## **SUBJECT CODE NO: - YY-2404**

## FACULTY OF SCIENCE AND TECHNOLOGY

B.Sc. (CBCGS)(Pattern 2022) F.Y SEM II

Examination April / May - 2024

Dairy Science and Technology-V

Dairy Processing & Engineering

1	Time:	1	:30	Ho	ursl
1	I IIIIC.			ALU	uisi

[Max. Marks: 40]

Please check whether you have got the right question paper.

N.B

- 1) Attempt all questions
- 2) Illustrate your answer with suitable diagram
- Q.1 Explain in detail in bottle sterilization of milk.

10

OR

## Explain in brief

- a) CIP & COP
- b) Properties of steam



Q.2 Explain in detail the method of milk standardization.

10

OR

## Explain in brief

- a) Cream separation
- b) Formulation standards of pasteurization
- Q.3 Write short notes on any two.

10

- a) Double toned milk
- b) Imitation milk
- c) FDV in pasteurizer
- d) Sanitary milk pump
- Q.4 Write Correct answer of the following multiple choice questions.
- 10
- 1) In first stage homogenization, pressure of milk is \_\_\_\_\_\_psi
  - a) 500

b) 1000

c) 2000

- d) 2500
- 2) Cream separator used for separation of
  - a) Protein

b) Fat

c) Minerals

d) Vitamins

1

3)	The test used to determine efficiency of pasteurization:				
	a) Lactase	b) Phosphatase			
	c) Lipase	d) Galactase			
	And the state of t	alternate part			
4)	COB test determinesof	milk			
	a) Heat stability	b) Flavour			
	c) Colour	d) Taste			
	Amount of the section of the section of	Contraction of the Contraction o			
5)	Immediately after pasteurization n	nilk should be cooled todegree C.			
	a) 15 b) 10 c) 5	d) 0			
	TOVERNO NO				
6)	Flavoured milk is mostly	milk.			
	a) Pasteurized	b) Sterilized			
	c) Homogenized	d) Separated			
	Maurice Company	LIBRARY )			
7)	Double toned milk contains	% milk fat.			
	Bodole tolled lilling commission	100			
	a) 4.5% b) 6% c) 3%				
		The same of the sa			
8)		d) 1.5%			
8)	a) 4.5% b) 6% c) 3%	d) 1.5%			
8)	a) 4.5% b) 6% c) 3% Filtration/clarification of milk carr	d) 1.5%  ried out at temperature range.			
8)	a) 4.5% b) 6% c) 3% Filtration/clarification of milk carr a) 5-10 °C	d) 1.5%  ried out at temperature range. b) 20-25 °C d) 50-55 °C			
8)	a) 4.5% b) 6% c) 3% Filtration/clarification of milk carr a) 5-10 °C	d) 1.5%  ried out at temperature range. b) 20-25 °C			
V.	a) 4.5% b) 6% c) 3%  Filtration/clarification of milk carr a) 5-10 °C c) 35-40 °C	d) 1.5%  ried out at temperature range. b) 20-25 °C d) 50-55 °C			
V.	a) 4.5% b) 6% c) 3%  Filtration/clarification of milk carr a) 5-10 °C c) 35-40 °C  milk is imitation milk.	d) 1.5%  ried out at temperature range. b) 20-25 °C d) 50-55 °C			
V.	a) 4.5% b) 6% c) 3%  Filtration/clarification of milk carr a) 5-10 °C c) 35-40 °C  milk is imitation milk. a) Cow	d) 1.5%  ried out at temperature range. b) 20-25 °C d) 50-55 °C  b) Buffalo			
V.	a) 4.5% b) 6% c) 3%  Filtration/clarification of milk carr a) 5-10 °C c) 35-40 °C  milk is imitation milk. a) Cow c) Soya	d) 1.5%  ried out at temperature range. b) 20-25 °C d) 50-55 °C  b) Buffalo			
9)	a) 4.5% b) 6% c) 3%  Filtration/clarification of milk carr a) 5-10 °C c) 35-40 °C  milk is imitation milk. a) Cow c) Soya	d) 1.5%  ried out at temperature range. b) 20-25 °C d) 50-55 °C  b) Buffalo d) Sheep			
9)	a) 4.5% b) 6% c) 3%  Filtration/clarification of milk carr a) 5-10 °C c) 35-40 °C  milk is imitation milk. a) Cow c) Soya  is most common type of a) Diaphragm	d) 1.5%  ried out at temperature range. b) 20-25 °C d) 50-55 °C  b) Buffalo d) Sheep  of pump used in dairy plant,			