

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.)

- B) State whether True or False. If false, rewrite the statement after making necessary corrections in underlined word. (05)
- i) Recommended number of panelists in consumer panel should be more than 80.
 - ii) Saliva contains around 0.5 % of solids consisting of salts and organic substances.
 - iii) Mottled defect is occurred in butter.
 - iv) Olfactometer is used for taste measurement.
 - v) In a 25-point score card recommended by ADSA for milk, perfect score for flavour remains 20.

SECTION - 'B'

- Q. 3 Discuss the application of sensory evaluation in dairy industry. (06)
- Q. 4 Write importance of consumer survey studies. Explain the factors influencing the consumer survey results. (06)
- Q. 5 Write down the desirable and undesirable characteristics of ice cream and enlist various defect related to flavor and melting characteristics. (06)
- Q. 6 Draw the anatomy of olfactory organ. Write the basic requirements for odour detection and perception. (06)
- Q. 7 Write the procedure for sensory evaluation of milk powders. Describe the common body and texture defects encountered in milk powders. (06)
- Q. 8 Write the characteristics, causes and remedies of the following defects in milk.
- a) Feed (02)
 - b) Oxidized (02)
 - c) Bitter (02)
- Q. 9 a) Give the requirements for sensory evaluation of dairy products. (03)
- b) Write a note on 9 point Hedonic Scale. (03)
