

**1059**

**B. Voc. (Agri-Business and Agrarian Entrepreneurship)**

**Second Semester**

**ASC-204: Quality Control and Milk and Processing**

**Time allowed: 3 Hours**

**Max. Marks: 40**

**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 brief notes on:-**

- a) What are enriched and modified milks?
- b) UHT processing
- c) Milking equipment
- d) Milk constituents

**(4x2)**

**UNIT – I**

- II. a) Discuss the process of milk collection and methods of safe storage to avoid spoilage of milk.**
- b) How is standardization of milk done for Fat and SNF?**

**(4,4)**

**III. Write short notes on any two of the following:-**

- a) Pasteurization of milk
- b) Methods of sterilization & homogenization of milk
- c) CIP system

**(4,4)**

**UNIT – II**

- IV. a) Explain the various factors influencing composition of milk.**
- b) Discuss the various milk adulterants and the methods used for detection of milk adulterants.**

**(4,4)**

- V. a) Discuss the various properties and constituents of cow's milk**
- b) What are the possible effects of adulterants and preservatives in milk on human health?**

**(4,4)**

**UNIT – III**

- VI. a) Discuss the various kinds of micro-organisms present in raw milk and pasteurized milk.**
- b) Describe various measures to reduce contamination in raw and market milks.**

**P.T.O.**

(2)

VII. Describe briefly the following tests and their significance: (any two):

- a) MBRT
- b) RRT
- c) DMC

(4,4)

#### UNIT - IV

VIII. a) Discuss some fermented milk products and their advantages.

b) How is packaging and storage of different kinds of milk products handled? (4,4)

IX. Write short notes on the following:-

- a) Indigenous milk products
- b) Dairy by-products

x-x-x