

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

Semester	: III (V Dean)	Academic Year	: 2018-2019
Course No.	: DT- 302	Course Title	: Traditional Indian Dairy Products
Credits	: 2+1=3	Total Marks	: 50
Day & Date	: Thursday, 10/01/2019	Time	: 15.00 to 17.00 Hrs.

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

SECTION –‘A’

Q. 1 A) Choose the most appropriate answers from the following options given below. (05)

- i) The milk used for preparation of *Kalakand* should be standardized to
 - a) 3% fat and 8% SNF
 - b) 4% fat and 8 % SNF
 - c) 6% fat and 9% SNF
 - d) None of these
- ii) *Chhana* made from colostrum results
 - a) Coarse body
 - b) Rough texture
 - c) Pasty texture
 - d) None of these
- iii) Use of low fat milk for *Paneer* preparation leads to
 - a) Soft body
 - b) Hard Body
 - c) Rubber body
 - d) None of these
- iv) The chemical used to maintain white color in tinned *Rasogolla* is
 - a) Sod. Propionate
 - b) Sodium Hypochloride
 - c) Sod metabisulphite
 - d) None of these
- v) The sweet made from both *Chhana* and *Khoa* is
 - a) *Rajbhog*
 - b) *Rasmalai*
 - c) *Rusmadhuri*
 - d) None of these

B) Define the following (05)

- i) *Kheer*
- ii) *Khoa*
- iii) *Rasogolla*
- iv) *Kadhi*
- v) *Chakka*

Q. 2 A) Give reasons for the following : (05)

- i) Soft textured flakes in *Basundi*.
- ii) The cooling effect of *Kulfi* at very low temperature without refrigerator is due to
- iii) Coarse Texture in *Khoa*.
- iv) The gel formation in colostrums due to heating.
- v) Product made by heat and acid coagulation followed by pressing is

(P.T.O.)

- B) State whether True or False. If false, rewrite the statement after making necessary correction. (05)
- i) Hot milk is widely consumed before going to the bed as a night cap.
 - ii) The percentage of sugar syrup solution is used to soak the *Gulabjamun* balls after frying is 30%.
 - iii) The distinct taste observed in *Khoa* made with cow milk is sweet.
 - iv) The characteristic red colour of *Mishti Dahi* is due to caramalization.
 - v) *Malai* accumulated over a period of time and is converted into butter.

SECTION – 'B'

- Q. 3. A) Give the preparation way of three varieties *Khoa*, their composition and utility in various products? (05)
- B) Name the coagulants used in the preparation of *Paneer* and explain each step in the manufacture of *Paneer* using the flow diagram? (05)
- Q. 4 Write about the following.
- A) *Gulabjamun* (05)
 - B) *Rasogolla* (05)
- Q. 5 Write about the following.
- A) *Sandesh* (03)
 - B) *Shrikhand* (03)
 - C) *Khoa* making by Ultra-filtration technique (04)
- Q. 6 Write short note on.
- A) *Colostrum* sweet gel (03)
 - B) Defects in *Paneer* (03)
 - C) *Mishti Dahi* (04)
- Q. 7 Define *Chhana*? Give the preparation and defects of *Chhana*? Explain the various Bengali sweets made from *Chhana*? (10)
