

Exam. Code : 107705

Subject Code : 1907

Bachelor of Food Science and Technology (Hons.)

5th Semester

PROCESSING OF MILK PRODUCTS-II

Paper-FST-505

Time Allowed—3 Hours]

[Maximum Marks—50

Note :— Attempt any **five** questions. Each question is of **10** marks.

1. Give the legal standards of the following milk products (any **four**) :

(a) Channa

(b) Cottage cheese

(c) Paneer

(d) Khoa

(e) Malted milk powder

(f) WMP.

2.5×4=10

2. Discuss the role of the following ingredients/terms :

(a) Curdling in cheese making.

(b) Stabilizer in ice cream.

(c) Homogenization in milk products.

(d) Lactose in condensed milk.

10

3. (a) What are the criteria to check the quality of milk for manufacture of cheese ?
(b) Discuss the role of milk constituents in dried milk preparation. 10
4. Differentiate the following (any **five**) :
(a) Srikhand/Channa
(b) Condensed/Evaporated milk
(c) Malted milk powder/Infant milk powder
(d) Ice cream/Kulfi
(e) Roller/Spray dried milk powder
(f) Cheddar/processed cheese. $2 \times 5 = 10$
5. Explain diagrammatically the working of drum drier. Make a flow sheet and discuss in detail the steps of drum dried milk powder. 10
6. (a) Define instantization, its purpose, method used and its role in milk industry.
(b) Write a note on packaging of ice cream. 10
7. (a) Enlist and discuss the properties of dried milk powder.
(b) Discuss major defects in ice cream, their causes and prevention. 10