

Reg. No.

--	--	--	--	--	--	--	--	--	--



**BFTFTO 287**

**Choice Based Credit System IV Semester B.Sc. (FT)  
Degree Examination, September 2022  
(2020-21 Batch Onwards)  
DAIRY TECHNOLOGY  
(Open Elective)**

Time : 2 Hours

Max. Marks : 40

- I. Answer **any five** of the following : **(5×2=10)**
- a) Composition of milk.
  - b) CIP.
  - c) Acidity of milk.
  - d) Toned milk.
  - e) What is yogurt ?
  - f) What is whey protein ?
  - g) Probiotics.
- II. Answer **any two** of the following choosing **one full** question from **each** Unit. **(15×2=30)**

UNIT – I

- 1) a) Difference between freezing and boiling point in milk.  
b) Explain recombined milk.  
c) Explain the processing and distribution in milk. **(3+5+7)**

OR

- 2) a) What are the physical properties of milk ?  
b) Write the factors affecting the composition of milk.  
c) Elaborate the effect of acids and alkalis on milk. **(3+5+7)**

P.T.O.



**UNIT – II**

- 3) a) Composition of butter.  
b) Explain hardening of ice-cream.  
c) Processing of cottage cheese in detail. **(4+4+7)**

**OR**

- 4) a) Write a note on instant milk powder.  
b) Difference between whole and skim milk powder.  
c) Explain the sanitizers used in dairy plant industries. **(4+4+7)**
-