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B-2130

SUBJECT CODE NO:- B-2130
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc. S.Y (Sem-III) Examination OCT/NOV 2019
Dairy Science and Technology-VIII Indian Dairy Product

[Time: 1:30 Hours]   [Max.Marks:50]

Please check whether you have got the right question paper.
N.B   i) Attempt all questions
                ii) Illustrate your answers with well labelled diagrams

Q.1 Define Khoa. Classify it and discuss physio-chemical changes during Khoa manufacturing.   20
                                        OR
    What is ghee and explain creamery butter method of manufacturing.   20

Q.2 Define Channa and explain manufacturing of Pantooa and Sandesh from channa.   20
                                        OR
    Write short notes on any four of the following.   20
        a) Fat losses during manufacturing of makkhan
        b) Grading of ghee
        c) Peda
        d) Physio-chemical changes during the manufacturing of panir
        e) Rabri
        f) Yield of channa

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

        1. Which of the following is a fat-rich dairy product?
        a) Lassi
        b) Khoa
        c) Ghee
        d) None of the above

        2. Milk fat content of pindi type of Khoa should be _____.
        a) 20-23
        b) 20-25
        c) 21-26
        d) 20-30

        3. Panir is used for the preparation of _____.
        a) Channa Kheer
        b) Vegetable disc
        c) Gulabjamun
        d) All of the above

4. For preparation of Peda, Khoa and Sugar is taken in the ratio of _____.
a) 1:1
b) 2:1
c) 3:1
d) None of the above

5. For preparation of Basundi _____ type of milk is preferred.
a) Cow
b) Buffalo
c) Tone
d) None of the above

6. Khurchan contains all solids in milk in an average _____ concentrate.
a) Two-fold
b) Three-fold
c) Four-fold
d) None of the above

7. Prominent heat desiccated Indian milk product are _____.
a) Channa & panir
b) Khoa & basundi
c) Sandesh &Rosgolla
d) All of the above

8. For preparation of Pantooa is used_____.
a) Khoa&channa
b) Channa& Kheer
c) Panir &Channa
d) All of the above

9. Storage life of makkhan at room temperature is _____ days.
a) 3-5
b) 5-6
c) 6-9
d) 9-10

10. _____ method of ghee making produce high fat recovery.
a) Direct classification
b) Desi method
c) Creamery butter
d) Cream method