 (D)49 to 53
- 26 Ice cream is rich source of.....
(A)Calcium. (B)Magnesium (C)Cobalt (D)Iodine
- 27 Cooling and ageing temperature of ice cream isdegree C.

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- (A) 0 to 5 (B) 5 to 10 (C) 10 to 15 (D) 15 to 20
- 28 First stage homogenization is done at pressure psi
- (A) 2500 to 3000 (B) 2000 to 3000 (C) 1500 to 32000 (D) 1500 to 3000
- 29 Cups and sticks are examples of service ice cream.
- (A) Single (B) Double (C) Triple (D) Quadruple
- 30 Hardening temperature of ice cream isdegree C.
- (A) -13 to -18 (B) -23 to -28 (C) -21 to -38 (D) -12 to -18