

**Mid Term Exam**  
**B.E (Food Technology) 6<sup>th</sup> Semester**  
**Processing of Milk and Milk Products**

**Time Allowed : 1 Hour**

**Maximum Marks : 17.5**

- 1. Explain the industrial butter making process in detail? (5)**
- 2. What is cream? What are the different types of cream on the basis of fat content? (2.5)**
- 3. Discuss about the physico-chemical constituents of milk? (6)**
- 4. Write short notes on : (4)**
  - a) Fermented Milk**
  - b) Standardized Milk**