



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2020 Admission
III Semester Final Examination – March 2022

Pafe.2110

Processing Technology of Liquid Milk (1+1)

Marks: 50
Time: 2 hours

I Fill in the blanks

(10x1=10)

1. Process in which the cream is heated under partial vacuum is _____.
2. The _____ colour indicated adulteration of urea in milk.
3. Toned milk should contain a minimum of _____ % fat.
4. Standardization of milk was done by _____ method.
5. Commonly _____ type of exchanger is used in dairy industry.
6. Turbidity test is used for finding out the efficiency of _____.

State True or False

7. Rosalic acid test is generally carried out to detect presence of formaldehyde.
8. The D value refers to the degree Fahrenheit required for the thermal destruction curve to travel one log cycle.
9. Gerber fat test requires 10.25 ml of milk.
10. Specific gravity of milk increases after an hour of milking.

II Write short notes on ANY FIVE of the following

(5x2=10)

1. Write the purpose of pasteurization.
2. Define: Homogenization
3. List the advantages of centrifugal separation over gravity separation.
4. Give the flow chart for flavoured milk.
5. List out the methods of corrosion control.
6. Give the merits and demerits of homogenization.
7. Give any four quality control tests for milk and their purpose.

III Answer ANY FIVE of the following

(5x4=20)

1. Explain the milk reception operations at dairy plant.
2. With a neat diagram explain working of clarifier.
3. Give the any four methods of milk chilling.
4. Write any two testing procedures for detection of adulterants in milk.
5. Compare centralized and decentralized CIP system.
6. Write the principles of cream separation.
7. List out the stages of cleaning cycle.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Explain the Physico-Chemical Properties of Milk.
2. Elucidate the following:
 - (i) Define: Cream
 - (ii) Manufacture of different types of cream
