

Time: One Hour

Max. Marks: 25

instruction

- solve any 25 questions from Q.1 to Q.30

- 1 In drum dryer the film of dried milk is continuously scraped off by:
 (A) Scrubber (B) Doctor blade (C) Conveyer (D) Rotor
- 2 Evaporation occurs only _____
 (A) after boiling (B) after extreme cooling (C) at surface of a liquid (D) if boiling occurs at atmospheric pressure
- 3 Condensed milk on the grocery shelf may have _____ added.
 (A) Salt (B) Minerals (C) Sugar (D) Cream
- 4 Dry milk can be stored for long periods of time?
 (A) In refrigerated vaults (B) At temperatures above 150 degrees (C) In an open container in the cabinet (D) Inside a sealed atmosphere of nitrogen or carbon dioxide
- 5 Evaporated milk is also known as
 (A) Sweetened condensed milk (B) Unsweetened Condensed milk (C) Imitation milk (D) Plain Condensed milk
- 6 Evaporated Milk is the western counterpart of which Indian dairy product:
 (A) Dahi (B) Basundi (C) Ghee (D) Chhana
- 7 According to PFA rules, Skim milk powder should contain not more than% fat.
 (A) 1.0 % (B) 1.5 % (C) 3.0 % (D) 4.0 %
- 8 Whey is a good fermentation media due to presence of
 (A) Minerals (B) Proteins (C) Lactose (D) fat
- 9 Whey is the by-product in the manufacture of:-
 (A) Skimmed milk (B) Butter (C) Cheese (D) Yogurt
- 10 Lactose is disaccharide containing:-
 (A) Glucose & Fructose (B) Glucose & Galactose (C) Glucose & Glucose (D) Glucose & Maltose
- 11 What is the average boiling point of milk?
 (A) 100-101 °C (B) 101-105 °C (C) 105-110 °C (D) 115-117 °C
- 12 Butter milk is a fluid product resulting from the manufacture of ?
 (A) Cheese (B) Yogurt (C) Ice cream (D) Butter
- 13 clot on boiling is the test carried out to:
 (A) Determine both heat stability & pH of the milk (B) Determine heat stability of the milk (C) Determine the extent of bacterial contamination and growth in milk (D) Detect adulteration in milk
- 14 Which constituents in powder responsible for stickiness defect:
 (A) Proteins (B) Fat (C) Salts (D) Sugar
- 15 What is the maximum percent of moisture content in dried milk (BIS)
 (A) 4% (B) 3.5% (C) 5% (D) 5.5%
- 16 Tallowness in milk occurs due to oxidation of
 (A) Vitamin (B) Carbohydrate (C) Fat (D) Protein
- 17 According to PFA infant foods should not contain
 (A) Dextrose (B) Iron Salts (C) Vitamins (D) Antioxidants
- 18 For condensed milk the coilform count (per gm) should be:

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- (A)0 (B)10 (C)10 (D)30
- 19 Dried milk powder gain moisture due to the property known as:
(A)Dispensability (B)Hygrosocopicity (C)Solubility (D)Absorption
- 20 Which milk protein is most sensitive to acid?
(A)casein (B)Lactalbumin (C)Lactalbumin (D)Globuline
- 21 Browning discoloration of milk powder is attributed to:
(A)Oxidation (B)Millard reaction (C)Microbial growth (D)Enzymatic browning
- 22 According to PFA rules, what is the minimum percentage of fat in whole milk powder?
(A)Not less than 16% (B)Not less than 16% (C)Not less than 36% (D)Not less than 46%
- 23 The following method of atomization is particularly useful for highly viscous material
(A)Pressure nozzle (B)Centrifugal (C)Pneumatic (D)Ring jet
- 24 Sweetened condensed milk contain sugar not less than
(A)70% (B)40% (C)15% (D)55.6%
- 25 Quality is defined as degree of
(A)Perfectness (B)Excellence (C)Completeness (D)Freeness from defects
- 26 Complete following proverb of Quality System "No decision without....."
(A)Data collection (B)Analysis (C)Process (D)Action
- 27 Chemical sanitizers containing _____ are most widely used for sanitizing milking equipment
(A)Bromine (B)Saline (C)Chlorine (D)Iodine
- 28 What does HACCP stand for?
(A)High Altitude Computer Control Protocol (B)High Aptitude Critical Consideration and Punctuality (C)Help Animals in Confined Conditions and Preserves (D)Hazard Analysis and Critical Control Points
- 29 Which of the following ways is not to make caseinate particles flocculate and coagulate
(A)Precipitation by acid (B)Precipitation by enzymes (C)Precipitation by water (D)None of the mentioned
- 30 The whey proteins in milk constitutes about _____% of the protein found in milk
(A)10 (B)15 (C)18 (D)10