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Register No. :

Name of the Candidate:

DIPLOMA EXAMINATION, 2010

LIVESTOCK PRODUCTS TECHNOLOGY

(PAPER – I)

110. TECHNOLOGY OF DAIRY PRODUCTS

December) (*Time: 3 Hours*

Maximum: 100 Marks

I. ***Choose the best answer to any TEN of the following*** ***(10×1=10)***

1. An example of acid coagulated indigenous milk product is
   a) Kulfi b) Paneer c) Khoa d) Kheech

2. Butter should contain not less than
   a) 80% fat b) 16.3% fat c) 100% fat d) 1% fat

3. Addition of water to milk is detected by
   a) COB b) Alcohol alizarin test c) Lactometer d) SNF.

4. Inactivation of alkaline phosphatise by pasteurization is an index of the destruction of
   a) Brucella abortus b) Staphloccus aureus c) Pseudomonas fragi
   d) Mycobacterium tuberculosis

5. Dried Milk or milk powder is a product obtained by the removal of moisture and contains only
   a) 10% water b) 20% water c) 87.5% water d) 5% or less of water

II. ***Fill in the blanks with the correct answer*** ***(10×1=10)***

1. _____ removes 99% of bacteria in milk by centrifugal force.

2. Thermoduric organism can be detected by pasteurizing the sample at 62.8°C for 30 minutes and plating and incubating at _____°C.

3. Kefir is a self carbonated beverage containing 1% _____ and 1% _____

4. An example of an emerging pathogen causing disease is _____

5. Milk sugar is otherwise called _____

6. Agmark Ghee is packed under two grades _____ and _____

7. All pure lactic acid bacteria are catalase _____
8. Gassy fermentation in canned evaporated milk is due to anaerobic _____ species.
9. An example of stabilizer of animal origin used in ice-cream making is _____
10. Paraffined cheese undergoes less _____ than non paraffined cheese.

III. ***Define any FIVE of the following*** ***(5×2=10)***

1. Feathering in hot coffee.
2. Khoa
3. Psychrotrophs
4. Over run in butter.
5. Processed cheese.
6. Gassy fermentation.
7. Rancidity in butter / cream

IV. ***Write short notes on any FIVE of the following*** ***(5×5=25)***

1. Homogenization.
2. Bactofugation.
3. Curing of cheese.
4. Lactose
5. Uses of skim milk powder
6. Carotene
7. BIS for Raw milk.

V. ***Write essay on any 5 of the following*** ***(5×10=50)***

1. Factors affecting the composition of milk.
2. Yoghurt preparation.
3. Defects in Butter.
4. Adulterants in Milk.
5. Steps involved in Cleaning – Place using detergents and Sanitizers.
6. Khoa preparation and defect in Khoa

7. Microbial defects of evaporated milk.

I. jkpHhf;fk;

rhpahd tpiliaj; njh;t[bra;f (5×1=5)

1. mkpyk; nrh;e;J ciwaitf;Fk; ehl;Lg;g[w ghy; bghUspd; vLj;Jf;fhl;L
   m) Fy;gp M) gd;dPh; ,) nfhth <) fPh;

2. btz;bzapd; bfhGg;gpd; mst[
   m) 80% bfhGg;g[M) 16.3% bfhGg;g[,) 100% bfhGg;g[<) 1% bfhGg;g[

3. ghypy; jz;zPh; nrh;f;g;gl;lij fz;lwpa gad;gLj;jg;gLk; ghpnrhjid
   m) COB M) My;fAhy; myprhhpd; ghpnrhjid ,) ghy;khdp
   <) bfhGg;g[,y;yhj jplg;bghUs;

4. ghiy gh!;Riunr\d; _yk; gjg;gLj;Jk;nghJ My;fypd; gh!;gl;nl!; braypHe;J fhzg;gl;lhy; mJ kiwKfkhf ve;j Ez;Qaphpapd; mHpitf; Fwpf;Fk;
   m) g[%bry;yh mghh;l;l!; M) !;lignyh fhf;f!; Mhpa!;
   ,) Nnlhnkhd!; g;ui# <) ikf;nuh ghf;Ohpak; oa{gh;Fnyhrp!;

5. ghy; gt[lhpy; ,Uf;Fk; <ug;gjk;
   m) 10% ePh; M) 20% ePh; ,) 87.5% ePh;
   <) 5% my;yJ mjw;Fk; Fiwe;j ePh;

II. nfhol;l ,l';fis rhpahd tpil bfhz;L epug;g[f. (10×1=10)

1. _____yk; 99 rjtpfpjk; ghf;lOhpahf;fs; fHy;gok tpir Kiwapdhy; gphpf;fg;gLfpwJ.

2. bjh;bk^f; Ez;Qaphpia fz;Lgpof;f ghiy 62.8°C btg;gj;jpy; 30 epkplk; gjg;gLj;jpa gpwF _____ °C btg;gj;jpy; milfhf;f itf;f ntz;Lk;.

3. bfgPh; gad;gLj;jp jahhpf;fg;gLk; fhh;gndll; ghdj;jpy; 1% _____ kw;Wk; 1%_____ ,Uf;Fk;.

4. _____vd;gJ g[jpjhf cUthFk; neha; caphpfshy; Vw;gLk; xU neha; MFk;.

5. _____vd;gJ ghypy; cs;s rh;f;fiuapd; kWbgah;

6. mf;khh;f; bea; vd;gJ _____ kw;Wk; _____ vd;W ,uz;L jukhf igafg;gLj;jg;gLfpwJ.

7. vy;yh KG yhf;of; mkpy Ez;Qaphpa[k; behjpePh; fhlny!;_____

8. tha[t[ld; behjpj;jy; my;yJ cg;g[jy; vd;gJ FLitapy; milf;fg;gl;l Mtpahf;fg;gl;l ghypy; _____ vd;w caph;tsp ntz;lh caphpfs; _yk; Vw;gLfpwJ.

9. tpy';fpypUe;J jahhpf;fg;gl;l epiyg;g[j; jd;ikf;fhd ,e;j _____ bghUs;/ l!;fphPk; jahhpf;Fk;nghJ gad;gLj;jg;gLk;.

10. ghuhgpd; g{rpa ghyhil fl;ofis nrkpf;Fk; nghJ _____Fiwthd msnt Vw;gLk;.

III. vitnaDk; Ie;J tpdhf;fSf;F tpilaspf;ft[k; (5×2=10)

1. fhgpapy; fyf;fg;gLk; ghnyL

2. nfhth

3. irf;nuhonuhg;!;

4. btz;bzapd; mjpf cw;gj;jp jpwd;

5. gjg;gLj;jg;gl;l ghyhilf;fl;o

6. tha[t[ld; behjpj;jy;

7. btz;bza; kw;Wk; ghnyL rpf;foj;jy;

IV. vitnaDk; Ie;J tpdhf;fSf;F rpW Fwpg;g[tiuf (5×5=25)

1. xU Kfg;gLj;Jjy;.

2. ngf;nlhgpa{nf\d;

3. ghyhilf;fl;oia gjdk; bra;jy;.

4. yhf;nlh!;

5. bfhGg;g[ePf;fg;gl;l ghy; gt[lhpd; gad;fs;

6. fnuhl;Od;

7. gjg;gLj;jg;glhj ghYf;fhd ,e;jpa juf;nfhl;ghL

V. vitnaDk; Ie;J tpdhf;fSf;F tphpthd tpilaspf;ft[k; (5×10=50)

1. ghypd; cl;bghUl;fisg; ghjpf;Fk; fhuz';fs;

2. ,dpg;g[j; japh; jahhpf;Fk; Kiw

3. btz;bzapy; Vw;gLk; FiwghLfs;

4. ghypy; fyg;glk; bra;ag;gLk; bghUl;fs;

5. ryit kw;Wk; Jg;g[wt[bra;a gad;gLk; ntjpay; bghUl;fisf; bfhz;L/ ,Uf;Fk; ,lj;jpnyna J]a;ik bra;jypy; tHpKiwfs;

6. nfhth jahhpf;Fk; Kiw kw;Wk; nfhthtpy; Vw;gLk; FiwghLfs;

7. rh;f;fiu nrh;f;g;glhj mlh;j;jpahd ghypy; Ez;Qaph;fshy; Vw;gLk; FiwghLfs;.

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