



THE AMERICAN COLLEGE, MADURAI

(An Autonomous Institution Affiliated to Madurai Kamaraj University)

Re-accredited (2nd Cycle) by NAAC with Grade "A", CGPA – 3.46 on a 4-point scale

Backlog Arrear Examination, March 2021

CHS 1251

DAIRY CHEMISTRY

Time: 2 Hours

Max Marks: 60

Answer any FOUR Questions

(4 X 15 = 60)

1. a) Write note on role of vitamins in milk.
b) Discuss the constituents of milk.
c) (i) List the various factors that affect composition of milk.
(ii) Highlight the physico-chemical properties of milk. [3+4+8]
2. a) Define pasteurisation.
b) How is destruction of microorganisms in milk effected?
c) Explain the various types of pasteurisation. [2+4+9]
3. a) What are the various types of cream?
b) Write a note on ghee.
c) How is ghee adulterated and also brief on the ways to find the adulterants. [3+5+7]
4. a) Explain vitaminised milk.
b) Draw the flow diagram of method of manufacture of flavoured milk.
c) Elaborate on condensed and sterilized milk. [4+5+6]
5. a) Write a note on paneer.
b) Write the method of preparation of buttermilk powder.
c) How does stabilizer assist milk products? [4+5+6]
6. a) Explain about the microbiology of milk.
b) What are the merits of homogenized milk?
c) Explain in detail about cultured cream and cultured butter. [5+5+5]
