A-1685

B. Sc. / M. Sc. Intergrated Biotechnology Course (Sem. V) (CBCS) Examination
March/April – 2015
Dairy Technology
( electve Course) (New Course)

Time : 2 Hours] [Total Marks : 50

Instructions :

(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
Attempt any two of following.

(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.

Attempt any two of following.

(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.

Attempt any two of following.

(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.