

1128

B. Voc. (Food Processing and Preservation)
Third Semester
BFP-305: Milk and Dairy Food Product Development (Old)

Time allowed: 3 Hours

Max. Marks: 60

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Write note on the following:-

- a) What is Ripening of cheese
- b) Anti-oxidant
- c) What is the difference between Acidophilus milk and Bulgaricus milk
- d) Therapeutic effect of fermented dairy products.
- e) Name the least variable component present in milk, also define skimming.
- f) Define HTST.

(6x2)

UNIT – I

II. a) Discuss in details the composition value of market milk and the factors affecting it, also discuss the filtration and clarification of milk.

b) Explain homogenization of milk in detail.

(6,6)

III. Define pasteurization of milk. Enlist the various methods of pasteurization. Give the detailed working principle of low temperature long time (LTLT) pasteurization. (12)

UNIT – II

IV. a) Explain sources of milk contamination.

b) Microwave and irradiation treatment.

(6,6)

V. a) Describe the UHT and membrane processing of milk

b) Microbiology of milk.

(6,6)

UNIT – III

VI. Write note on:-

a) Explain production of Cheddar cheese.

b) Explain the technology of margarine and ghee manufacture.

(6,6)

P.T.O.

(2)

- VII. Explain the technology of yogurt preparation and discuss various value added conversions possible and the relevant microbes involved for these conversions of milk. (12)

UNIT – IV

- VIII. a) Milk products standards and legislations in India. (6,6)
b) Synthetic milk
- IX. a) Explain the methodology of quality control in dairy industry and why it is so important. (6,6)
b) Write detailed notes on various adulterants of milk.

x-x-x