



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

Pafe.2110

Processing Technology of Liquid Milk (1+1)

Marks: 50
Time: 2 hours

- I Fill in the blanks (10x1=10)**
1. The current total milk production in India is MMT.
 2. is the current chairman of NDDB, Anand.
 3. Per capita availability of milk in India isg/day.
 4. BMC with respect milk collection stands for.....
 5. The test used to ascertain sterilization efficiency of sterilized milk.
 6. Toned milk is the brainchild of, who is credited with coining this name.
 7. Milk contains proteins namely and
 8. The carbohydrate unique to milk is
 9. The LTLT pasteurization is done at°C for time.
 10. The fermented milk Leben was originated incountry.
- II Write short notes on ANY FIVE of the following (5x2=10)**
1. Full Cream Milk
 2. Recombined milk
 3. Classes of cream as per FAO
 4. Neutralization of Cream
 5. Reasons for popularity of Fermented milks
 6. Give flow chart for production of Misti Dahi.
 7. 3A sanitary standards
- III Answer ANY FIVE of the following (5x4=20)**
1. Give the Toned milk preparation process.
 2. Short note on Chocolate milk/drink.
 3. Methods of cream separation
 4. FSSAI standarads for yoghurt/dahi
 5. General Process parameters for yoghurt production
 6. Biochemical changes during yoghurt production
 7. Detection of preservatives in milk
- IV Write an essay on ANY ONE of the following (1x10=10)**
1. Write a short note on The Anand Pattern.
 2. Classes of liquid milk as per FSSAI regulations
