

No. of Printed Pages : 03

Roll No.

CC-801

M. Tech. EXAMINATION, Dec. 2018

(Third Semester)

(B. Scheme) (Main & Re-appear)

FOOD TECHNOLOGY

FT601

Process Technology of Milk and Milk Products

Time : 3 Hours]

[Maximum Marks : 75

Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

Note : Attempt *Five* questions in all, selecting at least *one* question from each Unit. All questions carry equal marks.

(2-45/7) M-CC-801

P.T.O.

Unit I

1. Discuss the composition and nutritive value of milk. Also mention various factors affecting the nutritional composition of milk. **15**
2. Enumerate the applications of the following in dairy industry : **7½×2=15**
 - (a) Homogenization and Sterilization
 - (b) Microfiltration and Ultrafiltration.

Unit II

3. Elaborate the technology of production of WMP and SMP along with their nutritional composition. Also mention the instantization of milk powders. **15**
4. Narrate the process of manufacture, nutritive value and possible defects (their causes and prevention) of cottage cheese. **15**

Unit III

5. Enumerate the technology of production and nutritional composition of the following indigenous milk products : **7½×2=15**
 - (a) Channa
 - (b) Ghee.

6. Discuss the detailed methodology involved in manufacture of commercial ice-creams with their nutritional compositions. **15**

Unit IV

7. Explain the scope, strengths and opportunities for dairy industry in India. **15**
8. Write short notes on the following : **5×3=15**
 - (a) Adulteration of milk
 - (b) Butter powder and butter spread
 - (c) Cream powder and cheese spread.