

Register No.:

623

April 2024

Time - Three hours
(Maximum Marks: 100)

- [N.B. 1. Answer all questions under Part-A. Each question carries 3 marks.
2. Answer all the questions either (A) or (B) in Part-B. Each question carries 14 marks.]

PART - A

1. Name any three factors influencing composition of milk.
2. Name the sources of abnormal flavor of milk.
3. List down the factors determining milk procurement.
4. Name the major requirements for a milk chilling plant.
5. What is a platform test?
6. Give the BIS standard for standard plate count test.
7. List down the foreign materials present in milk.
8. List the disadvantages of UHT treated milk.
9. Define standardized milk.
10. Define milk powder.

PART – B

11. (a) Name the constituents of milk and explain them.
(Or)
(b) State the various physico-chemical properties of milk and describe them.
12. (a) Explain in detail about procurement of milk in India.
(Or)
(b) Give the importance of chilling of milk. Explain the various chilling methods.
13. (a) What is organoleptic test? Name and explain each of them.
(Or)
(b) Explain the test performed on milk to access the bacteriological quality of milk.
14. (a) Define standardization. Also explain the methods of standardization.
(Or)
(b) Explain about Ultra-High temperature pasteurization.
15. (a) Write the procedure of manufacturing double toned milk.
(Or)
(b) Explain the method of manufacturing milk powder.
