

MAHARASHTRA ANIMAL AND FISHERY SCIENCES UNIVERSITY, NAGPUR
SEMESTER END THEORY EXAMINATION, B.Tech. (Dairy Technology)

Semester	: III (V Dean)	Academic Year	: 2023-2024
Course No.	: DT-302	Course Title	: Traditional Indian Dairy Products
Credits	: 2+1=3	Total Marks	: 50
Day & Date	: Tuesday; 14/05/2024	Time	: 2.00 hrs.

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

SECTION –‘A’

Q. 1 A) Define the following. (05)

- i) Ghee
- ii) Gulabjamun
- iii) Rabri
- iv) Khoa
- v) Chakka

B) Answer in one line. (05)

- i) Why buffalo milk is preferred for khoa making?
- ii) Why cow milk is preferred for preparation of rasogolla?
- iii) Why milk is heated before preparation of chhana?
- iv) Why slow heating is carried out for preparation of kheer?
- v) What are the reasons for hard body in paneer?

Q. 2 A) State whether True or False. If false, rewrite the statement after making necessary corrections in the underlined word. (05)

- i) Rice is added @ 5% of the initial milk quantity in kheer.
- ii) Basundi contains around 10-12% fat.
- iii) The strength of sugar syrup made for cooking of Rasogolla is 40%.
- iv) Paneer is not a rich source of lactose.
- v) Pasteurization of milk is not advisable for making Shrikhand.

B) Choose the most appropriate answer from the options given below. (05)

- i) Burfi is prepared from
 - a) Dhap khoa
 - b) Pindi khoa
 - c) Danedar khoa
 - d) Mixture of dhap and pindi khoa
- ii) Concentration ratio in Rabri is
 - a) 2.0
 - b) 2.5
 - c) 3.0
 - d) 3.5
- iii) The fat content of khoa is around
 - a) 10-12%
 - b) 12-15%
 - c) 18-22%
 - d) 26-30%

(P.T.O.)

- iv) Good quality Paneer is made from
- | | |
|--------------|-----------------|
| a) Cow milk | b) Buffalo milk |
| c) Goat milk | d) Sheep milk |
- v) Maximum permissible moisture in Chhana is
- | | |
|--------|--------|
| a) 40% | b) 50% |
| c) 60% | d) 70% |

SECTION –‘B’

- Q. 3 A) Discuss in detail industrial manufacturing process of Gulabjamun with flow diagram (05)
B) Discuss the application of membrane processing in the preparation of paneer. (05)
- Q. 4 A) Discuss different physico-chemical changes taking place during storage of khoa. (05)
B) Write a short note on ISSHE for preparation of khoa. (05)
- Q. 5 A) Write the process for preparation of Sandesh with all technical details. (03)
B) Differentiate between Rabri and Basundi. (03)
C) Discuss continuous manufacturing process of Paneer. (04)
- Q. 6 A) Describe the industrial process for Shrikhand preparation. (03)
B) Write the manufacturing process for burfi from buffalo milk. (03)
C) State the classification of Traditional Indian dairy products. (04)
- Q. 7 Discuss different factors affecting quality and yield of Chhana and Paneer. (10)
