Seat No.:	Enrolment No.
Deat 11011	

## **GUJARAT TECHNOLOGICAL UNIVERSITY**

BE - SEMESTER-VII (NEW) - EXAMINATION - SUMMER 2017

Subject Code: 2171408 Date: 04/05/2017

**Subject Name: Market Milk and Processing** 

Time: 02.30 PM to 05.00 PM Total Marks: 70

## **Instructions:**

- 1. Attempt all questions.
- 2. Make suitable assumptions wherever necessary.
- 3. Figures to the right indicate full marks.

Q.1	(a)	Define butter and briefly explain the butter with respect to its: i) Types ii) Legal specifications	07
	(b)	iii) Churning of butter List out the various tests for evaluation of quality of milk with their specific purpose.	04
	(c)	Why milk is called as 'Complete Food'?	03
Q.2	(a)	Briefly explain the flow diagram of preparation of following indigenous milk products:  i) Chhana ii) Khoa	07
	(b)	Discuss the various physico-chemical properties of milk.  OR	07
	(b)	Enlist the factors affecting the composition and yield of milk and explain any four factors.	07
Q.3	(a)	Explain freezing and hardening steps in ice cream preparation.	07
	(b)	Define the followings:  i) Toned milk ii) Recombined milk iii) Homogenized milk iv) Condensed milk	04
	(c)	Write the importance of judging and grading of milk.  OR	03
Q.3	(a)	Enlist the non-dairy ingredients used in the preparation of ice cream and explain the role of any three ingredients.	07
	(b)		04
	(c)	Write the objectives of preparation of:  i) Standardized milk ii) Toned milk iii) Sterilized milk	03
Q.4	(a)	How processed cheese is different from processed cheese spread? Explain the method of manufacture of processed cheese.	07
	(b)		07
Q.4	(a)		07
	(b)	Write short notes on: i) Malted milk food ii) Methods of dried milk production	07
Q.5	(a)	Write short notes on:	07
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		i) Role of NDDB in dairy development in India	
		ii) Milk consumption pattern in India	
	(b)	Define Overrun in Ice-cream and state its importance in ice cream preparation.	04
	(c)	What are the advantages and limitations of gravitational method of cream separation?	03
		OR	
Q.5	(a)	Write short notes on: i) Operation Flood ii) Dairy Industry status in India	07
	(b)	Briefly describe the flow diagram for preparation of sterilized milk.	04
	(c)	Define cream. Write the composition and principle of cream separation.	03

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