

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

Semester	: VII (New Syllabus)	Academic Year	: 2018-2019
Course No.	: DT-711	Course Title	: Judging of Dairy Products
Credits	: 2+1=3	Total Marks	: 50
Day & Date	: Friday, 04/01/2019.	Time	: 15.00 to 17.00 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 ideal temperature and humidity of Sensory evaluation laboratory should be .....
  - 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%
- ii) Umami taste is associated with .....
  - a) Aspartame
  - b) Glutamate
  - c) Tyrosine
  - d) Lysine
- iii) Preferably, the containers used for storage, preparation or serving should not be of .....
  - a) Glass
  - b) Glazed china
  - c) Stainless steel
  - d) Plastic
- iv) In the eye, which of the following component is responsible for detecting colour?
  - a) Cones
  - b) Rods
  - c) Fovea
  - d) Iris
- v) Which one of the following is not a heat induced flavor?
  - a) Cooked
  - b) Scorched
  - c) Caramel
  - d) Bitter

B) Write the appropriate word for the following. (05)

- i) A person engaged in sensory evaluation.
- ii) Combined effect of odour, taste and mouthfeel.
- iii) Bringing samples to an ideal condition of judging.
- iv) Change in sensitivity or response to a given stimulus as a result of continuous exposure to that stimulus.
- v) A smooth shining surface.

Q. 2 A) Define / Explain the following. (05)

- i) Threshold value
- ii) Score card
- iii) Texture
- iv) Rheology
- v) Hedonic scale

**(P.T.O.)**

SECTION – 'B'

- Q. 3 Give the application of sensory evaluation in dairy and food industry. What precautions should be taken while preparing samples for sensory evaluation test? (06)
- Q. 4 Discuss the different types of sensory tests with their application. (06)
- Q. 5 Give the desirable sensory attributes of milk. List some commonly occurring flavor, body, odour, colour and appearance defects in milk. (06)
- Q. 6 Explain the following.
- A) Classification of sensory evaluation test. (02)
  - B) Hedonic scale score card. (02)
  - C) Flavour defects in butter. (02)
- Q. 7. Discuss the following.
- A) Write about the fundamental rules for scoring and grading of food products. (03)
  - B) Discuss the physiology of taste and smell in detail. (03)
- Q. 8 Explain the following.
- A) Give the basic requirement for odour perception. Draw and label the anatomy of olfactory system. (02)
  - B) Write the short note on impact of packaging on sensory quality and shelf life. (02)
  - C) Absolute threshold. (02)
- Q. 9 Discuss the following.
- A) Give the objective, application and procedure of Triangle test. (02)
  - B) Write the detailed procedure for judging and grading of milk with its score card and defects. (04)

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