



Register Number:

Date: 11-01-2021

**ST. JOSEPH'S COLLEGE (AUTONOMOUS), BENGALURU-27
M.Sc. FOOD SCIENCE AND TECHNOLOGY - I SEMESTER
SEMESTER EXAMINATION: NOVEMBER 2020
FST 1419-TECHNOLOGY OF MILK AND MILK PRODUCTS**

Time- 2 1/2 hrs

Max Marks-70

This paper contains 02 printed pages and 4 parts

I. Answer any FIVE of the following

3x5=15

1. What is Colostrum? Write down the nutritional composition of colostrum.
2. List the FSSAI Standards of toned, double toned and skim milk.
3. What is recombined milk?
4. Differentiate between LTHT and HTST.
5. What is whole milk powder? Write down the uses of whole milk powder
6. Explain the different types of buttermilk with examples.
7. What are the special packaging requirements of fresh cheese?

II. Answer any FIVE of the following

5x5=25

8. Explain MBRT in detail.
9. Write notes on various type of storage tanks used for milk storage.
10. Explain the homogenization techniques used for milk processing.
11. Discuss various method used for chilling of milk.
12. Discuss the method of Bactofugation in the processing of milk.
13. Explain the quality parameters and grading parameters used in condensed milk.
14. Discuss the methods of Ghee preparation with a flow chart.

III Answer any TWO of the following

10x 2=20

15. Discuss various factors to be considered in transportation of milk.
16. Write down the physicochemical properties of milk and the factors affecting them.
17. Explain any five assessment tests that are done at receiving dock in the dairy industry

IV Answer the following

1x10=10

18. Given below are the ingredients for the preparation of a milk based product.
Ingredients: Coagulated milk solids or chenna, sugar syrup, all-purpose flour.
Identify the product and write notes on storage and packaging techniques used to extend the shelf life of the product.