

MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END THEORY EXAMINATION

B.Sc.(Hons.) Agriculture

Semester	: V	Term	: First	Academic Year	: 2024-25
Course No.	: AHDS 353	Title	: Technology of Milk and Milk Products		
Credits	: 2 (1+1)				
Day & Date	: Thursday, 10.10.2024	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 Enlist physico-chemical properties of milk and describe specific gravity of milk.
- Q.2 Enlist various factors affecting yield and composition of milk. Explain in detail about stage of lactation.
- Q.3 Enlist important methods of preservation of milk and milk products. Explain chemical method of preservation.
- Q.4 Define Packaging. Write functions of packaging.
- Q.5 What is Whey? Write in brief about small-scale utilization of whey.
- Q.6 Describe nutritional importance of milk.
- Q.7 Give the classification of milk constituents and explain about milk fat.
- Q.8 Write in short about FSSAI and its functions.
- Q.9 Give the classification of milk products with suitable examples and describe types of khoa.
- Q.10 Define Homogenization. Write the merits and demerits of homogenization.

SECTION 'B'

- Q.11 Fill in the blanks:
- 1) The temperature in the HTST method is _____ °C for _____ seconds.
 - 2) Pearson's square method is used for _____ of milk.
 - 3) Ghee contains _____ per cent fat.
 - 4) The boiling temperature of cow milk is _____ °C.
- Q.12 State True or False:
- 1) Casein is present in the colloidal state.
 - 2) Fore milk contains 4 to 5% fat.
 - 3) Toned milk contains minimum 1.5% and 8.5% SNF.
 - 4) Total solid content of cow's milk is approximately 13%.

