MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END EXAMINATION

B.Sc. (Hons.) Agriculture

Semester	: **V(New)**	**Term**	: **I**	**Academic Year**	: **2019-20**
Course No.	: AHDS 353	**Title**	: **Technology of Milk and Milk Products**		
Credits	: 2 (1+1)				
Day & Date	: Tuesday, 05.11.2019	**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 Enlist physico-chemical properties of milk. Describe specific gravity and boiling point.

Q.2 Give classification of milk constituents and explain lactose.

Q.3 Enlist various quality management systems for milk in India and comments on FSSAI.

Q.4 Classify the Indigeneous dairy products with suitable example and write the procedure for preparation of Dahi.

Q.5 Enlist various modern packaging techniques used in dairy industry and describe in short the aseptic packaging technology.

Q.6 Explain the following factors affecting yield and composition of milk.

a) Breed of animal
b) First and last drawn milk
c) Age of animal
d) Feed and fodder

Q.7 Write the present scenario of Indian dairy industry.

Q.8 Enlist the methods of pasteurization. Describe water jacketed vat type batch pasteurizer with labeled diagram.

Q.9 Write the average composition of whey and give flow chart for utilization of whey in preparation whey-based fruit beverage.

Q.10 Write short notes (Any Two) :

a) Advantages and disadvantages of homogenization of milk
b) Nutritional importance of milk fat
c) Physical method of mil preservation

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SECTION "B"

Q.11 Do as directed.

1) Give full form of EIC.
2) Give any one name of enzyme present in milk.
3) At what temperature raw milk should be cooled until processed?
4) Which international commission protects the health of consumers and ensures fair practices in food trade?

Q.12 Fill in the blanks.

1) _____ is the clarified butter fat.
2) Toned milk contains _____ % SNF.
3) _____ can be defined as a tool that protects and contains our goods with the aim of minimizing the environmental impact on consumption.
4) Adjustment of fat and SNF in milk is called _____.

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(Note: Read Milk in Que.10 [c])

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