

2024

Food Product Technology–III (Milk & 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)	Write short notes on the minor milk constituents of milk	10
	b)	Give details about the acidity, pH and colour of milk.	5+2+3
2.	a)	What are the results of microbial growth in milk and how to destruct the micro-organisms in milk.	7+3
	b)	Write about the different cooling methods (any four) used for the safe storage of milk.	10
3.	a)	Give details about the platforms tests (any four) which are performed to check the quality of milk in industries.	10
	b)	Detail the working principle of centrifugal milk separator with suitable diagram.	10
4.	a)	Define the term- pasteurization. Give short notes on UHT Sterilization of milk.	2+8
	b)	Explain the working principle of Batch pasteurizer with proper schematic diagram.	10
5.	a)	Write about any one of the processes for the manufacturing of soy milk with proper flow chart.	10
	b)	Briefly explain about the mechanical washing of cans with suitable flow chart.	10
6.	a)	Explain the manufacturing process of flavoured milk with proper flow chart.	10
	b)	Detail the process of milk powder production through drum process with suitable flow chart.	10
7.	a)	Explain about the manufacturing process of ice cream with appropriate flow chart and mention about its shelf life.	10
	b)	Briefly explain the production process of butter with suitable flow chart and give details on its packaging.	10