

MAHARASHTRA ANIMAL AND FISHERY SCIENCES UNIVERSITY, NAGPUR
SEMESTER END THEORY EXAMINATION, B.TECH. (D.T.) DEGREE COURSE 2017-18

Semester	: VII (New Syllabus)	Academic Year	: 2017-2018
Course No.	: DT-711	Course Title	: Judging of Dairy Prod.
Credits	: 2+1=3	Total Marks	: 50
Day & Date	: Tuesday, 09.01.2018	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) Reaction time is highest for
 - a) Salt taste
 - b) Sour taste
 - c) Sweet taste
 - d) Bitter taste
- ii) Optimal information can be obtained only through co-ordination of sensory measurements with
 - a) Technological aspects
 - b) Instrumental methods
 - c) Industries
 - d) Manufacturing technology
- iii) The oral reaction time for sweet taste is estimated to be
 - a) 0.307 s
 - b) 0.446 s
 - c) 0.536 s
 - d) 1.082 s
- iv) The eye is most sensitive to differentiate in colour region.
 - a) Red to blue
 - b) Green to yellow
 - c) Blue to green
 - d) Red to yellow
- v) After enjoying major meal, the minimum amount of time to wait for testing
 - a) Half an hour
 - b) One hour
 - c) Two hours
 - d) Four hours

B) Explain or define the following. (05)

- i) After-taste
- ii) Composite Scoring
- iii) Aroma
- iv) Rating Scale
- v) Texture

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

- i) The Sensory evaluation of food products has been considered an important factor since the beginning of the food industrialization process
- ii) When an exposure to a stimulus is prolonged, sensory response declines.
- iii) Sampling should be carried out by a trained and experienced person
- iv) Saliva plays an important role in the sensory evaluation of the products
- v) Sound is important in sensory evaluation of products.

(P.T.O.)

- B) State whether True or False. If false, rewrite the statement after making necessary corrections in underlined word. (05)
- i) In a 25-point score card recommended by ADSA for milk, perfect score for flavour remains 10.
 - ii) Gustation is a process of tasting.
 - iii) Highly trained persons can differentiate as many as 10000 odours.
 - iv) Anesthesia used to designate permanent impairment of the sense of taste.
 - v) Trained panel comprises 5 to 7 members

SECTION –'B'

- Q. 3 Define "sensory evaluation" and explain the fundamental rules for judging of dairy products. (06)
- Q. 4 Discuss the various defects of milk. (06)
- Q. 5 What is the importance of screening of panelists for sensory evaluation? Write the procedure for selection and training of panelists for sensory evaluation of milk. (06)
- Q. 6 Name the different types of papillae. Draw the anatomy of tongue and label it. (06)
- Q. 7. Give the approximate composition of good quality Shrikhand. Describe the body and texture defects in Shrikhand. (06)
- Q. 8 Write the ideal sensory characteristics of the following products. (02)
- a) Khoa (02)
 - b) Cheddar Cheese (02)
 - c) Paneer (02)
- Q. 9 a) Write the objectives and procedure for "Ranking test". (03)
- b) Write a short note on, designing a sensory evaluation laboratory. (03)
