

Exam. Code : 107703

Subject Code : 2429

**BFST (Hons.) 3rd Semester
FLUID MILK PROCESSING
Paper—FST-302**

Time Allowed—3 Hours]

[Maximum Marks—50

Note :— Attempt any **FIVE** out of **EIGHT** questions. All questions carry equal marks.

1. How is milk produced by UHT processing ? What are the advantages of the process ? Discuss the equipment involved.
2. Define pasteurization. What is its purpose and objectives ? Differentiate between LTLT and HTST pasteurization.
3. How many litres of milk having fat content of 7% and milk having fat content of 2% are required to be mixed to make 1000 litres of milk having fat content of 4.5% ?
4. Draw and explain the working of a centrifugal milk clarifier.
5. List some common preservatives used in milk and the method by which their presence can be detected.
6. Discuss the good manufacturing practices used to ensure clean milk production.
7. (a) Draw structure of lactose. Discuss its properties.
(b) Composition and properties of milk proteins.
8. Discuss composition of milk and also discuss the factors that affect the quantity and quality of milk produced by milk animals.