MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END EXAMINATION

B.Sc. (Agri.)

Semester	: V (Old)	Term	: I	Academic Year	: 2018-19
Course No.	: ASDS 353	Title	: Technology of Milk and Milk Products		
Credits	: 2(1+1)				
Day & Date	: Wednesday, 14.11.2018	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 Explain in short about present status of dairy industry in India.

Q.2 Enlist various platform tests during procurement of milk and describe in detail alcohol test of milk.

Q.3 Classify the milk products according to manufacturing process with suitable examples and draw the flow chart for preparation of channa.

Q.4 Enlist various physico-chemical properties of milk and describe in short about specific gravity and freezing point of milk.

Q.5 Write down the important properties of packaging material and explain in detail vacuum packaging.

Q.6 Write short notes (Any Two).

a) Utilization of whey b) Pasteurization of milk c) AGMARK standards

Q.7 Define homogenization. Write down the merits and demerits of homogenization.

Q.8 Enlist factors affecting chemical composition and yield of milk and discuss any two.

Q.9 Write down the various preservation methods of milk and milk products and explain in short biological method of preservation.

Q.10 Define milk. Explain the nutritional importance of various constituents of milk.

SECTION "B"

Q.11 Do as directed.

1) Write the boiling point of milk.
2) Give the full form of FSSAI.
3) Name the chemical which produces the typical flavour in butter.
4) In cow milk, yellowish colour is due to presence of _____.

Q.12 Fill in the blanks.

1) The pH of fresh buffalo milk ranges from_____ to_____.
2) According to PFA, standardized milk contains a minimum____% fat and____%SNF.
3) Emulsifiers are used in manufacturing of _____.
4) Milk is heated at _____ ^{0}C for fraction of a second in uperization method of pasteurization.

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