

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

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)

- Threshold
- Score-card
- Flavour
- Texture
- Adaptation

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)

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