



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Ag. Engg) 2015 Admission
VII Semester Final Examination-January 2019

Phpt. 4107

Dairy and Food Engineering (2+1)

Marks: 50
Time: 2 hours

- I Fill in the blanks:** **(10x1=10)**
- 1 Paring discs are found in _____ type cream separators.
 - 2 Density of milk fat is _____.
 - 3 Expand NDDDB: _____.
 - 4 _____ involves removal of fat and/or addition of milk powder to adjust Fat/SNF to the desired level
 - 5 High Temperature Short Time (HTST) pasteurization is done at a time-temperature combination of _____.
 - 6 Homogenizer usually has a _____ pump in it.
 - 7 The terminal velocity of a particle falling in a viscous fluid can be determined using _____.
 - 8 In a _____ filter, the feed suspension flows under pressure at a fairly high velocity across the filter medium.
 - 9 The process of preheating the milk to a temperature below the pasteurization temperature to temporarily inhibit bacterial growth is called _____.
 - 10 _____ test is done to determine whether the milk has been adequately pasteurized.
- II Write Short notes on ANY FIVE of the following** **(5x2=10)**
- 1 F value
 - 2 Flow Diversion Valve
 - 3 Clarification
 - 4 Thermal properties of milk
 - 5 CIP
 - 6 Trans membrane pressure
 - 7 Plate Heat Exchanger
- III Answer ANY FIVE of the following** **(5x4=20)**
- 1 Operation Flood
 - 2 UHT processing
 - 3 Cream separation
 - 4 RMRD
 - 5 Pumps used in Dairy/Food Industry
 - 6 Valves used in Dairy/Food Industry
 - 7 Spray Drying
- IV Answer ANY ONE of the following** **(1x10=10)**
- 1 Methods of Food Preservation
 - 2 Steps and equipment required for butter manufacture
