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SUBJECT CODE NO:- B-2226
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc. T.Y (Sem.-VI) Examination OCT/NOV 2019
Dairy Science and Technology Paper-XX
(Condensed dried milk and by- products)

[Time: 1:30 Hours]

[Max.Marks:50]

Please check whether you have got the right question paper.

N.B

- 1) Attempt all questions.
- 2) Illustrate your answer with well labeled diagram.

- Q.1 Define evaporated milk. Give flow diagram of its manufacturing and explain pilot sterilization test. 20
 OR
 What is WMP and explain its manufacturing by spray drying.
- Q.2 Define SMP and explain manufacturing of drum drying. 20
 OR
 Write short notes on any four of the following.
- a) TQM
 - b) Straining
 - c) Homogenization
 - d) Lactose
 - e) Malted milk food
 - f) Industrial casein
- Q.3 Write correct answer of the following multiple choice questions. 10
- 1) Butter milk is the byproduct of -----
 a) Cream b) Butter c) Ghee d) Chhana
 - 2) Whey is used for preparation of -----
 a) Whey beverage b) Yeast whey
 c) Lactose d) All above
 - 3) Operation flood-I was started during year -----
 a) 1960 b) 1970 c) 1980 d) 1982
 - 4) Milk is deficient in -----
 a) Vit A b) Vit D c) Vit C d) None of these
 - 5) Chemically sugar present in milk is termed as -----
 a) Sucrose b) Fructose c) Lactose d) Galactose

- 6) Skim milk is utilized for preparation of -----
- | | |
|--------------------------|---------------------|
| a) Flavoured milk | b) Acidophilus milk |
| c) Bulgarian butter milk | d) All above |
- 7) ISO-electric point of milk is -----
- | | | | |
|------|--------|------|--------|
| a) 4 | b) 4.6 | c) 5 | d) 5.6 |
|------|--------|------|--------|
- 8) Rennet casein is used for making -----
- | | | | |
|------------|------------|--------------|------------------|
| a) Brushes | b) Buttons | c) Jewellery | d) None of these |
|------------|------------|--------------|------------------|
- 9) Specific gravity of cow milk is -----
- | | |
|----------------|----------------|
| a) 1.028-1.030 | b) 1.035-1.037 |
| c) 1.032-1.034 | d) 1.034-1.038 |
- 10) In the process of fortification evaporated milk is enriched with vitamin -----
- | | | | |
|------|------|------|------|
| a) A | b) B | c) C | d) D |
|------|------|------|------|