



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Agrl. Engg.) 2022 & Previous Admissions**  
**VI Semester Final Examination - June 2025**

Fape.3207

**Dairy and Food Engineering (2+1)**

**Marks: 50**  
**Time: 2 hours**

- I Fill in the blanks** **(10x1=10)**
1. Drying of a slurry on a heated drum is known as .....drying.
  2. The main office of NDDB is located at.....
  3. ....is a membrane separation process, driven by a pressure gradient, in which the membrane separates the solvent (generally water) from other components of a solution.
  4. Cheddaring, milling, hooping the curd are part of process flow chart for manufacture of dairy product namely.....
  5. Disc bowl centrifuge widely used for separation of .....from whole milk.
- State True or False**
6. Operation Flood Programme was launched for replication of the Amul Model all over India.
  7. Turbidity test is conducted to ensure sterility of the product.
  8. Visible cream separation occurs in the milk after milk homogenization.
  9. Milk is held above the temperature 7 °C during storage.
  10. Multiple effect vacuum evaporator is widely used system for concentrated tomato paste.
- II Write short on ANY FIVE of the following** **(5x2=10)**
1. What are the uses of Nanofiltration?
  2. Filling of milk and milk products
  3. What is UHT treated milk?
  4. What are the basic functions of an evaporator?
  5. Write short note on Cheese.
  6. Write about Freeze drying.
  7. Write short note on Butter.
- III Answer ANY FIVE of the following** **(5x4=20)**
1. Write about Cream separation.
  2. Briefly explain about HTST Pasteurization.
  3. List the major applications of Membrane separation.
  4. Brief about manufacture of Ice cream.
  5. Briefly explain about spray drying.
  6. Homogenization
  7. Brief about Dairy plant utilities.
- IV Write an essay on ANY ONE of the following** **(1x10=10)**
1. Write about the various physical methods of food preservation.
  2. Write about manufacture of paneer.

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