



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

CHE 3216

DAIRY AND DAIRY PRODUCTS

Time: 2 Hours

Max Marks: 60

Answer any FOUR questions

4 X 15 = 60

1. Explain the general composition and importance of milk constituents. (15)
2. What do you mean by milk? Discuss their physical and chemical properties. (15)
3. Describe various pasteurization methods of milk. Give their advantages and disadvantages. (15)
4. Write down the composition and preparation of cream with a neat flow chart. (15)
5. Define and explain the manufacturing of flavoured and toned milk with a flow diagram. (15)
6. What is meant by milk powder? Explain the following terms: (15)
 - i) Skimmed milk powder
 - ii) Whole milk powder
 - iii) Butter milk powder