

Total No. of Printed Pages: 2

**SUBJECT CODE NO: - Y-2092**  
**FACULTY OF SCIENCE AND TECHNOLOGY**  
**B.Sc. T.Y (Sem-VI)**  
**Examination March / April - 2023**  
**Dairy Technology -II**

[Time:1: 30 Hours]

[Max. Marks:50]

Please check whether you have got the right question paper.

N. B

- 1) Attempt all questions.
- 2) Draw well labelled diagrams whenever necessary.

Q1 Describe Composition methods of production and yield of Butter and Ghee. 20

**OR**

Explain composition and method of production of Toned milk, fortified milk, soya milk and Recombined milk.

Q2 Explain the role of dairy industry as an entrepreneur for development of small scale industry. 20

**OR**

Write short notes on any four.

- a) Composition of Malai ka Barf.
- b) Method of production of Chakka.
- c) Microbial Toxins
- d) Production of Rabdi.
- e) Production of Kulfi.
- f) Composition of Shrikhand.

Q3 Select and write correct answer for the given alternatives in each sub question. 10

- 1) What form of milk is made by the churning of whipping cream?
  - a) Ghee
  - b) Curd
  - c) Butter
  - d) Khoa
- 2) What is considered nature's most perfect food?
  - a) Butter
  - b) Milk
  - c) Wheat
  - d) Yogart
- 3) The \_\_\_\_\_ test is used to detect if milk has been pasteurized property.
  - a) Lipase
  - b) Coli term
  - c) SPC
  - d) Phosphate
- 4) Specific gravity of milk at 60°F is \_\_\_\_\_.
  - a) 1.022
  - b) 1.032
  - c) 1.033
  - d) 1.042

- 5) Yellow colour of milk fat is due to the presence of \_\_\_\_\_.  
a) Vitamin D      b) Carotenoids      c) Calcium      d) Folic acid
- 6) Legal butter must contain at least what percentage of fat?  
a) 70%      b) 80%      c) 90%      d) 97%
- 7) Which of the following is used for milk storage in dairy farm.  
a) Utensils      b) Milk is not stored      c) Silos      d) machines
- 8) Milk and Milk products are the best source of \_\_\_\_\_.  
a) Iron      b) Calcium      c) Zinc      d) Iodine
- 9) Milk is homogenized for what purpose?  
a) Kill bacteria      b) Remove antibiotics  
c) Prevent the cream and milk from separating      d) Fermenting the milk fat
- 10) Which of the following is not a fermented dairy product.  
a) Gulabjam      b) Chakka      c) Shrikhand      d) Shrikhand wadi