

Exam. Code : 107705

Subject Code : 2458

BFST (Hons.) 5th Semester

PROCESSING OF MILK PRODUCTS-II

Paper-FST-505

Time Allowed—3 Hours]

[Maximum Marks—50

Note :- Attempt any **five** questions. All questions carry equal marks.

1. (a) Describe in brief the role of various constituents on ice cream quality.
(b) Give a detailed classification of cheese.
2. Differentiate between the following :
(a) Rabri, Kulfi, Srikhand and Channa
(b) Roller and spray drying of milk powder.
3. (a) Describe the manufacturing of cheese giving importance of each step.
(b) Briefly discuss the objectives of production of milk powders.
4. (a) Describe the role of lactose in the manufacture of condensed milk.
(b) Discuss the packaging techniques and materials used in packaging of milk powder.

5. (a) Describe pilot sterilization test and its significance in the manufacture of evaporated milk.
(b) Enlist quality tests performed on milk for cheese making. Briefly describe the most important one.
6. Differentiate between the following giving legal standards of each :
 - (i) Paneer and Chhanna
 - (ii) Lassi and Cheese
 - (iii) Condensed and evaporated milk
 - (iv) Infant milk food and milk powder.
7. Write short notes on the following :
 - (a) Defects in ice cream and their causes
 - (b) Role of rennet in cheese manufacture
 - (c) Cooking and cheddaring of cheese
 - (d) Quality of Paneer and Khoa.
8. Briefly describe the manufacture of ice cream giving importance of each step involved.