

CUET PG 2025 DAIRY TECHNOLOGY Question Paper

Time Allowed :1 Hour 30 Mins	Maximum Marks :300	Total Questions :75
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General Instructions

Read the following instructions very carefully and strictly follow them:

1. The examination duration is 90 minutes. Manage your time effectively to attempt all questions within this period.
2. The total marks for this examination are 300. Aim to maximize your score by strategically answering each question.
3. There are 75 mandatory questions to be attempted in the Agro forestry paper. Ensure that all questions are answered.
4. Questions may appear in a shuffled order. Do not assume a fixed sequence and focus on each question as you proceed.
5. The marking of answers will be displayed as you answer. Use this feature to monitor your performance and adjust your strategy as needed.
6. You may mark questions for review and edit your answers later. Make sure to allocate time for reviewing marked questions before final submission.
7. Be aware of the detailed section and sub-section guidelines provided in the exam. Understanding these will aid in effectively navigating the exam.

1. NDDB at Anand (Gujarat) was set up in _____

- (A) 1987
- (B) 1990
- (C) 1980
- (D) 1982

2. Jamunapari breed is a breed of-

- (A) Buffalo
- (B) Sheep
- (C) Cow
- (D) Goat

3. The approximate yield of ghee in kg from 100 kg buffalo milk is

- (A) 9.0
 - (B) 4.0
 - (C) 6.5
 - (D) 5.0
-

4. Match the LIST-I with LIST-II

LIST-I (Breeds of Buffalo)		LIST-II (Origin of breed)	
A.	Murrah	I.	South-western part of Gujarat
B.	Jaffarbadi	II.	Mehsana in Gujarat
C.	Mehsana	III.	Gir forest of Kathiawar area
D.	Surti	IV.	Rohtak in Haryana

Choose the correct answer from the options given below:

- (A) A-I, B-II, C - III, D - IV
 - (B) A-I, B - III, C - II, D - IV
 - (C) A-I, B-II, C - IV, D - III
 - (D) A-IV, B - III, C - II, D-I
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5. Caring of new born calf includes -

- A. Immediately after the calf is born, make sure that all mucous is removed from the nose and mouth.**
- B. Apply tincture of iodine to the navel at birth, and dust with boric acid powder.**
- C. Under most conditions, the calf will be on its feet and ready for suckling with in an hour.**
- D. Be sure the calf gets first milk (colostrum) at least for 48 hours.**

Choose the correct answer from the options given below:

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6. Butyro Refracto meter is used to measure

- A. Purity of ghee**
- B. B R reading of ghee**
- C. Fat content in milk**
- D. Vitamin content in milk**

Choose the correct answer from the options given below:

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7. _____ is secreted from the posterior pituitary gland and is must for the ejection (milk let-down) of milk.

- (A) Somatotropin
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 - (C) Adrenals
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8. 100 kg of buffalo milk will yield _____ kg of Khoa

- (A) 16
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9. The over run in butter generally ranges between

- (A) 16-18%
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10. The major challenges of Indian dairy and livestock farming are -

- A. Deficient animal health care service**
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11. The BR reading of ghee normally varies from _____

- (A) 50-56
 - (B) 41-43
 - (C) 38-40
 - (D) 28-30
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12. In buffalo milk the percentage of water is -

- (A) 86.5%
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13. The titrable acidity of cow milk varies from -

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14. The specific gravity of milk is lowered by the addition of -

- (A) Skim milk
 - (B) Water and cream
 - (C) Sugar
 - (D) Salt
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15. The process of removing 99% of the bacteria in milk by centrifugal force is known as -

- (A) Standardization
- (B) Regeneration

- (C) Bactofugation
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16. High Temperature Short Time (HTST) pasteurization gives a continuous flow of milk which is heated to -

- (A) 72°C for 15 seconds
 - (B) 63°C for 30 minutes
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17. Barny defect of milk is due to -

- (A) Intake of bitter weeds
 - (B) Using late lactation milk
 - (C) Overheating of milk
 - (D) Improper ventilation of milking byre / barn
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18. The products that are obtained by evaporating part of water of whole milk or fully or partly skimmed milk with or without addition of sugar are -

- (A) Condensed milk
 - (B) A value milk
 - (C) Z value milk
 - (D) F_0 value milk
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19. Sweetened condensed milk is the product obtained from cow or buffalo milk or combination thereof or from standardized milk by partial removal of water and

- (A) Addition of cane sugar
 - (B) Addition of salt
 - (C) Addition of milk powder
 - (D) Addition of citric acid
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20. The product obtained from cow or buffalo milk or from standardized milk by partial removal of water is-

- (A) Sweetened condensed milk
 - (B) Sweetened condensed skim milk
 - (C) Full cream Sweetened condensed skim milk
 - (D) Evaporated milk
-

21. Basundi is a popular product of

- (A) Rajasthan and Haryana
 - (B) Haryana and Assam
 - (C) Andhra Pradesh, Gujarat, Karnataka, Kerala
 - (D) Bengal and Odissa
-

22. Generally _____ kg of common salt is added to 100 kg table butter during manufacturing

- (A) 1.2
 - (B) 1.6
 - (C) 2.5
 - (D) 1.0
-

23. According to the PFA rules, 1976, milk powder should contain not more than-

- (A) 5% of moisture
 - (B) 10% of moisture
 - (C) 15% of moisture
 - (D) 20% of moisture
-

24. Rancid flavour in dried milk is due to -

- (A) Low pre-heating temperature
 - (B) Drum surface has pits
 - (C) Storage at high temperature
 - (D) High moisture during storage
-

25. Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A): Bloats is microbial defect of condensed milk.

Reason (R): Contamination with and growth of yeast *Torula lactis condensii* at high temperature.

In light of the above statements, choose the correct answer from the options given below:

- (A) Both (A) and (R) are true and (R) is the correct explanation of (A).
 - (B) Both (A) and (R) are true but (R) is NOT the correct explanation of (A).
 - (C) (A) is true but (R) is false.
 - (D) (A) is false but (R) is true.
-

26. COB test is used for detection of

- (A) Urea in milk
 - (B) Developed acidity of milk
 - (C) Sugar in Milk
 - (D) Bicarbonate in milk
-

27. P_H of normal fresh milk is between

- (A) 6.1 to 6.3
 - (B) 7.1 to 7.3
 - (C) 6.0 to 6.1
 - (D) 6.6 to 6.8
-

28. Triple effect evaporator is utilised for

- (A) Separation of milk
 - (B) Condensing of milk
 - (C) Whey separation
 - (D) Fermentation of milk
-

29. The function of clarifiers is

- (A) Removal of dense foreign matter, dirt, cellular debris
- (B) Separation of fat and skim milk

- (C) Removal of fat
 - (D) Recovery of whey protein solids
-

30. Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A): Single stage homogenization increases viscosity considerably.

Reason (R): It produces clusters in which the membranes of individual fat globules join each other, although the fat itself is not in contact.

In light of the above statements, choose the most appropriate answer from the options given below.

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 - (C) (A) is correct but (R) is not correct.
 - (D) (A) is not correct but (R) is correct.
-

31. In pasteurization process, if the product has been properly pasteurized, it is forwarded through unit, while that which is unpasteurized is diverted into the balance tank for reprocessing. The valve used for this purpose is

- (A) Q₁₀ valve
 - (B) F₀ valve
 - (C) Flow dispersion valve
 - (D) Flow diversion valve
-

32. Kalakand is a

- (A) Fermented product
 - (B) Acid coagulated product
 - (C) Sweetened heat coagulated product
 - (D) Dried milk product
-

33. _____ is not a sterilizing agent used in Dairy Industry

- (A) Chlorine
- (B) Quaternary ammonium compounds
- (C) Hydrogen peroxide

(D) Sulphuric acid

34. The process in which the sterilizer is emptied and refilled between each process cycle are-

- (A) Direct sterilization
 - (B) Conductive heating
 - (C) Concentric heating
 - (D) Batch sterilization
-

35. Sandiness in milk powders is due to

- (A) Proteins
 - (B) Fats
 - (C) Calcium
 - (D) Lactose
-

36. _____ is the nutritious food containing fat, denatured protein, burnt lactose and minerals.

- (A) Plain condensed whey
 - (B) Ghee-residue
 - (C) Sweetened condensed whey
 - (D) Whey paste
-

37. In ultra high temperature (UHT) treatment, milk is heated at temperature of -

- (A) 120°C to 125°C
 - (B) 145°C to 150°C
 - (C) 100°C to 105°C
 - (D) 80°C to 85°C
-

38. Ice-cream may contain permitted stabilizers and emulsifiers not exceeding _____ percent by weight.

- (A) 0.5
(B) 0.10
(C) 0.15
(D) 0.20

39. Match the LIST-I with LIST-II

LIST-I (Constituents of Ice cream)		LIST-II (Role of constituents)	
A.	Milk fat	I.	Enriches and mellows the ice cream, giving it a full, rich, creamy flavour.
B.	Milk-solids-not-fat (MSNF)	II.	Improve body and texture of ice cream.
C.	Stabilizers	III.	To prevent the formation of objectionably large ice crystals in ice-cream.
D.	Emulsifiers	IV.	Improve upon and provide a uniform whipping quality to the mixture.

Choose the correct answer from the options given below:

- (A) A-I, B-II, C - III, D - IV
(B) A-I, B-III, C - II, D - IV
(C) A-I, B-II, C - IV, D - III
(D) A-IV, B - III, C - II, D-I

40. Defects in ice cream are -

- A. Rancid flavour**
B. Soggy body
C. Fluffy texture
D. Foamy meltdown quality

Choose the correct answer from the options given below:

- (A) A and B only
(B) A, B and C only
(C) B, A and D only
(D) A, B, C, and D

41. Slow melting quality of ice cream is due to -

- A. Excessive stabilizer content.**
B. Inadequate homogenization.
C. Excessive overrun
D. Excessive emulsifier content.

Choose the correct answer from the options given below:

- (A) C and D only
 - (B) A and B only
 - (C) A and D only
 - (D) B and C only
-

42. The yield of acid casein ranges between ____ to ____ from skim milk

- (A) 2.2 to 2.4%
 - (B) 2.0 to 2.2%
 - (C) 4.0 to 4.5%
 - (D) 2.8 to 3.2%
-

43. A stabilizer used in ice cream is -

- (A) Mono - glycerides
 - (B) Sodium alginate
 - (C) Di - glycerides
 - (D) Glycol esters
-

44. The sugar percentage of Shrikhand is generally

- (A) 60%
 - (B) 40%
 - (C) 42%
 - (D) 30%
-

45. The RM value of ghee generally varies between

- (A) 20-25
 - (B) 28-32
 - (C) 13-18
 - (D) 9-12
-

46. Phosphatase test is used for checking

- (A) Efficiency of sterilization
 - (B) Efficiency of separation of milk
 - (C) Detection of sugar in milk
 - (D) Efficiency of pasteurization
-

47. Commercial uses of lactose are -

- A. In infant food.**
- B. In caramel or fudges.**
- C. In solid pharmaceutical preparations such as pills and tablets.**
- D. In manufacturing whey proteins.**

Choose the correct answer from the options given below:

- (A) A, B and D only
 - (B) A, B and C only
 - (C) A, B, C and D
 - (D) B, C and D only
-

48. In which of the following product edible casein is not used?

- (A) Ice cream
 - (B) Coffee whiteners
 - (C) Imitation milk
 - (D) Whevit
-

49. All dairy fermentations use lactic acid bacteria for -

- (A) Acidification and flavour production
 - (B) Salting
 - (C) Sweetening
 - (D) Bitterness
-

50. The selective criteria for Cheddar cheese cultures are-

- A. Rapid acid production**
- B. Bacteriophage resistance**
- C. Salt sensitivity**
- D. Ripening activity**

Choose the correct answer from the options given below:

- (A) A, B and D only
 - (B) A, B and C only
 - (C) A, B, C and D
 - (D) B, C and D only
-

51. Rose-Gottlieb method is used for extraction of

- (A) Milk Fat
 - (B) Milk Sugar
 - (C) Milk Protein
 - (D) Vitamin
-

52. Culture for Mozzarella cheese is -

- (A) *S.thermophilus* and *L.delbrueckii* subsp.bulgaricus
 - (B) *S.thermophilus* and *L.helveticus* and *P. frudenreichii* sub sp. shermanii
 - (C) *Leuc. mesenteroides* subsp. cremoris
 - (D) *Propionibacterium*
-

53. MBRT of properly pasteurized milk shall not be less than

- (A) 5 hours
 - (B) 3 hours
 - (C) 2 hours
 - (D) 1 hour
-

54. Microbiologically induced defect in cheese is

- A. Mold Growth**
- B. Yeast Growth**
- C. Gassy defect in cheese**
- D. Discoloration in cheese**

Choose the correct answer from the options given below:

- (A) A, B and D only
- (B) A, B and C only
- (C) A, B, C and D

(D) B, C and D only

55. Manufacture of yoghurt involves following chronological steps-

- A. Standardization of mix and homogenization**
- B. Heat treatment and cooling to inoculation temperature**
- C. Inoculation with yoghurt cultures and incubation**
- D. Cooling and Packaging**

Choose the correct answer from the options given below:

- (A) A and D only
 - (B) A, C and D only
 - (C) A, B and D only
 - (D) A, B, C and D
-

56. According to optimum growth temperature, bacteria associated with milk are not included in following group -

- (A) Psychrotropic
 - (B) Mesophilic
 - (C) Thermophilic
 - (D) Endophilic
-

57. The source of contamination of mastitis milk is -

- (A) Interior of udder
 - (B) The milker
 - (C) Utensils
 - (D) Flies and other vermin
-

58. The common milk microorganisms grow best between the temperature -

- (A) 5°C to 10°C
 - (B) 20°C to 40°C
 - (C) 3°C to 4°C
 - (D) -5°C to 0°C
-

59. Lactometer reading test is used to test milk for detection of adulteration of -

- (A) Odour
 - (B) Appearance
 - (C) Water
 - (D) Temperature
-

60. Milk collection operation includes-

- A. Unloading and Grading**
- B. Sampling**
- C. Weighing**
- D. Packaging**

Choose the correct answer from the options given below:

- (A) A, B and D only
 - (B) A, B and C only
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 - (D) B, C and D only
-

61. Is not a platform test?

- (A) Sediment test
 - (B) Turbidity test
 - (C) Alcohol test
 - (D) Smell and colour
-

62. Food poisoning caused due to milk by causal organism present in milk is -

- (A) *Micrococcus pyrogenes*
 - (B) *Bacillus anthracis*
 - (C) *Borrelia burgdorferi*
 - (D) *Brucella abortus*
-

63. For the neutralization of cream, neutralizers to be added are -

- (A) Gelatin
- (B) Sucrose
- (C) Sodium bicarbonate and Calcium hydroxide

(D) Lactose

64. A fat concentrate which is obtained by churning cream ,gathering the fat into a compact mass is -

- (A) Butter
 - (B) Khoa
 - (C) Dried milk
 - (D) Condensed Milk
-

65. Tests for the quality of butter are -

- A. Coliform count**
- B. Lipolytic count**
- C. Yeast and mold count**
- D. Sediment test**

Choose the correct answer from the options given below:

- (A) A, B and D only
 - (B) A, B and C only
 - (C) A, B, C and D
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66. Composition of butter oil is -

- A. Butter fat - 99.5 to 99.8%**
- B. Moisture - 0.1 to 0.3%**
- C. Acidity (oleic) - 0.2 to 0.5%**
- D. Peroxide value - 0.0 to 0.1%**

Choose the correct answer from the options given below:

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 - (B) A, B and C only
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67. Cheesy flavour in butter is due to -

- (A) Growth of proteolytic bacteria in cream
- (B) Over heating of cream

- (C) Over neutralization of cream
(D) Use of sour cream
-

68. Match the LIST-I with LIST-II

LIST-I (Traditional dairy product)		LIST-II (Principle of manufacture of product)	
A.	Khoa	I.	Open pan dehydration to a semi solid consistency
B.	Dahi	II.	Fermentation
C.	Paneer	III.	Sweetened Khoa
D.	Peda	IV.	Acid coagulation and draining

Choose the correct answer from the options given below:

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69. A concentrated and sweetened whole milk product containing several layers of clotted cream is -

- (A) Paneer
(B) Rabri
(C) Channa
(D) Gulabjamun
-

70. Which of the following agencies does prescribe the level of treatment needed for a dairy plant?

- (A) FDA
(B) IDF
(C) EPA
(D) WHO
-

71. Sweetened Dahi is also known as -

- (A) Misti dahi
(B) Blue dahi
(C) Rasmalai

(D) Kheer

72. HACCP stands for -

- (A) HAZARD ANALYSIS AND CRITICAL CONTROL POINT
- (B) HAZARD ANALYSIS AND CONTROL CRITICAL POINT
- (C) HAZARD ANALYSIS AND CHEMICAL CONTROL POINT
- (D) HAZARD ANALYST AND CONTROL CRITICAL POINT

73. For keeping liaison with CAC and to coordinate Codex activities in India, Food Safety and Standards Authority of India constitutes -

- (A) Export Quality Control
- (B) National Codex Contact Point
- (C) Export Inspection Council
- (D) Export Inspection Agencies

74. The sugar content of flavoured milk ranges between

- (A) 4-5%
- (B) 2-3%
- (C) 5-7%
- (D) 12-14%

75.article geometry fancyhdr color xcolor multicol array amsmath amssymb tcolorbox graphicx
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a4paper, top=20mm, bottom=30mm, left=20mm, right=20mm

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 - (B) Addition of salt
 - (C) Addition of milk powder
 - (D) Addition of citric acid
-

20. The product obtained from cow or buffalo milk or from standardized milk by partial removal of water is-

- (A) Sweetened condensed milk
- (B) Sweetened condensed skim milk
- (C) Full cream Sweetened condensed skim milk

(D) Evaporated milk

21. Basundi is a popular product of

- (A) Rajasthan and Haryana
 - (B) Haryana and Assam
 - (C) Andhra Pradesh, Gujarat, Karnataka, Kerala
 - (D) Bengal and Odissa
-

22. Generally _____ kg of common salt is added to 100 kg table butter during manufacturing

- (A) 1.2
 - (B) 1.6
 - (C) 2.5
 - (D) 1.0
-

23. According to the PFA rules, 1976, milk powder should contain not more than-

- (A) 5% of moisture
 - (B) 10% of moisture
 - (C) 15% of moisture
 - (D) 20% of moisture
-

24. Rancid flavour in dried milk is due to -

- (A) Low pre-heating temperature
 - (B) Drum surface has pits
 - (C) Storage at high temperature
 - (D) High moisture during storage
-

25. Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A): Bloats is microbial defect of condensed milk.

Reason (R): Contamination with and growth of yeast *Torula lactis condensii* at high temperature.

In light of the above statements, choose the correct answer from the options given below:

- (A) Both (A) and (R) are true and (R) is the correct explanation of (A).
 - (B) Both (A) and (R) are true but (R) is NOT the correct explanation of (A).
 - (C) (A) is true but (R) is false.
 - (D) (A) is false but (R) is true.
-

26. COB test is used for detection of

- (A) Urea in milk
 - (B) Developed acidity of milk
 - (C) Sugar in Milk
 - (D) Bicarbonate in milk
-

27. P_H of normal fresh milk is between

- (A) 6.1 to 6.3
 - (B) 7.1 to 7.3
 - (C) 6.0 to 6.1
 - (D) 6.6 to 6.8
-

28. Triple effect evaporator is utilised for

- (A) Separation of milk
 - (B) Condensing of milk
 - (C) Whey separation
 - (D) Fermentation of milk
-

29. The function of clarifiers is

- (A) Removal of dense foreign matter, dirt, cellular debris
 - (B) Separation of fat and skim milk
 - (C) Removal of fat
 - (D) Recovery of whey protein solids
-

30. Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A): Single stage homogenization increases viscosity considerably.

Reason (R): It produces clusters in which the membranes of individual fat globules join each other, although the fat itself is not in contact.

In light of the above statements, choose the most appropriate answer from the options given below.

- (A) Both (A) and (R) are correct and (R) is the correct explanation of (A).
 - (B) Both (A) and (R) are correct but (R) is NOT the correct explanation of (A).
 - (C) (A) is correct but (R) is not correct.
 - (D) (A) is not correct but (R) is correct.
-

31. In pasteurization process, if the product has been properly pasteurized, it is forwarded through unit, while that which is unpasteurized is diverted into the balance tank for reprocessing. The valve used for this purpose is

- (A) Q_{10} valve
 - (B) F_0 valve
 - (C) Flow dispersion valve
 - (D) Flow diversion valve
-

32. Kalakand is a

- (A) Fermented product
 - (B) Acid coagulated product
 - (C) Sweetened heat coagulated product
 - (D) Dried milk product
-

33. _____ is not a sterilizing agent used in Dairy Industry

- (A) Chlorine
 - (B) Quaternary ammonium compounds
 - (C) Hydrogen peroxide
 - (D) Sulphuric acid
-

34. The process in which the sterilizer is emptied and refilled between each process cycle are-

- (A) Direct sterilization
 - (B) Conductive heating
 - (C) Concentric heating
 - (D) Batch sterilization
-

35. Sandiness in milk powders is due to

- (A) Proteins
 - (B) Fats
 - (C) Calcium
 - (D) Lactose
-

36. _____ is the nutritious food containing fat, denatured protein, burnt lactose and minerals.

- (A) Plain condensed whey
 - (B) Ghee-residue
 - (C) Sweetened condensed whey
 - (D) Whey paste
-

37. In ultra high temperature (UHT) treatment, milk is heated at temperature of -

- (A) 120°C to 125°C
 - (B) 145°C to 150°C
 - (C) 100°C to 105°C
 - (D) 80°C to 85°C
-

38. Ice-cream may contain permitted stabilizers and emulsifiers not exceeding _____ percent by weight.

- (A) 0.5
 - (B) 0.10
 - (C) 0.15
 - (D) 0.20
-

39. Match the LIST-I with LIST-II

LIST-I (Constituents of Ice cream)		LIST-II (Role of constituents)	
A.	Milk fat	I.	Enriches and mellows the ice cream, giving it a full, rich, creamy flavour.
B.	Milk-solids-not-fat (MSNF)	II.	Improve body and texture of ice cream.
C.	Stabilizers	III.	To prevent the formation of objectionably large ice crystals in ice-cream.
D.	Emulsifiers	IV.	Improve upon and provide a uniform whipping quality to the mixture.

Choose the correct answer from the options given below:

- (A) A-I, B-II, C - III, D - IV
 - (B) A-I, B-III, C - II, D - IV
 - (C) A-I, B-II, C - IV, D - III
 - (D) A-IV, B - III, C - II, D-I
-

40. Defects in ice cream are -

- A. Rancid flavour**
- B. Soggy body**
- C. Fluffy texture**
- D. Foamy meltdown quality**

Choose the correct answer from the options given below:

- (A) A and B only
 - (B) A, B and C only
 - (C) B, A and D only
 - (D) A, B, C, and D
-

41. Slow melting quality of ice cream is due to -

- A. Excessive stabilizer content.**
- B. Inadequate homogenization.**
- C. Excessive overrun**
- D. Excessive emulsifier content.**

Choose the correct answer from the options given below:

- (A) C and D only
 - (B) A and B only
 - (C) A and D only
 - (D) B and C only
-

42. The yield of acid casein ranges between ____ to ____ from skim milk

- (A) 2.2 to 2.4%
 - (B) 2.0 to 2.2%
 - (C) 4.0 to 4.5%
 - (D) 2.8 to 3.2%
-

43. A stabilizer used in ice cream is -

- (A) Mono - glycerides
 - (B) Sodium alginate
 - (C) Di - glycerides
 - (D) Glycol esters
-

44. The sugar percentage of Shrikhand is generally

- (A) 60%
 - (B) 40%
 - (C) 42%
 - (D) 30%
-

45. The RM value of ghee generally varies between

- (A) 20-25
 - (B) 28-32
 - (C) 13-18
 - (D) 9-12
-

46. Phosphatase test is used for checking

- (A) Efficiency of sterilization
 - (B) Efficiency of separation of milk
 - (C) Detection of sugar in milk
 - (D) Efficiency of pasteurization
-

47. Commercial uses of lactose are -

- A. In infant food.**
- B. In caramel or fudges.**
- C. In solid pharmaceutical preparations such as pills and tablets.**
- D. In manufacturing whey proteins.**

Choose the correct answer from the options given below:

- (A) A, B and D only
 - (B) A, B and C only
 - (C) A, B, C and D
 - (D) B, C and D only
-

48. In which of the following product edible casein is not used?

- (A) Ice cream
 - (B) Coffee whiteners
 - (C) Imitation milk
 - (D) Whevit
-

49. All dairy fermentations use lactic acid bacteria for -

- (A) Acidification and flavour production
 - (B) Salting
 - (C) Sweetening
 - (D) Bitterness
-

50. The selective criteria for Cheddar cheese cultures are-

- A. Rapid acid production**
- B. Bacteriophage resistance**
- C. Salt sensitivity**
- D. Ripening activity**

Choose the correct answer from the options given below:

- (A) A, B and D only
 - (B) A, B and C only
 - (C) A, B, C and D
 - (D) B, C and D only
-

51. Rose-Gottleib method is used for extraction of

- (A) Milk Fat
 - (B) Milk Sugar
 - (C) Milk Protein
 - (D) Vitamin
-

52. Culture for Mozzarella cheese is -

- (A) *S.thermophilus* and *L.delbrueckii* subsp.*bulgaricus*
 - (B) *S.thermophilus* and *L.helveticus* and *P. frudenreichii* sub sp. *shermanii*
 - (C) *Leuc. mesenteroides* subsp. *cremoris*
 - (D) *Propionibacterim*
-

53. MBRT of properly pasteurized milk shall not be less than

- (A) 5 hours
 - (B) 3 hours
 - (C) 2 hours
 - (D) 1 hour
-

54. Microbiologically induced defect in cheese is

- A. Mold Growth**
- B. Yeast Growth**
- C. Gassy defect in cheese**
- D. Discoloration in cheese**

Choose the correct answer from the options given below:

- (A) A, B and D only
 - (B) A, B and C only
 - (C) A, B, C and D
 - (D) B, C and D only
-

55. Manufacture of yoghurt involves following chronological steps-

- A. Standadization of mix and homogenization**
- B. Heat treatment and cooling to inoculation temperature**
- C. Inoculation with yoghurt cultures and incubation**
- D. Cooling and Packaging**

Choose the correct answer from the options given below:

- (A) A and D only
 - (B) A, C and D only
 - (C) A, B and D only
 - (D) A, B, C and D
-

56. According to optimum growth temperature, bacteria associated with milk are not included in following group -

- (A) Psychrotropic
 - (B) Mesophilic
 - (C) Thermophilic
 - (D) Endophilic
-

57. The source of contamination of mastitis milk is -

- (A) Interior of udder
 - (B) The milker
 - (C) Utensils
 - (D) Flies and other vermin
-

58. The common milk microorganisms grow best between the temperature -

- (A) 5°C to 10°C
 - (B) 20°C to 40°C
 - (C) 3°C to 4°C
 - (D) -5°C to 0°C
-

59. Lactometer reading test is used to test milk for detection of adulteration of -

- (A) Odour
 - (B) Appearance
 - (C) Water
 - (D) Temperature
-

60. Milk collection operation includes-

- A. Unloading and Grading**
- B. Sampling**
- C. Weighing**
- D. Packaging**

Choose the correct answer from the options given below:

- (A) A, B and D only
 - (B) A, B and C only
 - (C) A, B, C and D
 - (D) B, C and D only
-

61. Is not a platform test?

- (A) Sediment test
 - (B) Turbidity test
 - (C) Alcohol test
 - (D) Smell and colour
-

62. Food poisoning caused due to milk by causal organism present in milk is -

- (A) Micrococcus pyrogenes
 - (B) Bacillus anthracis
 - (C) Borrethota varidae
 - (D) Brucella abortus
-

63. For the neutralization of cream, neutralizers to be added are -

- (A) Gelatin
 - (B) Sucrose
 - (C) Sodium bicarbonate and Calcium hydroxide
 - (D) Lactose
-

64. A fat concentrate which is obtained by churning cream ,gathering the fat into a compact mass is -

- (A) Butter
- (B) Khoa

- (C) Dried milk
 - (D) Condensed Milk
-

65. Tests for the quality of butter are -

- A. Coliform count**
- B. Lipolytic count**
- C. Yeast and mold count**
- D. Sediment test**

Choose the correct answer from the options given below:

- (A) A, B and D only
 - (B) A, B and C only
 - (C) A, B, C and D
 - (D) B, C and D only
-

66. Composition of butter oil is -

- A. Butter fat - 99.5 to 99.8%**
- B. Moisture - 0.1 to 0.3%**
- C. Acidity (oleic) - 0.2 to 0.5%**
- D. Peroxide value - 0.0 to 0.1%**

Choose the correct answer from the options given below:

- (A) A, B and D only
 - (B) A, B and C only
 - (C) A, B, C and D
 - (D) B, C and D only
-

67. Cheesy flavour in butter is due to -

- (A) Growth of proteolytic bacteria in cream
 - (B) Over heating of cream
 - (C) Over neutralization of cream
 - (D) Use of sour cream
-

68. Match the LIST-I with LIST-II

LIST-I (Traditional dairy product)		LIST-II (Principle of manufacture of product)	
A.	Khoa	I.	Open pan dehydration to a semi solid consistency
B.	Dahi	II.	Fermentation
C.	Paneer	III.	Sweetened Khoa
D.	Peda	IV.	Acid coagulation and draining

Choose the correct answer from the options given below:

- (A) A-I, B - II, C - III, D - IV
- (B) A-I, B - III, C - II, D - IV
- (C) A-I, B-II, C - IV, D - III
- (D) A-III, B - IV, C - I, D - II

69. A concentrated and sweetened whole milk product containing several layers of clotted cream is -

- (A) Paneer
- (B) Rabri
- (C) Channa
- (D) Gulabjamun

70. Which of the following agencies does prescribe the level of treatment needed for a dairy plant?

- (A) FDA
- (B) IDF
- (C) EPA
- (D) WHO

71. Sweetened Dahi is also known as -

- (A) Misti dahi
- (B) Blue dahi
- (C) Rasmalai
- (D) Kheer

72. HACCP stands for -

- (A) HAZARD ANALYSIS AND CRITICAL CONTROL POINT
 - (B) HAZARD ANALYSIS AND CONTROL CRITICAL POINT
 - (C) HAZARD ANALYSIS AND CHEMICAL CONTROL POINT
 - (D) HAZARD ANALYST AND CONTROL CRITICAL POINT
-

73. For keeping liaison with CAC and to coordinate Codex activities in India, Food Safety and Standards Authority of India constitutes -

- (A) Export Quality Control
 - (B) National Codex Contact Point
 - (C) Export Inspection Council
 - (D) Export Inspection Agencies
-

74. The sugar content of flavoured milk ranges between

- (A) 4-5%
 - (B) 2-3%
 - (C) 5-7%
 - (D) 12-14%
-

75. Frequently used packaging materials in dairy industry are -

- A. Polythene(PE)**
- B. LDPE**
- C. HDPE**
- D. Polypropylene(PP)**

Choose the correct answer from the options given below:

- (A) A, B and D only
 - (B) A, B and C only
 - (C) A, B, C and D
 - (D) B, C and D only
-