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Total Number of page 16

B.V.Sc. & A.H. (Third Professional) Examination – 2025

Livestock Products Technology Paper –I

(MSVE 2016)

To be filled by the candidate:

Candidate's Roll Number:

In figure .....

In words .....

Candidate's Enrolment Number: .....

Day and date of examination: .....

Please see for general instructions overleaf.

Signatures of invigilators verifying the details filled by the candidate

Signature of invigilator 1: ..... 2: .....

Candidate should not write anything below this line

Marks to be filled by the examiner:

Section A	
Q. No.	**Marks**
1.	
2.	
3.	
4.	
5.	
Total	

Total Marks obtained:

In figures: ..... In words: .....

Signature of examiner: .....

Do not write across this line

Total Number of pages 16

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B.V.Sc. & A.H. (Third Professional) Examination – 2025
Livestock Products Technology Paper – I
(MSVE 2016)

Time: Three Hours **Maximum Marks: 100**
Weightage: 20

Unit-1 (Milk and Milk Products Technology)
Unit-2 (Wool Sciences)

Instructions:

1) Attempt all questions
2) Answer of all questions is to be written in the space provided along with the question in question-booklet.
3) Overwriting is not allowed in the objective type question.

Q.1 Fill in the blanks. **(20x 0.5 = 10)**

1.1 The Minimum fat (%) in buffalo milk should be _____%.

1.2 Toned milk contain _____ and _____% of fat and SNF, respectively.

1.3 Pasteurization of milk was invented by _____

1.4 Reduction of size of fat globule is done by _____

1.5 After collection milk should be immediately chilled to _____ °C

1.6 Dahi is _____ type of milk product.

1.7 Milk obtained by mixing whole milk powder and water is known as _____.

1.8 Colour of cow milk is yellow due to _____ pigment

1.9 Butter is _____ type of emulsion

1.10 As per FSSAI, maximum moisture content in paneer should be _____%

1.11 pH of buffalo milk is _____.

1.12 Minerals are present in _____ form in the milk.

1.13 As per FSSAI, maximum moisture allowed in ghee should be _____%

1.14 As per FSSAI, the maximum allowed concentration of milk solid not fat in butter is _____%

1.15 _____ is the natural source of lactose.

1.16 _____ casein is the site of rennin action.

1.17 Red coloured milk is due growth of _____ microorganism.

1.18 _____ should be the ratio of casein: fat during cheese preparation.

1.19 Introduction of lactose in condensed milk of improved crystallization is known as _____.

1.20 As per FSSAI, minimum milk fat in ice cream should be _____ %.

Q.2 Choose the most suitable answer and write the number of the correct answer 1 or 2 or 3 or 4 in the space given against each sub question: (20x0.5 = 10)

2.1 Price of milk given to the farmers is based on _____ ( )
1. Fat
2. SNF
3. Protein
4. Both 1 and 2

2.2 _____ is known as heart of cheese ( )
1. Culture
2. Rennet
3. Calcium chloride
4. Coagulum

2.3 _____ cheese is made from skim milk ( )
1. Cheddar
2. Gouda
3. Cottage
4. Havarti

2.4 Lactose is present in _____ form in milk ( )
1. Emulsion
2. True Solution
3. Colloidal
4. Both 1 and 2

2.5 As per FSSAI, minimum fat present in cream should be _____ ( )
1. 5
2. 10
3. 15
4. 20

2.6 Average overrun in butter is _____ ( )
1. 5
2. 10
3. 15
4. 20

2.7 Typical flavour of butter is due to _____ ( )
1. Diacetyl
2. Acetic acid
3. Trichloroacetic acid
4. Formic acid

2.8 Cheese made by mixing different lots of cheese along with water sat etc. is ___ ( )
1. Tilsiter
2. Camembert
3. Brie
4. Processed

2.9 Which on of the following is acid and alcohol fermented milk product? ( )
1. Koumiss
2. Yoghurt
3. Kefir
4. Both 1 and 3

2.10 What should be the maximum acidity (%) of sweet dahi? ( )
1. 0.5
2. 0.7
3. 0.9
4. 1.1

2.11 Which one of the following is known as Milk Champagne ( )
1. Koumiss
2. Kefir
3. Leben
4. Kishk

2.12 As per FSSAI, minimum total solid in khoa should be ___% ( )
1. 40
2. 45
3. 50
4. 55

2.13 Which type of khoa is produced by milk of high acidity ( )
1. Pindi
2. Dhap
3. Danedar
4. Both 1 and 3

2.14 Which one of the following is heat and acid coagulated product? ( )
1. Kheer
2. Paneer
3. Ghee
4. Khoa

2.15 First organized dairy farm was started at_____ ( )
1. Prayagraj
2. Khaira
3. Sabarmati
4. Patna

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2.16 How many principles does HACCP consist of ? ( )

1. 5
2. 7
3. 9
4. 11

2.17 Which bacteria is responsible of Sweet curdling ? ( )

1. *Pseudomonas*
2. *Acenetobacter*
3. *Bacillus cereus*
4. Coliforms

2.18 The diameter of fine wool is _____μ ( )

1. <24.5
2. <32.5
3. <35.5
4. <28.5

2.19 Which type of wool is produced by India in maximum quantity? ( )

1. Apparel Wool
2. Carpet Wool
3. Coarse Wool
4. Fine Wool

2.20 Which Indian sheep breed is the true wool producing breed? ( )

1. Malpura
2. Changthangi
3. Nilgiri
4. Marwari

Q.3 Attempt any ten out of the following twelve questions. Answer of each question should be in 2 to 3 lines. (10x2.0= 20)

3.1 Define Pilot sterilization test.

3.2 Define evaporated milk.

3.3 What is homogenization of milk?

3.4 What is wool crimp?

3.5 Define effluent.

3.6 What is Instantization ?.

3.7 Define cream.

3.8 Define Carding of wool.

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3.9 Define scouring of wool.

3.10 Define kemp.

3.11 Define Condensed milk.

3.12 What is cheddaring?

Q.4 Attempt any six out of the following eight questions. Answer of each question should be in 8 to 10 lines. **(6 x 6 = 36)**

4.1 What is vacreation? Discuss the steps of vacreation.

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4.2 Define Paneer. Discuss the preparation of paneer

4.3 Discuss the different methods of wool grading.

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4.4 Write a short note on physical properties of wool.

4.5 Write a short note on carbonization of wool.

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4.6 Discuss the principles of HACCP.

4.7 Differentiate between hair and wool.

4.8 Write a short note on Functional milk products.

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Q.5 Answer the following question in 1-2 pages (attempt any two). (2x12 = 24)

5.1 Define pasteurization. Discuss the HTST pasteurization of milk.

5.2 What is wool processing? Discuss the worsted system of wool processing.

5.3 Define Dried milk and enlist its standard. Discuss the preparation of Dried milk.