

<b>QP Code: D136555</b>	<b>Total Pages: 1</b>	<b>Name:</b>
		<b>Register No.</b>
<b>FIRST SEMESTER B.VOC (CUFYVP) REGULAR EXAMINATION NOVEMBER 2025</b>		
<b>DAIRY SCIENCE AND TECHNOLOGY</b>		
<b>DST1CJ102 - DAIRY CHEMISTRY</b>		
<b>2025 Admission</b>		
Maximum Time : 2 Hours		Maximum Marks : 60
<b>Section A</b>		
All Questions can be answered. Each Question carries 3 marks (Ceiling : 20 Marks)		
1	Define milk	
2	Name the constituents in milk (Major and Minor)	
3	Define Colostrum	
4	Explain the freezing point of milk	
5	Define Lactose	
6	Define the Maillard Reaction.	
7	Define fermentation of lactose	
8	What is iodine number?	
9	List out the fractions of milk lipids	
10	Define Whey Proteins	
11	Name three major minerals in milk	
12	Define density of milk.	
<b>Section B</b>		
All Questions can be answered. Each Question carries 6 marks (Ceiling : 30 Marks)		
13	Compare cow and buffalo milk composition	
14	Explain the structure of lactose	
15	Explain the Maillard reaction and its consequences	
16	Explain fat soluble vitamins	
17	Explain the Major and Minor milk proteins	
18	Classify milk enzymes	
<b>Section C</b>		
Answer any ONE. Each Question carries 10 marks (1x10=10 Marks)		
19	Explain the factors affecting the composition of milk	
20	Discuss in detail about minerals present in milk	