

Exam.Code:1326
Sub. Code: 9883

1058

B. Voc. (Agri-Business and Agrarian Entrepreneurship)
Second Semester
ASC-204: Quality Control of 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. Attempt any four of the following:-

- a) Define pasteurization
- b) What is sanitization? Give its two advantages
- c) Define freezing point, boiling point, viscosity and surface tension
- d) What are concentrated and dried milk? (4x2)

UNIT – I

- II. Describe the different methods for milk preservation (8)
- III. a) Briefly describe cream separation methods
- b) Explain homogenization of milk. Give its advantages and disadvantages (4,4)

UNIT – II

- IV. What are PFA designated milk? Discuss factors affecting composition of milk.(8)
- V. Mention common adulterants and preservatives in milk. Discuss the effects of adulterants and preservatives on human health. (8)

UNIT – III

- VI. Enlist different milk borne pathogens. Discuss in detail microbial spoilage of milk. (8)
- VII. Explain MBRT and RRT test in detail. Give its importance in milk industry. (8)

UNIT – IV

- VIII. Describe composition and legal standards for fat rich products. (8)
- IX. Describe the packaging and storage of milk products. (8)

x-x-x