

Total No. of Printed Pages:2

SUBJECT CODE NO:- B-2122
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc. T.Y (Sem-V) Examination OCT/NOV 2019
Dairy Science and Technology Paper-XVI
Ice-Cream and Fat Rich Dairy Product

[Time: 1:30 Hours]

[Max.Marks:50]

Please check whether you have got the right question paper.

N.B

- i) Attempt all the question
- ii) Illustrate your answer with well labelled diagrams

Q.1 Define butter. Give its flow diagram and describe churning, salting and working of butter 20

Or

Enlist type of cream and describe factors affecting efficiency of cream separation

Q.2 What is Ice-cream? Explain selection of ingredients to it and homogenization of mix 20

Or

Write a short notes on any four of the following

- a) figuring Ice-cream mix
- b) Classification of cream
- c) Neutralization of cream
- d) Over-run in ice-cream
- e) milk shake
- f) Malai- ka burf

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

1) Table butter should not contain less than _____ percent fat

- a) 60 b) 70 c) 80 d) 90

2) Plastic cream contains _____ percent fat

- a) 35-45 b) 45-55 c) 55-65 d) 65-85

3) Cream should be stored at _____ °C temp

- a) 0-5 b) 5-10 c) 10-15 d) 15-20

4) Ice –cream flavoured with CoCoca flavour is termed as _____

- a) fruit Ice-cream B) Nut Ice-cream c) Chocolate Ice-cream d) None of the above

5) _____ added while Ice-cream making avoids formation of Ice-crystals

- a) emulsifier b) Stabilizers c) Sugar d) None of the above

6) Butter is very high in _____

- a) fat b) protein c) carbohydrates d) None of the above

7)Packaging and storage of butter is done at _____ °c
a)-23 to -29 b) -29to-33 c) -35 to -40 d) None of the above

8)Fermentation with the help of describe starter culture is termed as _____
a) Decomposition b) Ripening c) churning d) None of the above

9) Fat globules will adhere together due to process of _____
a)Ripening b)churning c)Adsorption d)None of the above

10)_____ is the process of adjustment of fat in cream
a) standardization b)Sterilization c) pasteurization d)None of the above