23FPB420

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2024
(Fourth Semester)

Branch – **FOOD PROCESSING TECHNOLOGY**

DAIRY PROCESSING

Time: Three Hours Maximum: 50 Marks

SECTION-A (5 Marks)
Answer **ALL** questions
ALL questions carry **EQUAL** marks (5 x 1 = 5)

1. What does refractive index of milk indicate?
   (i) ionic concentration (ii) viscosity
   (iii) surface tension (iv) adulteration

2. Choose the temperature and time to inactivate phosphatase enzyme in milk
   (i) 100^0C/30 mins (ii) 71.1^0C/15 Sec
   (iii) 100^0C/15 Sec (iv) 71.1^0C/15 mins

3. Mention the source of synthetic milk
   (i) skim milk (ii) condensed milk
   (iii) groundnut milk (iv) cow's milk

4. What does SNF imparts to icecream?
   (i) improves texture (ii)gives body
   (iii) higher over run (iv) All the above

5. As per FSSAI, 2011 regulation, What is the fat and SNF content in buffalo milk?
   (i) 5 and 9% (ii) 6 and 8%
   (iii) 6 and 9% (iv) 3 and 6%

SECTION - B (15 Marks)
Answer **ALL** Questions
ALL Questions Carry **EQUAL** Marks (5 x 3 = 15)

6 a. Bring out the advantages of Tanker over cans in transporting milk.
OR
b. Summarize about grading of raw milk.

7 a. Suggest suitable materials for packaging of milk.
OR
b. Outline about the manufacture of double tonned milk.

8 a. Discuss about the production of imitation milk.
OR
b. Differentiate sterilized milk and recombined milk.

Cont...

9 a. Illustrate the steps in the production of yogurt.

OR

b. Describe about the manufacture of icecream.

10 a. Narrate the role of biosensors for monitoring hygiene and safety of dairy foods.

OR

b. State the FSSAI specification of any three milk products.

SECTION -C (30 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks (5 x 6 = 30)

11 a. Discuss the physico chemical properties of milk.

OR

b. Explain the platform tests for judging the quality of milk.

12 a. Highlight on the objectives and principles of milk pasteurization.

OR

b. Elaborate on standardization and homogenization of milk.

13 a. Sketch the steps in manufacturing skim milk.

OR

b. Analyse the composition and manufacture of condensed milk.

14 a. Describe about the various steps in the manufacture of cheese.

OR

b. Elucidate the steps in the production of whey protein.

15 a. Point out the new concepts of packaging milk and milk products.

OR

b. Trace the significance of hygiene and sanitation in dairy plant.

Z-Z-Z END