MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END EXAMINATION

B.Sc. (Agri.)

Semester	: **V (New)**	**Term**	: **I**	**Academic Year**	: **2012-13**
Course No.	: ASDS 353	**Title**	: **Technology of Milk and Milk Products**		
Credits	: 2(1+1)				
Day & Date	: Monday, 29.10.2012	**Time**	: 14.00 to 16.00	**Total Marks**	: **40**

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 Classify the milk products on the basis of method of production with suitable examples and explain coagulated milk products.

Q.2 Enlist various physico-chemical properties of milk and describe in short about acidity of milk.

Q.3 Write in detail about the physico-chemical changes occur in milk on conversion into khoa.

Q.4 Explain important properties of packaging material and suggest packaging material for liquid milk, milk powder and peda.

Q.5 Write short notes.
1) Milk production and utilization pattern in India
2) Homogenization of milk

Q.6 Define pasteurization. Enlist the methods of pasteurization and explain in details about the HTST method of pasteurization.

Q.7 Write the chemical composition of Rabri and give the importance of fermented dairy products.

Q.8 Draw the flow diagram of manufacture of Shrikhand and Chhana.

Q.9 Classify the various plate form test of milk to be taken during procurement of milk and write it brief on COB test of milk.

Q.10 Explain the factors affecting chemical composition of milk.

SECTION "B"

Q.11 Do as directed.
1) Write the name of the stabilizer commonly used in Ice cream preparation.
2) Give the fat percent in pindi type of khoa.
3) Give the name of preservatives generally used in milk products.
4) Give the name of chemical used for coagulation of milk.

Q.12. Write True or False.
1) As per the PFA rule, standardized milk contains 4.0 % fat.
2) The freezing point of the buffalo milk is 31.01^0 F.
3) The process of forcing and subdividing the fat globules is known as hybridization.
4) BIS standards are related to milk and milk products.

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