MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END THEORY EXAMINATION
B.Sc.(Hons.) Agriculture

Semester	: V(New)	Term	: First	Academic Year	: 2022-23
Course No.	: AHDS 353				
Credits	: 2(1+1)	Title	: Technology of Milk and Milk Products		
Day & Date	: Thursday, 02.02.2023	Time	: 14:00 to 16:00 hrs.	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 diagram wherever necessary.

SECTION 'A'

Q.1 Write down in brief about following physico-chemical properties of milk.

a) pH b) Freezing point c) Viscosity d) Specific heat

Q.2 Enlist important properties to be considered for selection of packaging material and explain about vacuum packaging.

Q.3 Write short notes on (Any Two):

a) HACCP b) Utilization of whey c) Significance of microorganisms in milk

Q.4 Classify indigenous milk products according to manufacturing methods with suitable examples.

Q.5 Differentiate between:

a) Butter and Butter oil b) Kulfi and Ice cream

Q.6 Describe in short about nutritional importance of milk protein and lactose.

Q.7 Write down in short about the present scenario of dairy industry in India.

Q.8 Explain in brief various factors affecting chemical composition and yield of milk.

Q.9 Enlist various methods for preservation of milk and milk products. Explain in short about biological method of preservation.

Q.10 Define pasteurization. Enlist the methods of pasteurization and explain in detail about HTST method of pasteurization.

SECTION 'B'

Q.11 Define the following terms:

1) Market milk
2) Homogenization
3) Standardization
4) Can immersion cooling

Q.12 Fill in the blanks:

1) Over run is found more in _____ preparation.
2) As per the PFA, buffalo milk should not contain less than _____ % fat.
3) Boiling point of milk is _____ °C.
4) _____ is the principal protein found in milk.

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