

MAHARASHTRA ANIMAL AND FISHERY SCIENCES UNIVERSITY, NAGPUR
SEMESTER END THEORY EXAMINATION, *B. Tech. Dairy Technology* 2018-19

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| Semester | : VI (V Dean) | Academic Year | : 2018-2019 |
| Course No. | : DT- 609 | Course Title | : Sensory Evaluation of Dairy Products |
| Credits | : 2+1=3 | Total Marks | : 50 |
| Day & Date | : Wednesday, 26.06.2019 | Time | : 11.00 to 13.00 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 answer from the options given below. (05)

- i) Which institution has specified guidelines for judging and grading of dairy products?
 - a) Bureau of Indian standards
 - b) National Dairy Development Board
 - c) Indian Council of Agricultural research
 - d) Indian Dairy Association
- ii) The ideal temperature and humidity of sensory evaluation laboratory is
 - a) Temperature 30° C and RH of 60%
 - b) Temperature 20° C and RH of 70%
 - c) Temperature 20° C and RH of 62%
 - d) Temperature 30° C and RH of 62%
- iii) Which sense has relatively low numerical rating on the score card?
 - a) Smell
 - b) Taste
 - c) Sight
 - d) Touch
- iv) Umami taste is associated with
 - a) Aspartame
 - b) Glutamate
 - c) Tyrosine
 - d) Lysine
- v) Which one of the following is not a heat induced flavor
 - a) Cooked
 - b) Scorched
 - c) Caramel
 - d) Bitter

B) Define the following. (05)

- i) Threshold
- ii) Score-card
- iii) Flavour
- iv) Texture
- v) Adaptation

(P.T.O.)

- Q. 2 A) Give reasons for the following. (05)
- i) Sometimes colored light is used in sensory laboratory.
 - ii) Ghee is judged in solid and liquid both state.
 - iii) Higher molecular weight substances do not produce any odour
 - iv) Average threshold value for sweet taste is highest.
 - v) Average threshold value for bitter taste is lowest.
- B) State whether True or False. If false, rewrite the statement after making necessary corrections. (05)
- i) A perfect score recommended for ghee flavour is 50.
 - ii) Buttons in sweetened condensed milk is developed by coliforms.
 - iii) For sensory evaluation of Rasgolla, maximum importance is given to flavour.
 - iv) The length of tongue is approximately 18 cm.
 - v) Eye is most sensitive to differences in colour in the region red to blue.

SECTION –‘B’

- Q. 3 A) Discuss different flavour defects in butter. (05)
- B) Discuss the design of sensory laboratory. (05)
- Q. 4 A) Explain the importance of sensory evaluation in dairy industry. (05)
- B) Write classification of sensory evaluation test. (05)
- Q. 5 A) Discuss significance of different senses in sensory evaluation. (03)
- B) Describe different texture defects in khoa. (03)
- C) Write the requirements for sensory evaluation. (04)
- Q. 6 A) Discuss Hedonic scale and score-card (03)
- B) Write ideal sensory quality of ghee. (03)
- C) Discuss physiology of taste. (04)
- Q. 7 Write score-card for milk and ideal sensory qualities. Discuss different defects in milk with causes and prevention. (10)
