



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech. (Food Technology) 2022 Admission**  
**IV Semester Final Examination – July 2024**

Pafe.2217

**Processing Technology of Dairy Products (2+1)**

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

- I Fill in the blanks** **(10x1=10)**
1. The minimum milk fat content of khoa on dry matter basis as per Food Safety and Standards Regulations 2011, shall be .....%
  2. The variety of khoa used in manufacture of milk cake and kalakand is .....
  3. .... milk preferred in terms of yield for khoa production.
  4. Paneer is ..... coagulated product.
  5. According to FSSR 2011, butter should not contain yeast and mould more than .....per g.
- State True or False**
6. SFA fatty acids are present in major quantity in butter.
  7. Excessive washing of butter may result in Flat flavor.
  8. The condensed milk was first made by Nicolas Appert.
  9. Evaporated milk is known as Sterilized concentrated milk.
  10. The preservation of SCM is not done by Sugar.
- II Write short notes on ANY FIVE of the following** **(5x2=10)**
1. Butter over-run
  2. Soft Ice Cream (Softy)
  3. Ripening of cream
  4. Alcohol (Ethanol) test
  5. Unsweetened condensed milk (evaporated milk)
  6. Food and nutritive value of condensed and evaporated milks
  7. Uses of Khoa
- III Answer ANY FIVE of the following** **(5x4=20)**
1. Define butter as per FSSAI. write FSSAI standards for butter
  2. Role of the Constituents in Ice Cream
  3. Pasteurization of ice cream mixes
  4. Pasteurization/Vacreation of cream
  5. Role of milk constituents in condensed milks
  6. Preparation of kalakand from milk
  7. Traditional method of manufacture of Chhana
- IV Write an essay on ANY ONE of the following** **(1x10=10)**
1. Pre-Stratification method of ghee preparation
  2. Method of preparation of Gulabjamun

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