MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END EXAMINATION

B.Sc. (Agri.)

Semester	: V (New)	**Term**	: I	**Academic Year**	: 2015-16
Course No.	: ASDS 353	**Title**	: Technology of Milk and Milk Products		
Credits	: 2(1+1)				
Day & Date	: Monday, 19.10.2015	**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 Define milk and describe in detail about fat and protein of milk.

Q.2 What do you mean by preservation? Write the need of preservation of milk and describe in short the chemical method of preservation for milk and milk products.

Q.3 Give flow chart for preparation of peda and shrikhand.

Q.4 Enlist the various factors affecting on yield and composition of milk and explain the effect of feed fodder and species on yield and composition of milk.

Q.5 Enlist the methods of cooling and describe surface cooling and can immersion method.

Q.6 Define packaging. Enlist various functions of packaging and comment on glass as packaging material for milk and milk products.

Q.7 Write short notes on.
1) Nutritional importance of lactose
2) Export Inspection council

Q.8 Enlist the various physico-chemical properties of milk and describe specific gravity and acidity of milk.

Q.9 What is pasteurization? Enlist the methods of pasteurization and explain HTST method of pasteurization.

Q.10 Differentiate between
1) Kulfi and Ice cream
2) Channa and Paneer

SECTION "B"

Q.11 Do as directed.
1) Give full form of BIS
2) Write current milk production of India
3) Mention fat percentage in standardized milk
4) NDDB stands for

Q.12 Fill in the blanks.
1) As per standard in India pasteurized milk should not have more than_____SPC/ml.
2) Approximately whey contain _____per cent of total solid.
3) _____ coagulant is generally used in the preparation of paneer
4) By-product obtained during manufacturing of butter is_____.

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