

MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD  
SEMESTER END EXAMINATION

B. Sc. (Hons.) A.B.M.

Semester	: II (New)	Term	: II	Academic Year	: 2018-19
Course No.	: ASDS 122	Title	: Value Addition in Animal Products		
Credits	: 2 (1+1)	Time	: 09.00 to 11.00	Total Marks	: 40
Day & Date	: Wednesday, 08.05.2019				

- Note :
1. Solve ANY EIGHT questions from SECTION "A".
  2. All questions from SECTION "B" are compulsory.
  3. All questions carry equal marks.
  4. Draw neat diagrams wherever necessary.

SECTION "A"

- Q.1 Enlist and write major constituents of milk of different species.
- Q.2 Define packaging and explain packaging of milk and milk product.
- Q.3 Define Pasteurization. Explain the methods of pasteurization.
- Q.4 Explain composition and nutritional value of poultry meat.
- Q.5 Classify the milk products with suitable example and flow diagram of paneer preparation.
- Q.6 Write in detail on grading of eggs.
- Q.7 Enlist various standards and regulations of animal produces explain AGMARK and BIS.
- Q.8 Write physico-chemical properties of milk.
- Q.9 Write the importance and use of hide and bone in our life.
- Q.10 Write in detail production technology of vermi-compost.

SECTION "B"

- Q.11 Fill in the blanks.
- 1) Titratable acidity of cow milk varies from \_\_\_\_\_ to \_\_\_\_\_.
  - 2) \_\_\_\_\_ is a fermented milk product.
  - 3) Yellow colour of milk is due to \_\_\_\_\_.
  - 4) \_\_\_\_\_ is the Father of white revolution.
- Q.12 Define the following terms.
- 1) Shearing
  - 2) Milk
  - 3) Pasteurization
  - 4) Chevon

