KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2023 Admission
III Semester Final Examination – January 2025

Pafe.2110 **Processing Technology of Liquid Milk (1+1)** **Marks: 50**
Time: 2 hours

I **Match the following** **(10x1=10)**

1.	Lipase	**a**	1.036 g/cm^3
2.	3000-4000 rpm	**b**	14 psi
3.	Cane sugar	**c**	71.7°C
4.	Bacteria	**d**	Clarifier
5.	Raw milk	**e**	α 1,2 linkage
6.	Lactose	**f**	Bactofuge
7.	20000 rpm	**g**	55°C
8.	Alkaline phosphatse	**h**	15 psi
9.	Pasteurized milk	**i**	β 1,4 linkage
10.	Skim milk	**j**	1.07 -1.13 g/cm^3

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

1. Define LP system of milk preservation.
2. Write down the differences between reconstituted and recombined milk.
3. Write down the principle of pasteurization efficiency test.
4. Write down the difference between clarifier and cream separator.
5. Why homogenization is carried out at above 55°C?
6. What are the advantages of homogenization of milk?
7. Write short note on toned milk.

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

1. What are the criteria based on which pasteurization time and temperature combination are decided?
2. Explain about the factors influencing the fat percentage of cream.
3. Write down the manufacturing procedure of fruit flavoured milk.
4. Write the method of cleaning and sanitization of evaporator.
5. How many parts by weight of 40% cream and 3% milk must be mixed to make milk testing 5% fat?
6. Write down the process of manufacturing acidophilus milk.
7. Write down the principal of cream separation by gravitational method.

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

1. Write down the theory of homogenization. Write down the cause of flavour defect of milk.
2. Describe the process of milk pasteurization by high temperature short time method

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