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53 (FPT 502) FPTC-III

2019

FOOD PRODUCT TECHNOLOGY-III

Paper : FPT 502

(Milk and Milk Products)

Full Marks : 100

Time : Three hours



The figures in the margin indicate full marks for the questions.

Answer **any five** questions.

1. (a) Give the classification of milk constituents. 5
- (b) Write about the physico-chemical properties of minor milk constituents. 10
- (c) Discuss about the diseases that has been transmitted by milk infection or milk contamination. 5

Contd.

2. (a) Tabulate the bacteriological standards of raw milk. 4

(b) Write short notes on the following milk quality control tests : 4×4=16

(i) COB Test

(ii) Acidity Test

(iii) Lactometer Test

(iv) Alcohol Test.

3. (a) Discuss in detail about the Centrifugal milk separation process with proper diagram. 10

(b) Explain about the Homogenization process of milk with suitable diagram. 10

4. (a) Write about the different stages in mechanical washing of cans and bottles. 12

(b) Give the flowchart for the production of following milk : 4+4=8

(i) Recombined milk

(ii) Reconstituted milk.

5. (a) Discuss about the Gravity method in the production of Cream in detail. 8

(b) Write *any three* flavour defects, body and texture defects in the production of Butter. 6

(c) Give the flow diagram for the manufacturing process of Condensed milk. 6

6. (a) Detail the manufacturing process of Evaporated milk with proper flowchart. 10

(b) Discuss about the ingredients used in the production of Ice cream. 10

7. (a) Explain the Cheese production process with proper flow diagram. 12

(b) Write a short note on the production process of Lassi. 8

