



3. Define milk. Write detailed note on various milk enzymes along with their specific actions. Also discuss the enzymatic and acid coagulation of milk.

## UNIT-II

4. Define condensed milk. Discuss the different types of condensed milks along with their composition. Also explain the process of manufacturing, packaging and storage of condensed milk.
5. Write a short note on :
  - i) Types of membranes used for the membrane processing of milk
  - ii) Instantization of milk powder

## UNIT-III

6. Define cheese. Discuss in detail the classification of cheese along with suitable examples. Also explain the manufacturing process of Cheddar cheese along with a suitable flow diagram.
7. What are Indigenous milk products? Give examples. Discuss in detail the composition and methods of preparation of 'Ghee' along with flow diagram.

## UNIT-IV

8. Write short notes on :
  - i) Milk and milk products standards and legislation in India
  - ii) Whey Protein Concentrate
9. What do you understand by dairy plant sanitation? Write down the importance of hygiene in dairy industry. Discuss in detail the different types of cleansing and sanitizing agents used in dairy industry along with their applications.

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