MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END EXAMINATION

B.Sc. (Agri.)

Semester	: V (New)	**Term** : I	**Academic Year** : 2010-11
Course No.	: ASDS 353	**Title** :	**Technology of Milk and Milk Products**
Credits	: 2(1+1)		
Day & Date	: Friday, 22.10.2010	**Time** : 14.00 to 16.00	**Total Marks** : 40

Note :
1. Solve **ANY FIVE** 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 the factors affecting the composition of milk and explain any two of them.

Q.2 Enumerate physico-chemical properties of milk and write in detail on specific gravity and acidity of milk.

Q.3 What do you mean by pasteurization of milk? Describe HIST method of pasteurization with its advantages and disadvantages.

Q.4 Classify indigenous milk products with examples. Describe the method of dahi preparation.

Q.5 Enlist the various dairy by-products and write in short about their utilization in dairy industry.

Q.6 State the importance of packaging and enlist the types of packaging material used for milk and milk products.

Q.7 Write short notes on (Any Two)

1) Standardization of milk 2) Preservation of milk

3) Nutritional importance of milk

SECTION "B"

Q.8 Fill in the blank with appropriate word from the bracket.

1) Milk is practically free from colostrums after _____ days.(5 / 10 / 15)
2) Addition of sugar in milk _____ the specific gravity.
(increases /decreases / equalibriates)
3) _____bacteria can grow at temperature above 50 ^{0}C.
(Psychotropic / Thermophilic / Mesophilic)
4) The normal freezing point of milk is_____ ^{0}C. (0.00 / -0.530 / +0.570).
5) Milk is rich source of_____. (Iron / Copper / Calcium).

Q.9 State True or False.

1) Foremilk contains higher fat percentage than strippings.
2) Skim milk has less specific gravity than whole milk.
3) Average titratable acidity of fresh cow milk is 14 per cent.

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4) The optimum growth rate of microorganisms will be found at temperatures between 40^0C to 60^0C.

5) Homogenization prevents separation of fat into cream layer during storage.

Q.10 Match the pairs.

	"A"		"B"
1)	Starch in milk	a)	Ice-cream
2)	Table butter	b)	1.5 per cent fat
3)	Overrun	c)	Iodine test
4)	Double toned milk	d)	20-25 per cent fat
5)	Table cream	e)	80 per cent fat

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