

D 130674**(Pages : 2)****Name.....****Reg. No.....****FIFTH SEMESTER B.VOC. DEGREE EXAMINATION, NOVEMBER 2025****Dairy Science and Technology****SDC5DT27—DAIRY TECHNOLOGY****(2021 Admissions)****Time : Two Hours****Maximum : 60 Marks****Section A***All questions can be answered.**Each question carries 2 marks.**Ceiling 20 Marks.*

1. Define homogenized milk.
2. What is FCBT and describe its function ?
3. Define the term pasteurization.
4. What are the merits of using Reconstituted milk ?
5. Who coined the term 'toned milk' ? Where was toned milk produced first in India ?
6. What is the minimum standard % of MF and MSNF in Full cream milk ?
7. What is the temperature time combination of sterilization of milk ?
8. What are the variants of caseins present in milk ?
9. Which is the most abundant whey protein present in milk and write its function ?
10. How fat content in the milk can be reduced by genetic manipulation.
11. What is a toned milk ?
12. Explain the working of tri- process machine.

Turn over

Section B (Paragraph)

All questions can be answered.

Each question carries 5 marks.

Ceiling 30 Marks.

13. Explain the methods of manufacture of homogenised milk.
14. Explain the function of plate heat exchanger in HTST system.
15. What are the advantages and disadvantages of UHT milk ?
16. How shelf life of milk and milk products can be enhanced by gene manipulation ?
17. What are the different requirements to be a sterilized milk ?
18. What are the different factors influencing homogenisation of milk ?
19. Despite India's position as highest producer of milk, productivity per animal is very poor. Why ?

Section C (Essays)

*Answer any **one** of the following.*

The question carries 10 marks.

20. Explain various platform test done for assessing quality of milk. Briefly explain the methods of the manufacture of reconstituted milk.
21. Explain in detail about the status of market milk industry in India and abroad.

(1 × 10 = 10 marks)