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SUBJECT CODE NO:- B-2218
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc F.Y (Sem.-II) Examination OCT/NOV 2019
Dairy Science and Technology-V
Dairy Processing and Engineering

[Time: 1:30 Minutes]

[Max.Marks:50]

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

- N.B
- i) Attempt all questions
 - ii) Illustrate your answer with well labeled diagram

Q.1 Explain in detail the single stage homogenization process 20
 OR
 With neat sketch explain the working of milk pump.

Q.2 What is sterilization .Explain in bottle sterilization of milk. 20
 OR

Write short notes on any four of the following

- a) clarification
- b) compressor
- c) dairy site
- d) Imitation milk
- e) cold storages
- f) flavourd milk

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

- 1) In LTLT method of pasteurization milk is heated at 63°C for -----min
 a) 15 b) 30 c) 45 d) 60
- 2) Steam repress its ----- stages of water
 a) Liquid b) Vopor c) Solid d) all of above
- 3) Cow milk fat is ----- than buffalo
 a) Less b) more c) equal d) none of these
- 4) Boiler is used to generate -----
 a) Hot water b) steam c) both of above d) None of above
- 5) The clarification is more efficient than -----
 a) Filtration b) Straining c) both of above d) none of above
- 6) In separator ----- force is applied
 a) centripetal b) Centrifugal c) both a & b d) Gravitational

- 7) The fat percentage in toned milk is generally -----
 a) 1 b) 1.5 c) 2 d) 2.5
- 8) The heart of the dairy plant is -----
 a) Pasteurizer b) Homogenizer c) separator d) fiter
- 9) Hydrogen peroxide is a -----
 a) Neutralizer b) preservative c) Sanitizer d) All of above
- 10) ----- is the common alkali used in cleaning.
 a) Sodium chloride b) Sodium hydroxide
 c) calcium carbonate d) Lithium chloride