

Roll No.

Total No. of Pages : 02

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M.Tech(Food Technology) (Sem.-1)

TECHNOLOGY OF MILK AND

MILK PRODUCTS (THEORY)

Subject Code : UC-MTFT-513A-19

M.Code : 77301

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1.Attempt any FIVE questions out of EIGHT questions.

2.Each question carries TWELVE marks.

UNIT-I

1. a) Define Milk. Describe the composition, nutritive value and physiological properties of milk. (8)
- b) Discuss the factor effecting the composition of milk. (4)
2. a) What is the present state of dairy industry in India? (4)
- b) What do you understand by aseptic packaging? Explain the process of production of recombined milk along with flow diagram. (8)

UNIT-II

3. a) What is churning? Discuss the standardization and production process of cream. (8)
- b) Write short note on the consumer cream products. (4)
4. a) What do you understand by overrun? Explain the butter making process. (8)
- b) Discuss some of the defects in cream and butter. (4)

UNIT-III

5. Define Quality Control. Explain the different types of milk drying systems. (12)
6. Write short note on the following :
 - a) Method of manufacture of dried milk. (6)
 - b) Production of processed cheese. (6)

UNIT-IV

7. Enlist different traditional dairy products. Discuss the raw materials and process for the production of channa and paneer. (12)
8. Write short note on the following:
 - a) Whey protein concentrate & isolates (6)
 - b) Types of cleansing/sanitizing agents and their applications (6)

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.