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Name: .....

Reg.No: .....

**SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2024**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC19U FTL6 B15 - DAIRY TECHNOLOGY**

(Food Technology - Core Course)

(2019 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

**Part A** (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. List the important phospholipids present in milk.
2. Define Standardization of milk.
3. Explain the factors affecting neutralization of cream.
4. Illustrate on classification of Icecream.
5. Define Hardening of Icecream.
6. Define Frozen desert
7. Define cheese.
8. Describe on milling of cheese.
9. Describe between acid curd & rennet curd.
10. Define flavored yoghurt.
11. Describe about packaging of milk powder.
12. Explain the role of CIP in an industry.

**(Ceiling: 20 Marks)**

**Part B** (Short essay questions - Paragraph)

Answer *all* questions. Each question carries 5 marks.

13. Explain the factors affecting composition of milk.
14. Summarize on toned milk and explain its method of manufacture.
15. Illustrate on Homogenized milk.
16. Compute on how does milk get contaminated.

17. Explain about koumiss.
18. Explain on Whey powder.
19. Comment on why chemical sanitizers used in the dairy industry in addition to hot water and steam.

**(Ceiling: 30 Marks)**

**Part C (Essay questions)**

Answer any *one* question. The question carries 10 marks.

20. Distinguish the Physical and Chemical properties of milk.
21. Explain in detail about different fermented milk products.

**(1 × 10 = 10 Marks)**

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