

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2013 Admission
IVth Semester Final Examination- June/July -2015

Cat. No: Fden.2206

Title: Dairy Engineering and Technology (2+1)

Marks: 50

Time: 2 hours

Part A

Answer the following

(10 x 1.0 =10.0)

Fill up the blanks

1. The natural acidity of milk ----- with increase in SNF
2. The reduction of all micro organisms in the milk is known as -----.
3. ----- is removal of solid impurities from milk prior to pasteurization.
4. The density of milk is -----.
5. ----- is used as a means of determining the total solids or added water in milk.

State the following statement True (or) False

6. The white colour of milk is due to the presence of casein
7. Double toned milk consists of 1.5 per cent of fat.
8. The average boiling point of milk is 110 °C
9. Clarifier removes the impurities by centrifugal force.
10. Skimming is separation of butter from milk

Part B

Answer any FIVE questions

(5 x 2 =10.0)

Define/Explain:

1. Lassi production
2. Pasteurization
3. Toned milk
4. Toned milk
5. Renneting
6. Stoke's law.
7. Over run.

Part C

Answer any FIVE questions

(5 x 4.0 =20.0)

1. Write short notes on physico chemical properties of milk
2. Briefly explain the types of CIP systems.
3. Explain the working of centrifugal separator.
4. Write short notes on butter churner.
5. Explain the working principle of ice cream freezer.
6. Differentiate between reverse osmosis and ultra filtration.
7. Write a note on plate chiller.

Part D

Answer any ONE question

(1 x 10.0 =10.0)

1. Explain the technology of cheddar cheese making with a flow chart
2. Classify the pasteurization methods and explain any two methods.
