

D 130966**(Pages : 2)****Name.....****Reg. No.....****THIRD SEMESTER B.VOC. DEGREE EXAMINATION, NOVEMBER 2025****Dairy Science and Technology****SDC3DT13—ADULTERANTS AND CONTAMINANTS IN MILK AND MILK PRODUCTS****(2021 Admissions)****Time : Two Hours and a Half****Maximum : 80 Marks****Section A***All questions can be answered.**(Each question carries 2 marks)**(Ceiling 25 marks.)*

1. What is the test for detection of sucrose in milk ?
2. What are the reagents used in Nessler's reagent ?
3. Explain silver nitrate test.
4. What are tests for detection of formaldehyde in milk ?
5. Explain Rosalie acid test.
6. Explain the procedure for determination of SNF.
7. What are the permitted preservatives and its limits in milk ?
8. What are the health defects due to addition of neutralizers in milk ?
9. What is the difference between vanaspathi ghee and normal ghee ?
10. What are the chemical contaminants in milk ?
11. Explain phenol test.
12. What are the harmful effects of adding urea in milk ?
13. What are 3 types of adulterants in milk ?

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14. Define specific gravity.
15. What do you mean by an adulterant ?

Section B (Paragraph)

All questions can be answered.

(Each question carries 5 marks)

(Ceiling 35 marks.)

16. Write a short note on effects of adding synthetic colours and flavours in milk.
17. Explain the food laws regarding adulteration of milk and milk products.
18. Explain in detail about iodine test.
19. Explain briefly about the detection of urea in milk.
20. Write a short note on detection of formaldehyde in milk.
21. Explain the test for the detection of maltodextrin.
22. Write a short note on adulteration of ghee.
23. Write a short note on common contaminants in milk.

Section C (Essays)

*Answer any **two** of the following.*

24. Explain in detail about the common adulterants in milk and milk products and their harmful effects.
25. Explain in detail about biopreservation of milk.
26. What are the common contaminants in milk and milk products, classification, their harmful effects ?
27. Explain in detail about the test for quality assessment of raw milk.

(2 × 10 = 20 marks)