



KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food Engineering) 2019 Admission
Re Examination – August 2022

Fden.2206

Dairy Engineering and Technology (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks

(10x1=10)

1. Lactose is a disaccharide sugar composed of _____ and _____.
2. According to agmark standard for ghee, the free fatty acid content of special grade (red label) and general grade (green label) should not be more than _____ and _____ respectively.
3. For separation by centrifugal force to occur, the difference between the densities of the fluids to be separated should not be less than _____.
4. The ratio of height of the cyclone to the pipe diameter have the favourable effect on the degree of separation when it lies in the range of _____.
5. The homogenization reduces the mean diameter of fat globules by a factor of about _____.
6. The amount of heat required to raise the temperature of 1g of milk by 1°C, as compared to water is _____.
7. Stassanization is a method of _____.
8. Milk is usually dried in a _____.
9. In drum dryers, the knife fixed for scraping the dried milk film is called _____.
10. The ideal temperature for churning of cream is _____°C.

II Write short notes on ANY FIVE of the following

(5x2=10)

1. National Dairy Plan
2. RMRD
3. Cyclone Separator
4. Khoa
5. AISI-304 Stainless steel
6. Composition of milk
7. Double toned milk

III Answer ANY FIVE of the following

(5x4=20)

1. Application of plate heat exchanger in dairy industry
2. Drum drying
3. Continuous ice cream freezer
4. Bactofugation
5. Construction of milk storage tank/silo
6. FFS Machine
7. UHT Processing

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Explain the construction and working of a centrifugal cream separator with a neat schematic diagram.
2. Explain the process and equipment used for UHT treatment of milk.
