



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2020 Admission
IV Semester Final Examination - August 2022

Pafe.2217

Processing Technology of Dairy Products (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks (10x1=10)

1. _____ cheese is a soft unripened variety made from skim milk.
 2. Incorrect filling and pressing of curd cubes results in _____ defect in cheese.
 3. Full cream unsweetened condensed milk is also known as _____ milk.
 4. The ratio of concentration of milk solids for sweetened condensed skim milk is _____.
 5. Malai should contain not less than _____ percent of milk fat.
- State True or False**
6. Evaporated milk is a sterilized product.
 7. Lesser the acidity lesser the wastage of fat during churning.
 8. Rind rot is a defect in condensed milk.
 9. The iron content in khoa exceeds 100 ppm.
 10. Gulabjamun is made from Dhap variety of khoa.

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

1. Alfa laval process
2. Striking the batch
3. Rennet
4. Mould buttons
5. Syneresis
6. Chum chum
7. Over run in ice cream

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

1. Lactose crystallization
2. Factors affecting fat loss in buttermilk
3. Cheddaring
4. Cooling and ageing of ice cream mix and its importance
5. Ghee residue
6. Cyclonic separator
7. Pilot sterilization test

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

1. Write an essay on various methods of preparation of ghee.
2. List out the Byproducts of dairy industry and write in detail about whey utilization.
