

MAHARASHTRA ANIMAL AND FISHERY SCIENCES UNIVERSITY, NAGPUR
SEMEISTER END THEORY EXAMINATION, B. TECH. (D. T.)

Semester	: VI (V Dean)	Academic Year	: 2021-2022
Course No.	: DT - 609	Course Title	: Sensory Evaluation of Dairy Products
Credits	: 2+1=3	Total Marks	: 50
Day & Date	: Monday, 09/05/2022	Time	: 02.30 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) Good quality shrikhand has acidity (% lactic acid) of
 - a) 1.4 and above
 - b) 0.9 to 1.2
 - c) 0.6 to 0.8
 - d) Below 0.6
- ii) In terms of percentage sucrose in water, the average threshold value for sweet taste is around
 - a) 0.3-0.4
 - b) 0.3 to 0.04
 - c) 0.05 to 0.1
 - d) 0.6 to 0.8
- iii) Butter that simply lacks a characteristic, full, pleasing "buttery" flavor is criticized as being
 - a) Dull
 - b) Flat
 - c) Stale
 - d) Dreary
- iv) The attribute which usually has the highest weightage on score card is
 - a) Colour and Appearance
 - b) Body and Texture
 - c) Flavour
 - d) Package
- v) Ice cream is required to be tempered to around before judging.
 - a) -4 to -5°C
 - b) -18 to -20°C
 - c) -12 to -15°C
 - d) 0 to 4°C

B) Define the following. (05)

- i) Acuity
- ii) Autosmia
- iii) Odour
- iv) Sample
- v) Olfactory Coefficient

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

- i) Syneresis in dahi.
- ii) Coarse texture in ice cream.
- iii) Gulabjamun with a hard central core.
- iv) Bitterness in Cheddar type cheese.
- v) Greasiness in butter.

(P.T.O.)

- B) State whether True or False, If False, rewrite the statement after making necessary corrections. (05)
- i) The eye is most sensitive to differences in colour in the red to green region.
 - ii) The Olfactory receptor area is located in the roof of the nasal cavity and is lined with the olfactory epithelium.
 - iii) Homogenized milk is less susceptible to the development of the light activated or light-induced off-flavor.
 - iv) Excessively long period of storage of chhana at low temp. (5-10°C) could result in product with stale flavor.
 - v) The term 'hedonic' is an adjective associated with degrees of pleasure or displeasure and is applied to both acceptance and preference testing.

SECTION – 'B'

- Q. 3 A) Write the procedure for sensory evaluation of milk powders. Describe the common body and texture defects encountered in milk powders. (05)
- B) Write the procedure for selection and training of panelists for sensory evaluation of ghee. Describe desirable characteristic of ghee. (05)
- Q. 4 A) Write the fundamental rules for sensory evaluation of dairy products. (05)
- B) Define khoa as per FSSAI. Name different types of khoa with their approximate fat and moisture contents and write the sensory characteristics associated with each type of khoa. (05)
- Q. 5 A) Draw a diagram of the olfactory system. (03)
- B) Name three common discriminative tests used for food products. Describe any one in detail. (03)
- C) Define Sensory evaluation. Give its importance and applications. (04)
- Q. 6 A) Write seven points to be taken into consideration while preparing samples for sensory evaluation. (03)
- B) Write the basic requirements for odour detection / perception of cheddar cheese. (03)
- C) Write the desirable attributes of ice cream. (04)
- Q. 7 Describe role of sensory organs in judging of dairy products. (10)
