

CARMEL COLLEGE OF ARTS, SCIENCE AND COMMERCE, NUVEM – GOA

POST GRADUATE DEGREE STUDIES (AFFILIATED TO GOA UNIVERSITY)

M.Sc. (II) Food Technology (Semester III) Examination February 2022

FTO 110 LAB IN DAIRY TECHNOLOGY

Max. Marks: 15

Duration: 2 hours

Date: / /2022

INSTRUCTIONS:

1. All questions are compulsory.
2. Figures on the right indicate maximum marks assigned to the question

Q1. A food technologist, in their attempt to create a batch of soy yogurt as an alternative to dairy based yogurt, experimented with different ratios of soy: dairy milk and recorded the following observations:

- a. Yogurt prepared from 100:0 blend had not set and had a liquid-like consistency, although it displayed signs of active fermentation.
- b. Yogurt prepared from the 50:50 blend was much more stable than the 75:25 blend, however it was lumpy and not of a smooth consistency.
- c. Yogurt prepared using higher amounts of soy milk had beany, bitter flavour and was less acceptable compared to product prepared using 0:100.

Provide a reason for each of the following observations.

(3 × 1 mark = 3 marks)

Q2. Develop a novel dairy-based product that is high in protein and low in fat. Justify the technical considerations of the product.

(7 marks)

- a. Composition of the product
- b. Manufacturing process
- c. Justifying the protein and fat content
- d. Sensory Evaluation of the Product
- e. Nutritional Value per 100 g
- f. Product characteristics
- g. Ideal Storage Conditions

Q3. Viva

(3 marks)

Q4. Journal

(2 marks)