**ST JOSEPH’S UNIVERSITY, BENGALURU -27**

Registration Number:

Date & Session:

**M.Sc. FOOD SCIENCE & TECHNOLOGY – I SEMESTER**

**SEMESTER EXAMINATION: OCTOBER 2023**

**(Examination conducted in November /December 2023)**

**FST 1422: Technology of Milk and Milk Products**

**(For current batch students only)**

**Time: 2 Hours Max Marks: 50**

**This paper contains 1 printed page and FOUR parts**

**I. Answer any FOUR of the following 3x4=12**

1. Define Colostrum and write its composition.

2. Write the principle of Bactofugation. Mention its types.

3. List the features of ’Anand Type’ milk procurement system

4. Give the quality and grading parameters used in evaporated milk.

5. Mention the methods used for milk condensation.

6. Write the composition of Skim milk powder.

**II. Answer any TWO of the following 5x2=10**

7. Differentiate between A1 and A2 milk.

8. Highlight the effects of heat, acid and alkali addition on physical and chemical composition of

milk.

9. Mention the salient features of LTLT, HTST and UHT Pasteurization.

**III. Answer any TWO of the following 10x2= 20**

10. Describe various anti-microbial systems present in milk and milk products.

11. Write a note on various packaging materials used for milk and milk products.

12. Mention the starter culture used for Curd and Yogurt preparation. Explain the Lassi

manufacturing process with a flow chart.

**IV. Answer the following 8x1=8**

13. This separation technique is used widely in milk industry for preconcentration of milk before cheese processing, removal of microbes and demineralization. Identify the technique and mention its salient features and benefits.