

2003001105030002
EXAMINATION FEBRUARY-MARCH 2024
BACHELOR OF SCIENCE (FIFTH SEMESTER)
(BIOTECHNOLOGY)
DAIRY TECHNOLOGY LEVEL 3

[Time: As Per Schedule]

[Max. Marks: 50]

Instructions:

1. Fill up strictly the following details on your answer book

- a. Name of the Examination : **BACHELOR OF SCIENCE (FIFTH SEMESTER)**
- b. Name of the Subject : **(BIOTECHNOLOGY) DAIRY TECHNOLOGY LEVEL 3**
- c. Subject Code No : **2003001105030002**

2. Sketch neat and labelled diagram wherever necessary.
3. Figures to the right indicate full marks of the question.
4. All questions are compulsory.

Seat No:

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Student's Signature

Q.1 Attempt the following questions in short (Any Four):

8

- a) Challenges found in fermented milk products
- b) What is "Ropy Milk Fermentation"?
- c) Define: Maturation of Cheese
- d) Factors affecting Milk composition
- e) Examples of LAB

Q.2 Attempt Any Two:

14

- a) Basic Milk Composition
- b) How to check purity of Milk? Explain various methods.
- c) Explain: Pasteurization of Milk

Q.3 Explain in detail Any Two:

14

- a) Sources of Microorganisms in Milk
- b) Biochemical Types of Fermented Milk
- c) Spoilage of Milk and Milk Products

Q.4 Attempt Any Two of the following:

14

- a) Criteria used for microorganisms in Probiotic Products.
- b) Health benefits of Prebiotics and its biochemistry
- c) Health benefits of Probiotics
