

MAHARASHTRA ANIMAL AND FISHERY SCIENCES UNIVERSITY, NAGPUR
SEMESTER END THEORY EXAMINATION, B. Tech. (D.T.) DEGREE COURSE 2018-19

Semester	: III (New Syllabus)	Academic Year	: 2018-2019
Course No.	: DT-302	Course Title	: Traditional Dairy Products
Credits	: 2+1 = 3	Total Marks	: 50
Day & Date	: Friday, 04/01/2018	Time	: 15.00 to 17.00 Hrs.

- Note :**
- 1) All questions from **Section 'A'** are compulsory.
 - 2) Solve **Any Five** questions from **Section 'B'**.
 - 3) Draw neat and well labelled diagram wherever necessary.

SECTION – 'A'

Q. 1 A) Choose the most appropriate answer from the given below. (05)

- i) *Mishti Doi* is a popular traditional sweetened fermented milk product of
 - a) Northern part of India
 - b) Southern part of India
 - c) Eastern part of India
 - d) Western part of India
- ii) State the rate of sugar addition in *Basundi* on the basis of milk.
 - a) 10 – 10%
 - b) 3.0%
 - c) 6 – 7%
 - d) 2.5%
- iii) Best quality *Paneer* could be made from buffalo milk containing% Fat.
 - a) 3-4
 - b) 5-6
 - c) 8-9
 - d) None of these
- iv) As per FSSAI, minimum Fat % in *Khoa* should be%.
 - a) 70
 - b) 13
 - c) 20
 - d) 50
- v) Semi-solid curd mass obtained by the removal of whey from *Dahi* is commonly known as
 - a) *Shrikhand*
 - b) *Chakka*
 - c) *Chhana*
 - d) *Lassi*

B) Rewrite the sentence after making necessary corrections in the underlined word, if (05) required.

- i) According to BIS *Rosogolla* should contain 80% sucrose.
- ii) *Danedar* type *Khoa* is generally used for *Gulabjamun* preparation.
- iii) *Khoa* is heat and acid coagulated milk products.
- iv) Rate of rice addition in *Kheer* should be 40% of the milk.
- v) As per FSSAI, Fat % in skim milk *Paneer* on dry matter basis should be 70%

Q. 2 A) Answer the following in one word/line. (05)

- i) Enlist the *Khoa* based sweets.
- ii) State the rate of sugar addition in *Shrikhand* on the basis of *Chakka*.
- iii) State the ratio of $N_2 : CO_2$ in modified atmospheric packaging for *Peda*.
- iv) Name the type of heat exchanger which is suitable for *Khoa* making.
- v) Name the western corresponding name for *Basundi*.

B) Define / explain the following. (05)

- i) *Chhana*
- ii) *Shrikhand*
- iii) *Kheer*
- iv) *Dahi*
- v) *Rabri*

SECTION – 'B'

- Q. 3 Discuss in detail the present status of Traditional Dairy products in India. (06)
- Q. 4 Enlist the factors that affect yield of *Khoa* and explain in detail physico-chemical changes takes place during manufacturing of *Khoa*. (06)
- Q. 5 Discuss standard method for *Channa* manufacture along with the factors affecting quality and yield of *Chhana*. (06)
- Q. 6 Write short note on the following.
- A) *Gulabjamun* manufacture (02)
 - B) Nutritive value of *Dahi* (02)
 - C) Developments in packaging for traditional dairy products in India (02)
- Q. 7
- A) Write a note on microbiology of indigenous milk products. (03)
 - B) Discuss in detail the process for manufacturing of *Srikhand*. (03)
- Q. 8 Explain the following.
- A) Why buffalo milk is not suitable for *Channa* based sweets? (02)
 - B) Role of bio preservation in enhancing the shelf life of indigenous milk products. (02)
 - C) Method of manufacturing for *Payasam*. (02)
- Q. 9 Discuss the following.
- A) Give the flow chart for manufacture of *Kheer*. (02)
 - B) Give the product description and method of manufacture for *Paneer*. (04)
