

Q.4 The process of raising or lowering the percent of fat in milk or cream to the desired standard is called.

- a) Enrichment b) Fortification
- c) Standardization d) Addition

Q.5 The primary Milk carbohydrate is:

- a) Leucine b) Sucrose
- c) Arginine d) Lactose

Q.6 The primary Milk Protein is :

- a) Casein b) Tryptophan
- c) Lysine d) Arginine

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

Q.7 The pH of normal, fresh cow milk is _____.

Q.8 SPC stands for ____.

Q.9 The term “Evaporated milk” is commonly used when referring to _____.

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Q.10 An example of soft ripened cheese is _____.

Q.11 The characteristic (Greenish) color of milk whey is due to _____.

Q.12 Reagent used for detection of starch adulteration in milk is _____.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

Q.13 Briefly explain the tests performed for rough selection of milk (Platform test) for processing.

Q.14 Draw a flow chart of important constituents present in milk.

Q.15 Explain the prestratification method of ghee preparation.

Q.16 Explain the techniques used for pricing of milk.

Q.17 With the help of neat sketch describe drum drying procedure of milk drying.

Q.18 Why milk is considered a complete food? Briefly explain about the nutritional constituents of milk?

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