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Total Number of Pages 16

B.V.Sc. & A.H. (Third Professional) Examination – 2019

Livestock Products Technology Paper – I

(MSVE 2016)

To be filled by the candidate:

Candidate's Roll Number:

In figure

In words

Candidate's Enrolment Number:

Day and date of examination:

Please see for general instructions overleaf.

Signatures of invigilators verifying the details filled by the candidate

Signature of invigilator 1: 2:

Candidate should not write anything below this line

Marks to be filled by the examiner:

Section A	
Q. No.	Marks
1.	
2.	
3.	
4.	
5.	
Total	

Total Marks obtained:

In figures: In words:

Signature of examiner:

Do not write across this line



INSTRUCTIONS TO THE CANDIDATES

1. The invigilator and the members of the Flying Squad are empowered to take search of the examinees during the examinations.
2. Candidate should read the question paper and the instructions carefully before they begin to write answers.
3. The candidate will not be allowed to leave the examination hall before one hour from the end of the examination time.
4. Write on the cover page all the required entries correctly and get the signature of the invigilators.
5. Write legibly in the space provided for answer of each questions/sub-questions according to instruction given in the question paper booklet (question paper).
6. Do not write your name on any part of the question paper / answer booklet.
7. Do not leave examination hall without handing over question paper / answer booklet to the invigilator incharge.
8. No leaves should be torn out of the question paper / answer booklet.
9. Candidate attempting to use unfair means or talking to one another will be dealt with severely as per unfair means rules.
10. No written paper or book notes etc. should be brought to examination hall.
11. Total number of pages of question paper / answer booklet be checked before writing.
12. Candidate should not bring in any article other than pens and admit card. Use of Mobiles, calculators on any other electronic device in the examination hall is strictly prohibited.

SPACE FOR ROUGH WORK

**B.V.Sc. & A.H. (Third Professional) Examination – 2019
Livestock Products Technology Paper –I
(MSVE 2016)**

Time: Three Hours

**Maximum Marks: 100
Weightage: 20**

Unit-1 (Milk and Milk Products Technology)
Unit-2 (Wool Sciences)



Instructions:

- 1) Attempt all questions
- 2) Answer of all questions is to be written in the space provided along with the question in question-booklet.
- 3) Overwriting is not allowed in the objective type question.

Q.1 Fill in the blanks.

(20x0.5 = 10)

- 1.1 Total Milk Production of India in 2017-18 was _____.
- 1.2 As per FSSAI standards effective from 1st June, 2017, the camel milk should contain minimum _____ % SNF.
- 1.3 Full form of GMP is _____.
- 1.4 Characteristic fatty acid of Ruminant milk is _____.
- 1.5 Energy Value of Milk Fat is _____ C.
- 1.6 _____ is highly sensitive test used to measure added water in milk.
- 1.7 A Cashmere fibre is obtained from _____.
- 1.8 _____ is total length of wool fibre in its natural condition.
- 1.9 _____ is process of separating inferior wool from the more valuable part of fleece.
- 1.10 Standard plate count of pasteurized milk should not be more than _____ cfu/ml.
- 1.11 Operation Flood Phase I was launched in _____.
- 1.12 _____ Milk means product prepared from Milk fat, Skim Milk Powder and Water to yield fluid milk.
- 1.13 In milk, fat is present in _____ state.

- 1.14 Standardization of milk can be easily done with _____ method.
- 1.15 _____ is outermost covering of wool fiber.
- 1.16 The plastic cream contains _____ % milk fat.
- 1.17 Normally worked butter has an air-content of _____ ml.
- 1.18 Overheating of Ice-cream mix during pasteurization causes _____ flavour defect.
- 1.19 Ricotta cheese is prepared from _____.
- 1.20 The SPC count in Whole Milk Powder should not exceed _____ /gram.

Q.2 Choose the most suitable answer and write the number of the correct answer 1 or 2 or 3 or 4 in the space given against each sub question:

(20x0.5 = 10)

1. The average specific gravity of skim milk ranges from ()
1. 1.035 - 1.037
 2. 1.040 - 1.045
 3. 1.028 - 1.030
 4. 1.030 - 1.032
2. Daily per capita milk consumption recommended by the Medical Authorities (ICMR) is ()
1. 260 grams
 2. 280 grams
 3. 322 grams
 4. 355 grams
3. Least variable component of milk is ()
1. Fat
 2. Protein
 3. Ash
 4. Lactose
4. Milk minus Fat globules is called ()
1. Milk Protein
 2. Milk Plasma
 3. Milk Serum
 4. None of above
5. The principal microorganism in yogurt is ()
1. Streptococcus thermophilus
 2. Lactobacillus bulgaricus
 3. Both
 4. None of above
6. Cottage cheese is a soft, un-ripened cheese usually made from ()
1. Skim milk
 2. Whey
 3. Pasteurized Whole Milk
 4. Unpasteurized Whole Milk

7. According to the FSSAI Rules chhana should not contain more than ()
1. 20 % moisture
2. 40 % moisture
3. 70% moisture
4. 90% moisture
8. Temperature and time combination of flash pasteurization ()
1. 72°C for 15 Sec.
2. 63°C for 30 min.
3. 72°C for 30 min.
4. 63°C for 15 Sec.
9. Soft ice cream is usually drawn from the freezer at around - 8 to -7°C. The overrun may be in the range of ()
1. 10 – 20 %
2. 30 – 50 %
3. 60 – 80 %
4. 80 – 90 %
10. The low temperature storage of raw milk prior to processing is likely to increase ()
1. Thermophilic Count
2. Mesophilic Count
3. Psychophilic Count
4. None of above
11. Sandiness defect in Ice-cream is due to _____ ()
1. Protein
2. Stabilizer
3. Lactose
4. Fat
12. In cheese preparation to avoid _____ defects, calcium chloride is added ()
1. Slower renneting action
2. Weaker curd formation
3. Both of above.
4. None of above
13. Special grade Ghee contains _____ percent Free fatty acid ()
1. Not more than 1.4.
2. Not more than 2.5
3. Not more than 3.0
4. Not more than 3.5
14. System used in sanitation of milk processing plant is ()
1. CIP
2. SCCS
3. CCS
4. None of Above
15. Number of fibers grown per unit area of skin (per square cm) ()
1. Fleece
2. Fleece density
3. Kemp
4. Crimp frequency



16. The process of chemical treatment of wool for removal of vegetable matter ()
1. Carbonization
 2. Bur Picking
 3. Scouring
 4. Felting
17. Removal of objectionable parts and stains from body of fleece after shearing ()
1. Combing
 2. Carding
 3. Skirting
 4. Knitting
18. Mohair is obtained from ()
1. Angora Rabbit
 2. Angora Goat
 3. Mink
 4. Llama
19. If the dyeing occurs after the wool is washed then it is referred to as ()
1. Package Dyeing
 2. Yarn Dyeing
 3. Stock Dyeing
 4. Warp Beam Dyeing
20. Instrument use to measure the staple properties of wool is ()
1. Projection microscope
 2. Instron
 3. OFDA
 4. ATLAS

Q.3 Attempt any ten out of the following twelve questions. Answer of each question should be in 2 to 3 lines. (10x2.0= 20)

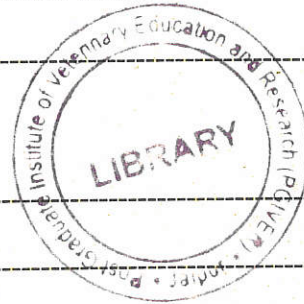
3.1 What do you mean by Rapid Platform Test?

3.2 What is Titrable Acidity?

Do not write across this line

3.3 What are the results of microbial growth in milk?

3.4 Which are merits for homogenization of milk?



3.5 What is the basic difference between cream and butter?

3.6 Importance of ageing in Ice-cream?

3.7 Why the Pilot Sterilization Test is required in preparation of Evaporated Milk?

3.8 Importance of Aluminium foil in dairy food packaging.

3.9 Write down various uses of Industrial Acid Casein.

3.10 What is Organic Milk?

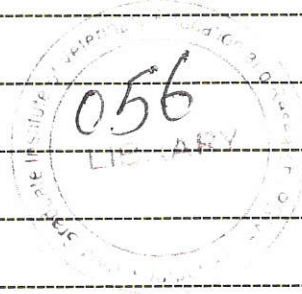
3.11 What is Bactofugation?

3.12 Defects in Wool

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Q.4 Attempt any six out of the following eight questions. Answer of each question should be in 8 to 10 lines. (6 x 6.0 = 36)

4.1 National Dairy Plan - 1



4.2 Factors affecting composition of milk.

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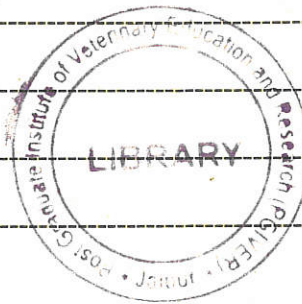
4.3 Essential facilities required in Milk Processing Plant

4.4 Minor milk constituents

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4.5 Flow diagram of Ice-cream Preparation

Blank lined area for drawing a flow diagram of Ice-cream Preparation.



4.6 HACCP

Blank lined area for drawing a HACCP diagram.

Please write your Roll Number above this line

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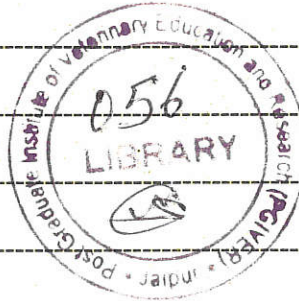
Donot write across this line

Please write your Roll Number above this line

Q. No.

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Please write your Roll Number above this line



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