



PP-482

Seat No. \_\_\_\_\_

**B. Sc. (Sem. VI) Examination**

April / May - 2016

**Biotechnology : SE 2**

*(Dairy Biotechnology)*

Time : Hours]

[Total Marks : 50

- 1 Give answer in very short. (All are compulsory) **10**
- (1) Give full form of SPC, LAB
  - (2) Give example of Starter Culture.
  - (3) List out Dairy Product that made with the help of Microbes.
  - (4) Give the functions of Fungi in Milk industries.
  - (5) What is Fermentor and give fermented Milk product?
- 2 Write answer in brief (any **four**) **20**
- (1) Explain the Nutritional value of Milk.
  - (2) Explain Microbial test for Milk Quality.
  - (3) Explain Cheese Production.
  - (4) Explain Milk spoilage.
  - (5) What is Starter culture? Explain the use of Starter culture.
- 3 Write answers in detail : (any **two**) **20**
- (1) Microbiology of Milk.
  - (2) Write a note on Fermented dairy product.
  - (3) Pasteurization is not sterilization. Justify.