

2072

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

Second Semester

Paper 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. Write short notes on the following:-

- a) Pasteurization
- b) CIP system
- c) pH of milk
- d) DMC test
- e) Two fat rich milk products
- f) Milk chilling

(6x2)

UNIT - I

- II. Define pasteurization, its objective, advantages and disadvantages in detail. (7)
- III. a) Write about cream separation method.
- b) Milk filtration method (4,3)

UNIT - II

- IV. What do you understand by the term preservative and adulterants in milk? What is their effect on health? (7)
- V. a) Freezing and boiling point
- b) Composition and definition of milk (3,4)

UNIT - III

- VI. Write note on microbial spoilage of milk and tests like: MBRT and RRT tests in detail. (7)

P.T.O.

(2)

VII. a) Milk born diseases

b) Microbial standards of raw and pasteurized milk (3,4)

UNIT - IV

VIII. Types of milk products, their packaging and storage. (7)

IX. a) Fat rich milk products

b) Fermented milk products (4,3)

x-x-x