

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI  
(MID SEMESTER EXAMINATION)**

**CLASS: IMSC  
BRANCH: FT**

**SEMESTER: VI  
SESSION : SP/2020**

**SUBJECT : IMF6001 DAIRY TECHNOLOGY**

**TIME: 1.5 HOURS**

**FULL MARKS: 25**

**INSTRUCTIONS:**

1. The total marks of the questions are 30.
2. Candidates may attempt for all 30 marks.
3. In those cases where the marks obtained exceed 25 marks, the excess will be ignored.
4. Before attempting the question paper, be sure that you have got the correct question paper.
5. The missing data, if any, may be assumed suitably.

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- Q1 (a) What are the different macro-components of the milk? [2]  
(b) How does it control the property of milk? [3]
- Q2 (a) What is PUFA (Polyunsaturated Fatty Acid)? [2]  
(b) Prepare a table showing amount of energy obtained from different breeds of animals. [3]
- Q3 (a) Mention the principle for the Protein test of milk. [2]  
(b) Explain the process for the sediment test for milk. [3]
- Q4 (a) Write down the general test for drug residue. [2]  
(b) Write the reasons of different abnormal flavors of the milk. [3]
- Q5 (a) What is Farrall Index? [2]  
(b) Discuss the effect of homogenization on physico-chemical properties of milk. [3]
- Q6 (a) Write the definition of milk homogenization. [2]  
(b) Discuss the advantages and disadvantage of milk homogenization. [3]

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