Anekant Education society's

Tuljaram Chaturchand College, Baramati

B. Voc. Dairy technology

Semester examination October 2019-2020

Semester I, Paper Dairy chemistry

Question bank

Q. 1 A Fill in the blanks.

1) _ _ _enzyme is tested for adequacy of pasteurization.
2) _ _ _is a principle protein in bovine milk.
3) In 1ml of milk _ _ _ microbial cells can be found.
4) Milk is a lacteal secretion of _ _ _ gland.
5) Enzymes act as a _ _ _ in reactions.
6) Pasteurization is carried out to kill _ _ _ Microorganisms.
7) _ _ _ is a process of removing foreign particles from the milk.
8) Peptide bonds form _ _ _ dtructure of the protein.
9) _ _ _ are monomers of proteins.
10) _ _ _ are monomers of carbohydrate.
11) Triglycerides contains _ _ _ molecules of glycerol.
12) A, D, E, K, are _ _ _ soluble vitamins.
13) Green colour of whey is due to the vitamin _ _ _
14) _ _ _ gives yellow coulour to the milk.
15) _ _ _ causes increase in the alkaline phosphatase concentration in milk.
16) _ _ _ and _ _ _ are principle whey proteins.
17) Only _ _ _ bond is present in primary structure of proteins.
18) _ _ _ is a form of energy storage in plants.
19) _ _ _ is a principle carbohydrate of sugar.
20) Emulsion helds two _ _ _ phases together.
21) Milk is rich is _ _ _ mineral.
22) Paneer is manufacrured by coagulating milk with the help of _ _ _ and _ _ _.
23) Name of the vitamin B1 is _ _ _
24) Acidity of freshly drawn milk is _ _ _
25) Fat from the milk can be determined by _ _ _ equipment.
26) Immunoglobin gives _ _ _ effect.
27) Probiotic food is the food which contains _ _ _.
28) Lactose is converted in to _ _ _ during fermentation.
29) _ _ _ acts as emulsifier in the milk.
30) Sucrose on hydrolysis gives _ _ _ and _ _ _.

B Write down definitions of the following.

1) Milk
2) Colostrums
3) Proteins
4) Lipids
5) Carbohydrates
6) Amino acids
7) Monosachharides
8) Diasachharides
9) Oligosachharides
10) Starch
11) Enzymes
12) Denaturation of milk
13) Coagulation of milk
14) Triglycerides
15) Lactose
16) Casein
17) Alpha- lactalbumin
18) Beta- lactaglobulin
19) Immunoglobin
20) Lipase
21) SNF
22) Alkaline phosphatase
23) Protease
24) Lactoperoxidase
25) Emulsion
26) PUFA
27) MUFA
28) Rancidity
29) Oxidative rancidity
30) Milk salts

Q. 2 Short notes.

1) Milk
2) Milk proteins
3) Whey proteins
4) Denaturation
5) Coagulation
6) Milk lipds
7) Lactose in milk
8) Phsico- chemical properties of milk
9) Nutritive value of milk
10) Milk as an emulsion
11) Physical properties of lactose
12) Fat soluble vitamins
13) Composition of milk lipids
14) Degradation of lactose during processing
15) Adequacy of pasteurization

Q. 3 Long notes.

1) Nutritive value of milk
2) Physico- chemical properties of milk
3) Denaturation and factors causing denaturation of milk proteins
4) Status and importance of lactose in millk
5) Milk enzymes
6) Metallic contamination in milk
7) Milk phospholipids and their role in milk
8) Lipids and their classification
9) Mineral salts: Major and trace elements
10) Enzymes in milk
11) Rancidity

Q. 4 Answer in details.

1) Composition of milk
2) Factors affecting composition of milk
3) Proteins and its classification
4) Carbohydrates and its classification
5) Milk proteins
6) Classification of milk lipids
7) Physical and chemical properties of lactose
8) Rancidity and it’s control
9) Milk salts
10) Factors affecting fatty acid composition