

17U676

(Pages: 2)

Name:

Reg. No.....

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2020

(CUCBCSS-UG)

CC17U FTL6 B16 - DAIRY TECHNOLOGY

Food Technology - Core Course

(2017 Admission - Regular)

Time: Three hours

Maximum: 80 Marks

PART A (Objective Type)

Answer *all* questions. Each question carries 1 mark.

1. The protein present in milk is _____
2. Organisms added in the manufacture of Yoghurt.
3. Enzyme added for coagulation of cheese.
4. The carbohydrate present in milk.
5. Acid form during fermentation of milk.
6. pH of fresh cow milk.
7. Percentage of fat present in cow milk.
8. Pigment responsible for yellow colour in milk.
9. Protein present in milk is.
10. The process of even distribution of fat is called.

(10 x 1 = 10 Marks)

PART B (Short Answer Type)

Answer any *five* questions. Each question carries 2 marks.

11. Define Butter as per FSSAI standards.
12. What are the objectives of filtration in milk processing?
13. Define standardisation of milk.
14. What are the fats and SNF standards for Toned and Double toned milk?
15. What is the effect of mastitis in milk?
16. What is the CIP system?
17. Mention the different enzymes present in milk.

(5 x 2 = 10 Marks)

PART B (Short Essay Type)

Answer any *six* questions. Each question carries 5 marks.

18. Write a note on Yoghurt.
19. Write in detail about different types of sanitizers.

20. Define homogenized milk.
21. What are the various factors affecting the composition of milk?
22. Write a note on Acidophilus milk.
23. What are the various effects of heat on milk and milk constituents?
24. Discuss in detail about platform tests of milk.
25. How skim milk powder differs from whole milk powder?

(6 x 5 = 30 Marks)

PART D (Essay Type)

Answer any *two* questions. Each question carries 15 marks.

26. Explain in detail about Whey protein products.
27. Processing of milk.
28. Describe the manufacturing of Cheddar cheese.
29. Explain types of milk and their processing with suitable flow diagrams.

(2 x 15 = 30 Marks)
