



A-1685

**B. Sc. / M. Sc. Intergrated Biotechnology Course
(Sem. V) (CBCS) Examination**

March/April – 2015

Dairy Technology

(Elective Course) (New Course)

Time : 2 Hours]

[Total Marks : 50

Instructions :

नीचे दृशायेव निशानीवाणी विगतो उत्तरवडी पर अवश्य लपवी. Fillup strictly the details of signs on your answer book.	Seat No. :
Name of the Examination :	<input type="text"/>
☛ B. Sc. / M. Sc. (Intergrated Biotechnology course) (Sem. 5) (CBCS)	<input type="text"/>
Name of the Subject :	<input type="text"/>
☛ Dairy Technology <i>(Elective Course)</i>	<input type="text"/>
☛ Subject Code No. : <input type="text"/> 1 <input type="text"/> 6 <input type="text"/> 8 <input type="text"/> 5	<input type="text"/>
☛ Section No. (1, 2,.....): <input type="text"/> Nil	<input type="text"/>
	Student's Signature

- (2) Figures to the right indicate full marks.
(3) Draw neat and labeled diagrams wherever necessary.

- 1 Answer the following questions in short. 8
- (1) Why pasteurization of milk is required?
 - (2) What is Maillard reaction?,
 - (3) Give the biochemical types of organisms contaminating milk.
 - (4) Give names of two organisms involved in production of cheese.
 - (5) What are the adverse effects of prebiotics?
 - (6) Give any two characteristics of UHT milk.
 - (7) What are the health benefits claimed. by manufacturer of PROAC?
 - (8) Define: Synbiotics

- 2** Attempt any two of following. **14**
- (1) Discuss the testes employed to evaluate the quality of milk.
 - (2) Give an account of biochemical types of microorganisms occurring in milk.
 - (3) Explain pasteurization in detail.
- 3** Attempt any two of following. **14**
- (1) Discuss fermentation process for cheese production with general outline.
 - (2) Give the names of various fermented milk beverages consumed by the people worldwide with the information regarding microorganisms involved.
 - (3) Explain process of set,type yogurt production.
- 4** Attempt any two of following. **14**
- (1) Define prebiotics. What are the health benefits of prebiotics?
 - (2) Describe the criteria for the selection of probiotic microorganisms.
 - (3) Give the detailed information regarding the various probiotic organisms found in commercial products.
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