

**SSR DEGREE COLLEGE, NIZAMABAD (5029)**  
**DEPARTMENT OF FOOD TECHNOLOGY**  
**SEMESTER – IV , INTERNAL-II QUESTION BANK**

1. Standard plate counts is not rapid platform test performed for raw milk
2. Butter is made from the milk must contain a minimum of 80% fat
3. Cultured sour cream is required by federal standards to have a minimum of 18% fat
4. Coconut milk is not a dairy product
5. What form of milk is made by the churning of whipping cream butter
6. Food which cannot be high pressure treated is fruit juice
7. During processing of fruits and vegetables transport user occurs in general are 20%
8. The most important product for preparation of fruit jelly is pectin
9. In receipt of world vegetable production india is placed in the rank of second
10. Refining oil is bleached
11. The freezing point of cold milk is -0.564 to -0.516c
12. Cottage cheese is a soft unripened cheese with approximately 80% moisture content
13. Central institute for research on cattle is located in meerut
14. Low fat yogurt must have a minimum of 0.5 – 2.0% fat and maximum of 3.5grams
15. The enzymatic browning is due to the oxidation of phenols is polyphenol oxidase
16. Blanching also known as adjusting
17. 27.73% fat of whole milk is fat when compared on a dry matter basis
18. Intermediate moisture food are in the water activity range of 0.6 to 0.84
19. The ideal packaging material for high pressure processing of food is plastic polymers
20. The process applied to fruits and vegetables prior to freezing to inactivate the enzyme is blanching
21. Standard plate count is not a rapid platform test performed for raw milk
22. Flat or insipid flavor in butter is due to excess waving of butter granules
23. Hydrolytic rancidity in butter is due to action of lipase on fat to produce free fatty acids
24. The optimum temperature for growth of lactic starters like streptococcus lactic is 27 – 32c
25. The purity of starter culture can be tested using catalase test
26. The type of yoghurt produced after formation in bulk and coagulum is broken prior to cooling stirred yoghurt
27. The freezing point of cow milk is 0.555c
28. The bound water in milk is 50% held by casein and 30% by albumin and globulin
29. Sandy texture defect in ice cream is due to long storage
30. Rose gottlieb method is not used in determining the lactose content
31. Indian grassland and fodder research institute is located in Jhansi
32. The deficiency of which of the trace mineral can lead to anemia iron and copper
33. Costisol hormone provides the stimulus which leads to parturition
34. The floor space required for a cow in the covered area of a loose house 3.5m
35. Hamil is a cultivar of guinea grass
36. The multipurpose fodder tree species commonly used for live fencing in Kerala Gliricidia
37. Deenanath grass is an annual grass
38. Vijay composite is a cultivar of fodder maize
39. Para grass fodder can be cultivated in poorly drained land
40. Bitter flavor in milk can be due to proliferation of micrococcus species

1. What is dairy technology mean

Ans: Dairy technology is a division of engineering that deals with the processing of milk and its products

2. What is blanching

Ans: Blanching is scalding vegetables in boiling water or steam for a short time

3. What is coconut milk

Ans: Coconut milk is an opaque, milky white liquid extracted from the geated pulp of mature coconuts

4. What is condensed milk

Ans: Condensed milk is cows milk from which water has been removed it is most offen found with sugar added in the form of sweetened condensed milk

5. What is pickling in meant

Ans: Pickling is process of preserving edible products in an acid solution usually vinegar or in salt solution

6. Define canning

Ans: Canning is method of food preservation in which food is processed and sealed in an airtight container

7. Define cream

Ans: The yellowish part of milk containing from 18 to about 40 percent butter fat

8. Define fruit

Ans: In a botanical sense a fruit is the fles by or dry ripened overy of a flowering plant enclosing the seed or seeds

9. Define vegetable

Ans: A usally herbaceous plant grow for an edible part that is usually eaten as part of a meal

10. Define Paneer

Ans: Paneer also known as ponir is a fresh acid set cheese common in the cuisine of the Indian subcontinent made from full fat buffalo milk or cow milk