MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END EXAMINATION
B.Sc. (Agri.)

Semester	: V (New)	**Term**	: I	**Academic Year**	: 2014-15
Course No.	: ASDS 353	**Title**	: Technology of Milk and Milk Products		
Credits	: 2(1+1)				
Day & Date	: Tuesday, 07.10.2014	**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 Write an essay on present status of Indian dairy industry.

Q.2 Write in brief on effect of following factors on milk composition.
a) Species b) Stage of lactation
c) Season d) Frequency and interval of milking

Q.3 Write in brief on following physico-chemical properties of milk.
a) Specific gravity b) Flavour
c) Specific heat d) Refractive index

Q.4 Enlist the methods of pasteurization of milk and explain in short HTST method of pasteurization.

Q.5 State a flow diagram of the manufacture of following milk products.
1) Ice cream 2) Shrikhand

Q.6 State the importance of packaging. Write in brief on Modified Atmospheric Packaging.

Q.7 Write short notes on (Any Two).
a) AGMARK standards b) Homogenization of milk
c) Utilization of Whey for value added products.

Q.8 Why milk is termed as an almost ideal food?

Q.9 State the classification of milk products with at least one example of indigenous and western product.

Q.10 Write in detail on various operations involved in reception of milk. State the importance of prompt cooling of milk.

SECTION "B"

Q.11 State only:
a) Freezing point and boiling point of milk.
b) Fat percentage in fore-milking and strippings.
c) Bacterial culture commonly used for Dahi making.
d) Spell out abbreviations of ISI and PFA with respect to legal standards.

Q.12 State True or False.
1) Energy value of milk fat is 4.6 Cal/g.
2) Lactose present in milk in the form of Colloidal suspension.
3) Pasteurization under vacuums is termed as vacreation.
4) Fresh milk is slightly alkaline in reaction.

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