

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BVoc DEGREE EXAMINATION DECEMBER 2022
(Fourth Semester)**

Branch – FOOD PROCESSING TECHNOLOGY

DAIRY PROCESSING

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

- 1 Identify the component which is not present in milk?

a) Sucrose	b) Protein
c) Lactose	d) Water
- 2 _____ is a hydrometer used to test milk.

a) Lactosemeter	b) Lactometer
c) Milkometer	d) Lacmeter
- 3 Which of the following is not a requirement for successful batch pasteurization process?

a) Rapid heating	b) Immediate cooling
c) Agitation at more than 50 pm	d) Agitation at not more than 5 rpm
- 4 Clarification is generally not associated with removal of

a) fat	b) proteins
c) dust particles	d) lactose
- 5 Which of the following does not show characteristic as shown by homogenized milk?

a) Raw milk	b) Full cream milk
c) Toned milk	d) Standardized milk
- 6 Condensed milk Fat (%) should not be less than

a) 10	b) 7
c) 8	d) 9
- 7 Paneer contains minimum of _____ percent fat in dry matter basis.

a) 50	b) 55
c) 45	d) 60
- 8 Whey is generally characterized by

a) yellow color	b) greenish yellow color
c) greenish color	d) White color
- 9 The packaging material which contains and collates primary packs is called _____ packaging.

a) Primary	b) Secondary
c) Quaternary	d) Tertiary
- 10 The time between the production and packaging of the product and the point at which the product first becomes unacceptable under defined environmental conditions is called

a) Shelf life	b) Product life
c) Use life	d) Market life

Cont...

SECTION - B (35 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 7 = 35)

- 11 (a) Identify and explain the constituents of cow milk.
(OR)
(b) Point out any three platform test used to analyze the milk and also give its merits and demerits.
- 12 (a) Illustrate the principle and working mechanism of plate heat exchanger.
(OR)
(b) Elaborate in detail about the methods used to standardize the toned milk.
- 13 (a) With a nest flow chart, derive the various steps involved in the manufacturing of imitation milk.
(OR)
(b) Suggest a suitable method to produce flavored milk in industrial level and explain the steps involved in it.
- 14 (a) Analyze the composition of ice cream and review the manufacturing involved in it.
(OR)
(b) Identify the process and steps involved in the manufacture of whey concentrate.
- 15 (a) Illustrate the functions of milk packaging with suitable example.
(OR)
(b) Suggest and explain the various packaging materials used in dairy processing.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks

(3 x 10 = 30)

- 16 Outline the various physico-chemical properties of milk.
- 17 Analyze the various pasteurization methods used in milk processing.
- 18 Elucidate in detail about any two forms and types of milk available in the commercial market.
- 19 Infer the process modification to be done in the milk industry to produce butter and cream.
- 20 Summarize the various CIP systems to be followed in milk industry.

Z-Z-Z

END