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SUBJECT CODE NO: - YY-2358
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc. (CBCGS) (Pattern 2022) S.Y. (SEM IV)
Examination April / May - 2024

Dairy Science & Technology-XIII Ice-Cream and fat rich dairy products

[Time: 1:30 Hours]

[Max. Marks: 40]

Please check whether you have got the right question paper.

N. B

- 1) Attempt all questions.
- 2) All questions carry equal marks.
- 3) Illustrate your answer with suitable diagram.

Q.1 1. Write in detail the types and role of emulsifiers and stabilizers in Ice cream making. 10

OR

2. Explain factors affecting creaming and skimming efficiency.



Q.2 1. Explain in detail the principle and methods of cream separation. 10

OR

2. Explain overrun in ice cream and their control.

Q.3 Short notes: (any two) 10

- a) Desi butter
- b) Churning
- c) Milk ices and lollies
- d) Flavours in Ice cream

Q.4 Short notes: (any two) 10

- a) Malai ka burf
- b) Decantation in butter oil
- c) Table butter
- d) Working of butter