

Total number of printed pages-3

53 (FPT 502) FPTC-III

2021

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 out of **seven**.

1. (a) Categorize different types of milk based on MF %. 4
- (b) Write short notes on milk fat and milk proteins. 10
- (c) Discuss briefly about the freezing point of milk. 6
2. (a) Write short notes on the diseases which are transmissible through milk. 8

Contd.

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- (b) Write the process flow diagram for
tonned milk. 4
- (c) Mention the composition of butter and
discuss about the ripening process in
butter production. 8
6. (a) Write the classification of milk cream. 4
- (b) Explain the gravity method for milk
cream production. 8
- (c) Describe briefly about the
manufacturing process of evaporated
milk. 8
7. (a) Detail the production process of ice-
cream with proper flow chart. 10
- (b) Write short notes on the various
methods used in Khoa/mawa
production. 10

