Total number of printed pages-3

53 (FPT 502) FPTC-III

ALLIBRADI

2021

## FOOD PRODUCT TECHNOLOGY-III

Paper: FPT 502

(Milk and Milk Products)

Full Marks: 100

Time: Three hours

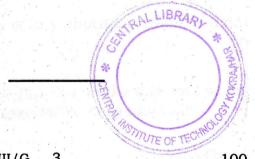
The figures in the margin indicate full marks for the questions.

Answer any five questions out of seven.

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

Contd.

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



53 (FPT 502) FPTC-III/G

100