

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

Semester	: VII (New Syllabus)	Academic Year	: 2016-2017
Course No.	: DT-711	Course Title	: Judging of Dairy Products
Credits	: 2+1=3	Total Marks	: 50
Day & Date	: Thursday, 12/01/2017	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(s) wherever necessary.

**SECTION – 'A'**

Q. 1 A) Choose the most appropriate answer from the options given below. (05)

- i) In terms of percentage sucrose in water, the average threshold values for sweet taste are around .....
  - a) 0.3-0.4
  - b) 0.05-0.1
  - c) 0.6-0.8
  - d) 1-1.1
- ii) Butter that simply lacks a characteristic, full, pleasing "buttery" flavor is criticized as being .....
  - a) Dull
  - b) Flat
  - c) State
  - d) Dreary
- iii) The attribute which usually has the highest weightage on score card .....
  - a) Appearance
  - b) Body and Texture
  - c) Flavour
  - d) Package
- iv) The off-flavor has been variously described as burnt, burnt protein, burnt feathers, cabbage-like, and as medicinal or chemical-like by different subjects .....
  - a) Oxidized (Metal Induced)
  - b) Rancid
  - c) Oxidized (Light Induced)
  - d) Tallowy
- v) Cream containing less fat yields a cream cheese with ..... body defect.
  - a) Short
  - b) Crumbly
  - c) Elastic
  - d) Weak

B) Do as Directed. (05)

- i) Of the two threshold values, recognition and detection, which one should be more in concentration.
- ii) Among all the taste, the reaction time for which taste is relatively slow?
- iii) In sensory evaluation, Rods are responsible for ..... While cones are responsible for .....
- iv) Merosmia condition relates with the .....
- v) Write the full form of QDA method.

(P.T.O.)

- Q. 2 A) Give one/two words answer for the following. (05)
- i) A condition of organs which have undergone excessive activity with resulting loss of power or capacity to respond to stimulation.
  - ii) A temperature of about 20° C and RH of ..... in the sensory evaluation testing room is considered to be ideal.
  - iii) Percent water content of Saliva
  - iv) The raised portions on the tongue are called as .....
  - v) When more than one attribute of a sample is evaluated, the ratings will tend to influence each other. This effect is known as .....
- B) State "True or False", If False, rewrite the statement after making necessary corrections in the underlined words. (05)
- i) Anosmia relates the lack or impairment of sensitivity to test stimuli.
  - ii) The colours of foods are the result of presence of natural pigment.
  - iii) Homogenized milk is less susceptible to the development of the light-activated or light-induced off-flavor.
  - iv) Excessively long period of storage of chhana at low temp (5-10 °C) could result in product with stale flavor.
  - v) In mould discolouration defect of butter, the surface of butter shows wide range of colors.

### SECTION – 'B'

- Q. 3 Write a note on "Colour Classification system in foods". (06)
- Q. 4 Write the fundamental rules for scoring and grading of dairy products. (06)
- Q. 5 Describe descriptive types of sensory tests used for sensory evaluation of foods. (06)
- Q. 6
- a) Define texture, and write the names of texture measuring instruments. (02)
  - b) State the common defects in ghee. (02)
  - c) Give desirable sensory attributes of milk (02)
- Q. 7
- a) Define the characteristics of the following defects in ice cream. (03)
    - i) Coarse texture
    - ii) Fluffy texture
    - iii) Gummy body
  - b) Give the desirable sensory qualities of khoa. (03)
- Q. 8
- a) Write the importance and applications of sensory evaluation. (02)
  - b) Give the desirable sensory qualities of dried milks. (02)
  - c) List common defects observed in shrikhand. (02)
- Q. 9
- a) Draw a neat labeled diagram showing anatomy of ear. (02)
  - b) Write a note on "Design and requirements of sensory evaluation." (04)

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