



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2021 Admission
IV Semester Final Examination – August 2023

Pafe.2217

Processing Technology of Dairy Products (2+1)

Marks: 50
Time: 2 hours

I State True or False (10x1=10)

1. As per FSSAI, high fat cream shall have minimum 60% fat.
2. In creamery butter method of ghee preparation, it is possible to achieve only 75 – 85% fat recovery.
3. As per FSSAI, low fat paneer shall contain not more than 70% moisture and not more than 15% milk fat on dry matter basis.
4. Hard cheese shall contain not more than 43%moisture and not less than 42% milk fat on dry matter.
5. Soft serve ice cream popularly known as softy is another variant of frozen desserts.

Fill in the blanks

6. India has a very low per capita icecream consumption, which is approximately per annum.
7. Unsweetened condensed milk should contain not less than milk fat, and not less than 26 per cent milk solids.
8. Whole milk powder should contain not more than 5.0 per cent of moisture and not less than of fat.
9. As per FSSAI in Khoa, the milk fat content should not be less than.....of the finished product.
10. is the largest by-product of the dairy industry.

II Write short notes on ANY FIVE of the following (5x2=10)

1. Contherm – Convap System
2. Use of ultrafiltration in paneer manufacturing
3. Chakka and its uses
4. Pre-stratification method of ghee preparation and its advantages
5. Overrun in ice cream
6. Basic principle of roller drying process
7. Packaging of Dahi/curd

III Answer ANY FIVE of the following (5x4=20)

1. Classification of butter
2. Process flow diagram for preparation of cheddar cheese
3. Emulsifiers and its importance in icecream preparation
4. Pilot sterilization test and its importance
5. Physico-Chemical Changes in milk during Khoa making
6. Defects in whole / skim milk powders their causes and prevention
7. Heat precipitation process for whey protein recovery from whey

IV Write an essay on ANY ONE of the following (1x10=10)

1. Discuss Swot Analysis of Traditional Dairy Product Sector.
2. Discuss ghee residues, its properties, methods of recovery and applications.
