

19U662

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Name: .....

Reg.No: .....

**SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2022**

(CBCSS - UG)

**CC19U FTL6 B15 - DAIRY TECHNOLOGY**

(Food Technology - Core Course)

(2019 Admission - Regular)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

**Part A** (Short answer questions)

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

1. 'Milk fat is an emulsion' Justify the statement.
2. Make a note on effect of heat in milk.
3. Define churning of cream.
4. Explain the role of stabilizers in icecream and name two commercial stabilizers.
5. Define Hardening of Icecream.
6. Define Frozen desert.
7. Define Srikhand.
8. Define paraffining of cheese.
9. Cite the classification of curd.
10. Define Acidophilus milk.
11. Make a note on whey protein concentrate.
12. Define CIP.

**(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. Distinguish between toned milk and double toned milk.

15. Illustrate on standardized milk.
16. Explain in detail about Recombined milk.
17. Illustrate on probiotics and prebiotics.
18. Explain about SMP and its processing steps.
19. Illustrate on iodine compounds.

**(Ceiling: 30 Marks)**

**Part C (Essay questions)**

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

20. Explain in detail about different processing steps in milk.
21. Illustrate the processing of cottage and cheddar cheese using flow chart.

**(1 × 10 = 10 Marks)**

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