Printed Pages : 2

EFT-602

(Following Paper ID and Roll No. to be filled in your Answer Book)

PAPER ID : 182605

Roll No.

B. Tech.

(SEM. VI) THEORY EXAMINATION, 2014-15

DAIRY TECHNOLOGY

Time : **3** Hours] [Total Marks : **100**

Note: (1) Attempt all questions.

(2) Each question carries equal marks.

1 Attempt any four parts of the following : 4×5=20

(a) Define milk. Give the detailed composition of milk.

(b) Discuss the factors affecting composition of milk.

(c) Discuss the physico-chemical properties of milk.

(d) What do you understand by standardization of milk? How many kg of each 28% cream and 3% milk will be required to make 500 kg mixture of 4% fat?

(e) With the help of neat schematic diagram explain HTST pasteurization of milk.

2 Attempt any two parts of the following: 2×10=20

(a) Explain the principle and method of separation of cream by centrifugal method.

(b) Discuss cleaning and sanitization of dairy equipments.

(c) Discuss the Fat and Acidity Test for milk quality. How will you check the adulteration in milk?

3 Attempt any two parts of the following: 2×10=20

(a) Give the classification of butter. Explain the objectives of washing, salting and working in butter making.

(b) Differentiate between Ghee and butter oil. Discuss the manufacturing process of Ghee.

(c) Discuss the role of the various constituents in ice-cream. Also discuss Over-run in ice-cream.

4 Attempt any two parts of the following: 2×10=20

(a) With the help of neat flow sheet discuss the method of manufacture, packaging and storage of condensed milk.

(b) Discuss the advantages of spray drying of milk over roller drying. Also discuss the manufacturing process of spray dried milk.

(c) Discuss the process of Instantization of dried milk powder. Explain the term Reconstitubility, Dispersibility, Wettablity and Sinkability.

5 With the help of neat flowsheet discuss the manufacturing process of any two of the following: 2×10=20

(a) Casein

(b) Whey Protein Concentrate

(c) Lactose