

**MAHARASHTRA ANIMAL AND FISHERY SCIENCES UNIVERSITY, NAGPUR**  
**SEMESTER END THEORY EXAMINATION, B. Tech. Dairy Technology 2019-20**

Semester	: VII (New Syllabus)	Academic Year	: 2019-2020
Course No.	: DT- 711	Course Title	: Judging of Dairy Products
Credits	: 2+1=3	Total Marks	: 50
Day & Date	: Tuesday,07.01.2020	Time	: 11.00 to 13.00 Hrs.

- Note :**
- 1) All questions from **Section 'A'** are compulsory.
  - 2) Solve **Any Five** 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) The point on stimulus scale on which transition occurs in sensation .....
  - a) Bitter Value
  - b) Threshold Value
  - c) Sweet Value
  - d) Salt value
- ii) The mingled experience deriving from sensation after intake of food referred as .....
  - a) Mouth feel
  - b) Crumbliness
  - c) Grittiness
  - d) Crunchiness
- iii) The ideal time for judging the product during morning hour .....
  - a) 8.00-8:30
  - b) 10.00-10:30
  - c) 9.00-9:30
  - d) 11.00-11:30
- iv) The sandiness defect is prominent in .....
  - a) Ice Cream
  - b) Cheese
  - c) *Khoa*
  - d) Curd
- v) Sweet taste is detected on which part of tongue .....
  - a) Tip
  - b) Bottom
  - c) Middle
  - d) Side

B) Do as directed. (05)

- i) Write the prominent defects observed in *Khoa*.
- ii) Write the prominent defects observed in Butter.
- iii) Write the prominent defects observed in Ice Cream.
- iv) Write the prominent defects observed in Cheddar Cheese.
- v) Write the prominent defects observed in Condensed Milk.

Q. 2 A) Give the score card for the following. (05)

- i) Milk
- ii) Butter oil
- iii) Ice cream
- iv) *Khoa*
- v) *Ghee*

(P.T.O.)

- B) State whether True or False. If false, rewrite the statement after making necessary corrections in the underlined words. (05)
- i) During the Judging, body and texture has to be judged first.
  - ii) Judging has to be done between 12-01:30 am and 2-2:30 pm.
  - iii) In Hedonic Scale the score 5 represent neither like or dislike.
  - iv) The highest score in score card is allotted to body and texture.
  - v) Gritty texture in butter is due to undissolved curd particles.

### SECTION - 'B'

- Q. 3 Discuss inter-relationship between sensory properties of dairy products and various instrumental and physico-chemical tests. (06)
- Q. 4 Discuss on sensory tests in detail. (06)
- Q. 5 How sensory evaluation is helpful for new product development. (06)
- Q. 6
- A) Define sensory evaluation. (02)
  - B) Write the importance of sensory evaluation. (02)
  - C) Discuss in short different sensory panels. (02)
- Q. 7
- A) Explain desirable and undesirable quality of *paneer*. (03)
  - B) Discuss on the design of sensory laboratory. (03)
- Q. 8
- A) What are the desirable quality requirements of fermented milk products? (02)
  - B) What are the desirable quality requirements of cheese? (02)
  - C) What are the quality requirements of Ice cream? (02)
- Q. 9
- A) Write sequential observation for dried milk along with score card. (02)
  - B) Explain on Hedonic Scale with appropriate score card. (04)

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