



**(2) ES - 2 : Dairy Biotechnology (Elective Paper)**

1 Answer all questions. Each question carries  $10 \times 1 = 10$

1 mark :

- (1) Pasteurization of milk is carried out at \_\_\_\_\_ for 15 seconds.
- (2) \_\_\_\_\_ bacterial species is commonly present in milk.
- (3) Milk contains \_\_\_\_\_ sugar.
- (4) \_\_\_\_\_ protein is present in milk.
- (5) Which of the following is a starter culture used in milk products?
  - (a) Lactobacillus spp.
  - (b) Salmonella spp.
  - (c) Mycobacterium spp.
- (6) Which milk product is having a medicinal role?
  - (a) Acidophilus milk
  - (b) Cow milk
  - (c) Yoghurt
- (7) Which of the following is a type of cheese?
  - (a) Koumiss
  - (b) Camembert
  - (c) Buttermilk
- (8) Match the following (3 marks).

Rennet	Lactose
Milk sugar	Cheese ripening organism
Penicillium camemberti	cheese preparation

2 Answer any five questions. Each question  $2 \times 5 = 10$  carries 2 marks

- (1) List out Biochemical type of microbes present in milk.
- (2) Which biochemical type of bacteria can produce Lactic acid in milk?
- (3) List out the fungi used for the Ripening of Cheese.

- (4) Give two names of microorganisms used as starter culture.
- (5) Define Pasteurization.
- (6) Give two names of fermented milk products.
- (7) Give two names of Ripened Cheese.

3 Answer any four questions. Each question  $5 \times 4 = 20$  carries 5 marks

- (1) Discuss Pasteurization of milk.
- (2) Write a note on Starter culture.
- (3) Describe any two fermented dairy products.
- (4) Explain the types of cheese in brief.
- (5) Discuss the nutritional value of milk.

4 Answer any one question. Question carries  $10 \times 1 = 10$  10 marks :

- (1) Describe the process of cheese production.
  - (2) Describe Pathogenic bacteria present in milk.
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