

1125

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

Time allowed: 3 Hours

Max. Marks: 60

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

x-x-x

I. Define the following:-

- a) LTHT
- b) HTST
- c) UHT
- d) WPC

(4x3)

UNIT – I

II. a) Discuss the importance of homogenization and pasteurization in processing of milk?

b) Describe how sterilization and packaging is done for milk? (2x6)

III. Explain the following:

- a) Filtration of milk
- b) Clarification of milk
- c) Skimming of milk

(3x4)

UNIT – II

IV. a) Explain the main sources of contamination found in milk? (2x6)

b) Discuss the use of aseptic packaging for milk?

V. Describe the new methods for processing of milk in details? (12)

UNIT – III

VI. Discuss the technology behind production of the following:

- a) Cream
- b) Butter

(2x6)

VII. Explain the difference in the processing and composition of evaporated milk and condensed milk? (12)

UNIT-IV

VIII. Discuss the importance of quality control in prevention of adulteration in milk industry? (12)

IX. a) Differentiate between lactose and casein?

b) Explain the difference between reconstituted milk and synthetic milk? (2x6)

x-x-x