



GAZ-492

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

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

**March / April - 2017**

**SE 2 : Biotechnology**

*(Dairy Biotechnology)*

Time : 2 Hours]

[Total Marks : 50

- 1 Give answer in very short. (All are compulsory) 10
- (1) Give Full form of LAB and its important
  - (2) What is probiotics ?
  - (3) Give the name of bacteria used in Swiss chesses production
  - (4) Give the functions of Microbes in Milk industries.
  - (5) Explain fermented Milk product.
- 2 Write answer in brief (any **four**) 20
- (1) Explain Milk is complete food
  - (2) Explain Microbial test for Milk Quality
  - (3) Explain Cheese Production
  - (4) Explain Milk spoilage
  - (5) What is Starter culture? use 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

Time : 2 Hours] \_\_\_\_\_ [Total Marks : 50

1. Give answer in very short (all are compulsory) 10

- (1) Give full form of LAF and its importance
- (2) What is probiotic?
- (3) Give the name of bacteria used in Swiss cheese production
- (4) Give the functions of *Mycodes* in Milk industries
- (5) Explain fermented Milk product

2. Write answer in brief (any four) 20

- (1) Explain Milk is complete food
- (2) Explain Microbial test for Milk Quality
- (3) Explain Cheese Production
- (4) Explain Milk spoilage
- (5) What is starter culture? use Explain the use of Starter culture