

National Testing Agency

Question Paper Name : Dairy Technology 25th March 2025 Shift 1
Subject Name : DAIRY TECHNOLOGY
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Total Marks : 300
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Dairy Technology

Group Number : 1
Group Id : 73113034
Group Maximum Duration : 0
Group Minimum Duration : 90
Show Attended Group? : No
Edit Attended Group? : No
Break time : 0
Group Marks : 300

Dairy Technology

Section Id : 73113034
Section Number : 1
Section type : Online
Mandatory or Optional : Mandatory
Number of Questions : 75
Number of Questions to be attempted : 75
Section Marks : 300
Maximum Instruction Time : 0
Sub-Section Number : 1
Sub-Section Id : 73113045
Question Shuffling Allowed : Yes

Question Number : 1 Question Id : 7311302485 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

NDDDB at Anand (Gujarat) was set up in _____

1. 1987

2. 1990

3. 1980

4. 1982

Options :

7311309901. 1

7311309902. 2

7311309903. 3

Question Number : 2 Question Id : 7311302486 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Jamunapari breed is a breed of-

1. Buffalo

2. Sheep

3. Cow

4. Goat

Options :

7311309905. 1

7311309906. 2

7311309907. 3

7311309908. 4

Question Number : 3 Question Id : 7311302487 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. 9.0

2. 4.0

3. 6.5

4. 5.0

Options :

7311309909. 1

7311309910. 2

7311309911. 3

7311309912. 4

Question Number : 4 Question Id : 7311302488 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

1. A - I, B - II, C - III, D - IV
2. A - I, B - III, C - II, D - IV
3. A - I, B - II, C - IV, D - III
4. A - IV, B - III, C - II, D - I

Options :

7311309913. 1
7311309914. 2
7311309915. 3
7311309916. 4

Question Number : 5 Question Id : 7311302489 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

1. A, B and D only
2. A, B and C only
3. A, B, C and D
4. B, C and D only

Options :

7311309917. 1
7311309918. 2
7311309919. 3

Question Number : 6 Question Id : 7311302490 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

- 1. A and C are correct
- 2. A, B, C, D are wrong
- 3. A, B, C, D are correct
- 4. A and B are correct

Options :

- 7311309921. 1
- 7311309922. 2
- 7311309923. 3
- 7311309924. 4

Question Number : 7 Question Id : 7311302491 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

- 1. Somatotropin
- 2. Parathyroid
- 3. Adrenals
- 4. Oxytocin

Options :

- 7311309925. 1
- 7311309926. 2
- 7311309927. 3
- 7311309928. 4

Question Number : 8 Question Id : 7311302492 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

100 kg of buffalo milk will yield _____ kg of Khoa

1. 16

2. 22

3. 10

4. 30

Options :

7311309929. 1

7311309930. 2

7311309931. 3

7311309932. 4

Question Number : 9 Question Id : 7311302493 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The over run in butter generally ranges between

1. 16-18%

2. 10-12%

3. 21-23%

4. 13-15%

Options :

7311309933. 1

7311309934. 2

7311309935. 3

7311309936. 4

Question Number : 10 Question Id : 7311302494 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The major challenges of Indian dairy and livestock farming are -

A. Deficient animal health care service

B. Insufficient trained manpower

C. Government policies and lack of resources

D. Increased adoption level and more skilled persons are available

Choose the **correct** answer from the options given below:

1. A, B and D only

2. A, B and C only

3. A, B, C and D

4. B, C and D only

Options :

- 7311309937. 1
- 7311309938. 2
- 7311309939. 3
- 7311309940. 4

Question Number : 11 Question Id : 7311302495 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The BR reading of ghee normally varies from_____.

- 1. 50-56
- 2. 41-43
- 3. 38-40
- 4. 28-30

Options :

- 7311309941. 1
- 7311309942. 2
- 7311309943. 3
- 7311309944. 4

Question Number : 12 Question Id : 7311302496 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In buffalo milk the percentage of water is -

- 1. 86.5%
- 2. 84.2%
- 3. 75.4%
- 4. 86.6%

Options :

- 7311309945. 1
- 7311309946. 2
- 7311309947. 3
- 7311309948. 4

Question Number : 13 Question Id : 7311302497 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The titrable acidity of cow milk varies from -

1. 0.13 to 0.14 Percent L A
2. 0.08 to 0.1 Percent L A
3. 0.17 to 0.18 Percent L A
4. 0.18 to 0.19 Percent L A

Options :

7311309949. 1

7311309950. 2

7311309951. 3

7311309952. 4

Question Number : 14 Question Id : 7311302498 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. Skim milk
2. Water and cream
3. Sugar
4. Salt

Options :

7311309953. 1

7311309954. 2

7311309955. 3

7311309956. 4

Question Number : 15 Question Id : 7311302499 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The process of removing 99% of the bacteria in milk by centrifugal force is known as -

1. Standardization
2. Regeneration
3. Bactofugation
4. Gravity separation

Options :

7311309957. 1

7311309958. 2

7311309959. 3

7311309960. 4

Question Number : 16 Question Id : 7311302500 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. 72°C for 15 seconds
2. 63°C for 30 minutes
3. 44°C for 44 seconds
4. 34°C for 34 seconds

Options :

- 7311309961. 1
- 7311309962. 2
- 7311309963. 3
- 7311309964. 4

Question Number : 17 Question Id : 7311302501 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Barny defect of milk is due to -

1. Intake of bitter weeds
2. Using late lactation milk
3. Overheating of milk
4. Improper ventilation of milking byre / barn

Options :

- 7311309965. 1
- 7311309966. 2
- 7311309967. 3
- 7311309968. 4

Question Number : 18 Question Id : 7311302502 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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 -

1. Condensed milk
2. A value milk
3. Z value milk
4. F_0 value milk

Options :

- 7311309969. 1
- 7311309970. 2
- 7311309971. 3
- 7311309972. 4

Question Number : 19 Question Id : 7311302503 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

- 1. Addition of cane sugar
- 2. Addition of salt
- 3. Addition of milk powder
- 4. Addition of citric acid

Options :

- 7311309973. 1
- 7311309974. 2
- 7311309975. 3
- 7311309976. 4

Question Number : 20 Question Id : 7311302504 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

- 1. Sweetened condensed milk
- 2. Sweetened condensed skim milk
- 3. Full cream Sweetened condensed skim milk
- 4. Evaporated milk

Options :

- 7311309977. 1
- 7311309978. 2
- 7311309979. 3
- 7311309980. 4

Question Number : 21 Question Id : 7311302505 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Basundi is a popular product of

1. Rajasthan and Haryana
2. Haryana and Assam
3. Andhra Pradesh, Gujarat, Karnataka, Kerala
4. Bengal and Odissa

Options :

7311309981. 1
7311309982. 2
7311309983. 3
7311309984. 4

Question Number : 22 Question Id : 7311302506 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. 1.2
2. 1.6
3. 2.5
4. 1.0

Options :

7311309985. 1
7311309986. 2
7311309987. 3
7311309988. 4

Question Number : 23 Question Id : 7311302507 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. 5% of moisture
2. 10% of moisture
3. 15% of moisture
4. 20% of moisture

Options :

7311309989. 1
7311309990. 2
7311309991. 3
7311309992. 4

Question Number : 24 Question Id : 7311302508 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Rancid flavour in dried milk is due to -

1. Low pre-heating temperature
2. Drum surface has pits
3. Storage at high temperature
4. High moisture during storage

Options :

7311309993. 1

7311309994. 2

7311309995. 3

7311309996. 4

Question Number : 25 Question Id : 7311302509 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

1. Both (A) and (R) are true and (R) is the correct explanation of (A).
2. Both (A) and (R) are true but (R) is NOT the correct explanation of (A).
3. (A) is true but (R) is false.
4. (A) is false but (R) is true.

Options :

7311309997. 1

7311309998. 2

7311309999. 3

73113010000. 4

Question Number : 26 Question Id : 7311302510 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

COB test is used for detection of

1. Urea in milk
2. Developed acidity of milk
3. Sugar in Milk
4. Bicarbonate in milk

Options :

- 73113010001. 1
- 73113010002. 2
- 73113010003. 3
- 73113010004. 4

Question Number : 27 Question Id : 7311302511 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

P_H of normal fresh milk is between

1. 6.1 to 6.3
2. 7.1 to 7.3
3. 6.0 to 6.1
4. 6.6 to 6.8

Options :

- 73113010005. 1
- 73113010006. 2
- 73113010007. 3
- 73113010008. 4

Question Number : 28 Question Id : 7311302512 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Triple effect evaporator is utilised for

1. Separation of milk
2. Condensing of milk
3. Whey separation
4. Fermentation of milk

Options :

- 73113010009. 1
- 73113010010. 2
- 73113010011. 3
- 73113010012. 4

Question Number : 29 Question Id : 7311302513 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The function of clarifiers is -

1. Removal of dense foreign matter ,dirt, cellular debris
2. Separation of fat and skim milk
3. Removal of fat
4. Recovery of whey protein solids

Options :

73113010013. 1

73113010014. 2

73113010015. 3

73113010016. 4

Question Number : 30 Question Id : 7311302514 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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.

1. Both (A) and (R) are correct and (R) is the correct explanation of (A).
2. Both (A) and (R) are correct but (R) is NOT the correct explanation of (A).
3. (A) is correct but (R) is not correct.
4. (A) is not correct but (R) is correct.

Options :

73113010017. 1

73113010018. 2

73113010019. 3

73113010020. 4

Question Number : 31 Question Id : 7311302515 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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 -

1. Q_{10} valve
2. F_0 valve
3. Flow dispersion valve
4. Flow diversion valve

Options :

- 73113010021. 1
- 73113010022. 2
- 73113010023. 3
- 73113010024. 4

Question Number : 32 Question Id : 7311302516 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Kalakand is a

1. Fermented product
2. Acid coagulated product
3. Sweetened heat coagulated product
4. Dried milk product

Options :

- 73113010025. 1
- 73113010026. 2
- 73113010027. 3
- 73113010028. 4

Question Number : 33 Question Id : 7311302517 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

_____ is not a sterilizing agent used in Dairy Industry

1. Chlorine
2. Quaternary ammonium compounds
3. Hydrogen peroxide
4. Sulphuric acid

Options :

- 73113010029. 1
- 73113010030. 2
- 73113010031. 3

Question Number : 34 Question Id : 7311302518 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. Direct sterilization
2. Conductive heating
3. Concentric heating
4. Batch sterilization

Options :

73113010033. 1
73113010034. 2
73113010035. 3
73113010036. 4

Question Number : 35 Question Id : 7311302519 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Sandiness in milk powders is due to

1. Proteins
2. Fats
3. Calcium
4. Lactose

Options :

73113010037. 1
73113010038. 2
73113010039. 3
73113010040. 4

Question Number : 36 Question Id : 7311302520 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. Plain condensed whey
2. Ghee-residue
3. Sweetened condensed whey
4. Whey paste

Options :

73113010041. 1
73113010042. 2
73113010043. 3
73113010044. 4

Question Number : 37 Question Id : 7311302521 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Correct Marks : 4 Wrong Marks : 1

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

1. 120°C to 125°C
2. 145°C to 150°C
3. 100°C to 105°C
4. 80°C to 85°C

Options :

73113010045. 1
73113010046. 2
73113010047. 3
73113010048. 4

Question Number : 38 Question Id : 7311302522 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Correct Marks : 4 Wrong Marks : 1

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

1. 0.5
2. 0.10
3. 0.15
4. 0.20

Options :

73113010049. 1
73113010050. 2
73113010051. 3
73113010052. 4

Question Number : 39 Question Id : 7311302523 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Correct Marks : 4 Wrong Marks : 1

Match the **LIST-I** with **LIST-II**

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

Choose the **correct** answer from the options given below:

1. A - I, B - II, C - III, D - IV
2. A - I, B - III, C - II, D - IV
3. A - I, B - II, C - IV, D - III
4. A - IV, B - III, C - II, D - I

Options :

73113010053. 1
73113010054. 2
73113010055. 3
73113010056. 4

Question Number : 40 Question Id : 7311302524 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

1. A and B only
2. A, B and C only
3. B, A and D only
4. A, B, C, and D

Options :

73113010057. 1
73113010058. 2
73113010059. 3
73113010060. 4

Question Number : 41 Question Id : 7311302525 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

- 1. C and D only
- 2. A and B only
- 3. A and D only
- 4. B and C only

Options :

73113010061. 1
73113010062. 2
73113010063. 3
73113010064. 4

Question Number : 42 Question Id : 7311302526 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The yield of acid casein ranges between _____ to _____ from skim milk

- 1. 2.2 to 2.4%
- 2. 2.0 to 2.2%
- 3. 4.0 to 4.5%
- 4. 2.8 to 3.2%

Options :

73113010065. 1
73113010066. 2
73113010067. 3
73113010068. 4

Question Number : 43 Question Id : 7311302527 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

A stabilizer used in ice cream is -

1. Mono - glycerides
2. Sodium alginate
3. Di - glycerides
4. Glycol esters

Options :

73113010069. 1
73113010070. 2
73113010071. 3
73113010072. 4

Question Number : 44 Question Id : 7311302528 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The sugar percentage of Shrikhand is generally

1. 60%
2. 40%
3. 42%
4. 30%

Options :

73113010073. 1
73113010074. 2
73113010075. 3
73113010076. 4

Question Number : 45 Question Id : 7311302529 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The RM value of ghee generally varies between

1. 20- 25
2. 28- 32
3. 13 -18
4. 9-12

Options :

73113010077. 1
73113010078. 2
73113010079. 3
73113010080. 4

Question Number : 46 Question Id : 7311302530 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Phosphatase test is used for checking

1. Efficiency of sterilization
2. Efficiency of separation of milk
3. Detection of sugar in milk
4. Efficiency of pasteurization

Options :

73113010081. 1

73113010082. 2

73113010083. 3

73113010084. 4

Question Number : 47 Question Id : 7311302531 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

1. A, B and D only
2. A, B and C only
3. A, B, C and D
4. B, C and D only

Options :

73113010085. 1

73113010086. 2

73113010087. 3

73113010088. 4

Question Number : 48 Question Id : 7311302532 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. Ice cream
2. Coffee whiteners
3. Imitation milk
4. Whevit

Options :

73113010089. 1
73113010090. 2
73113010091. 3
73113010092. 4

Question Number : 49 Question Id : 7311302533 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

All dairy fermentations use lactic acid bacteria for -

1. Acidification and flavour production
2. Salting
3. Sweetening
4. Bitterness

Options :

73113010093. 1
73113010094. 2
73113010095. 3
73113010096. 4

Question Number : 50 Question Id : 7311302534 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

1. A, B and D only
2. A, B and C only
3. A, B, C and D
4. B, C and D only

Options :

- 73113010097. 1
- 73113010098. 2
- 73113010099. 3
- 73113010100. 4

Question Number : 51 Question Id : 7311302535 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Rose-Gotteleib method is used for extraction of

- 1. Milk Fat
- 2. Milk Sugar
- 3. Milk Protein
- 4. Vitamin

Options :

- 73113010101. 1
- 73113010102. 2
- 73113010103. 3
- 73113010104. 4

Question Number : 52 Question Id : 7311302536 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Culture for Mozzarella cheese is -

- 1. *S.thermophilus* and *L.delbrueckii* subsp.*bulgaricus*
- 2. *S.thermophilus* and *L.helveticus* and *P.frudenreichii* sub sp. *shermanii*
- 3. *Leuc. mesenteroides* subsp. *cremoris*
- 4. *Propionibacterim*

Options :

- 73113010105. 1
- 73113010106. 2
- 73113010107. 3
- 73113010108. 4

Question Number : 53 Question Id : 7311302537 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

MBRT of properly pasteurized milk shall not be less than

1. 5 hours
2. 3 hours
3. 2 hours
4. 1 hour

Options :

73113010109. 1
73113010110. 2
73113010111. 3
73113010112. 4

Question Number : 54 Question Id : 7311302538 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

1. A, B and D only
2. A, B and C only
3. A, B, C and D
4. B, C and D only

Options :

73113010113. 1
73113010114. 2
73113010115. 3
73113010116. 4

Question Number : 55 Question Id : 7311302539 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

- 1. A and D only
- 2. A, C and D only
- 3. A, B and D only
- 4. A, B, C and D

Options :

- 73113010117. 1
- 73113010118. 2
- 73113010119. 3
- 73113010120. 4

Question Number : 56 Question Id : 7311302540 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

- 1. Psychrotropic
- 2. Mesophilic
- 3. Thermophilic
- 4. Endophilic

Options :

- 73113010121. 1
- 73113010122. 2
- 73113010123. 3
- 73113010124. 4

Question Number : 57 Question Id : 7311302541 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The source of contamination of mastitis milk is -

1. Interior of udder
2. The milker
3. Utensils
4. Flies and other vermin

Options :

- 73113010125. 1
- 73113010126. 2
- 73113010127. 3
- 73113010128. 4

Question Number : 58 Question Id : 7311302542 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The common milk microorganisms grow best between the temperature -

1. 5°C to 10°C
2. 20°C to 40°C
3. 3°C to 4°C
4. -5°C to 0°C

Options :

- 73113010129. 1
- 73113010130. 2
- 73113010131. 3
- 73113010132. 4

Question Number : 59 Question Id : 7311302543 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. Odour
2. Appearance
3. Water
4. Temperature

Options :

- 73113010133. 1
- 73113010134. 2
- 73113010135. 3
- 73113010136. 4

Question Number : 60 Question Id : 7311302544 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Milk collection operation includes-

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

Choose the **correct** answer from the options given below:

- 1. A, B and D only
- 2. A, B and C only
- 3. A, B, C and D
- 4. B, C and D only

Options :

73113010137. 1

73113010138. 2

73113010139. 3

73113010140. 4

Question Number : 61 Question Id : 7311302545 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Is not a platform test?

- 1. Sediment test
- 2. Turbidity test
- 3. Alcohol test
- 4. Smell and colour

Options :

73113010141. 1

73113010142. 2

73113010143. 3

73113010144. 4

Question Number : 62 Question Id : 7311302546 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. *Micrococcus pyrogenes*
2. *Bacillus anthracis*
3. *Borrehota varidae*
4. *Brucella abortus*

Options :

- 73113010145. 1
- 73113010146. 2
- 73113010147. 3
- 73113010148. 4

Question Number : 63 Question Id : 7311302547 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. Gelatin
2. Sucrose
3. Sodium bicarbonate and Calcium hydroxide
4. Lactose

Options :

- 73113010149. 1
- 73113010150. 2
- 73113010151. 3
- 73113010152. 4

Question Number : 64 Question Id : 7311302548 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. Butter
2. Khoa
3. Dried milk
4. Condensed Milk

Options :

- 73113010153. 1
- 73113010154. 2
- 73113010155. 3
- 73113010156. 4

Question Number : 65 Question Id : 7311302549 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

- 1. A, B and D only
- 2. A, B and C only
- 3. A, B, C and D
- 4. B, C and D only

Options :

73113010157. 1

73113010158. 2

73113010159. 3

73113010160. 4

Question Number : 66 Question Id : 7311302550 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

- 1. A, B and D only
- 2. A, B and C only
- 3. A, B, C and D
- 4. B, C and D only

Options :

73113010161. 1

73113010162. 2

73113010163. 3

73113010164. 4

Question Number : 67 Question Id : 7311302551 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Cheesy flavour in butter is due to -

1. Growth of proteolytic bacteria in cream
2. Over heating of cream
3. Over neutralization of cream
4. Use of sour cream

Options :

73113010165. 1

73113010166. 2

73113010167. 3

73113010168. 4

Question Number : 68 Question Id : 7311302552 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

1. A - I, B - II, C - III, D - IV
2. A - I, B - III, C - II, D - IV
3. A - I, B - II, C - IV, D - III
4. A - III, B - IV, C - I, D - II

Options :

73113010169. 1

73113010170. 2

73113010171. 3

73113010172. 4

Question Number : 69 Question Id : 7311302553 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. Paneer
2. Rabri
3. Channa
4. Gulabjamun

Options :

73113010173. 1
73113010174. 2
73113010175. 3
73113010176. 4

Question Number : 70 Question Id : 7311302554 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. FDA
2. IDF
3. EPA
4. WHO

Options :

73113010177. 1
73113010178. 2
73113010179. 3
73113010180. 4

Question Number : 71 Question Id : 7311302555 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Sweetened Dahi is also known as -

1. Misti dahi
2. Blue dahi
3. Rasmalai
4. Kheer

Options :

73113010181. 1
73113010182. 2
73113010183. 3
73113010184. 4

Question Number : 72 Question Id : 7311302556 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

HACCP stands for -

1. HAZARD ANALYSIS AND CRITICAL CONTROL POINT
2. HAZARD ANALYSIS AND CONTROL CRITICAL POINT
3. HAZARD ANALYSIS AND CHEMICAL CONTROL POINT
4. HAZARD ANALYST AND CONTROL CRITICAL POINT

Options :

- 73113010185. 1
- 73113010186. 2
- 73113010187. 3
- 73113010188. 4

Question Number : 73 Question Id : 7311302557 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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

1. Export Quality Control
2. National Codex Contact Point
3. Export Inspection Council
4. Export Inspection Agencies

Options :

- 73113010189. 1
- 73113010190. 2
- 73113010191. 3
- 73113010192. 4

Question Number : 74 Question Id : 7311302558 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The sugar content of flavoured milk ranges between

1. 4-5%
2. 2-3%
3. 5-7%
4. 12-14%

Options :

- 73113010193. 1

73113010194. 2

73113010195. 3

73113010196. 4

Question Number : 75 Question Id : 7311302559 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

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:

1. A, B and D only
2. A, B and C only
3. A, B, C and D
4. B, C and D only

Options :

73113010197. 1

73113010198. 2

73113010199. 3

73113010200. 4