T.Y.B.SC. SEMESTER- IV
CHEMISTRY PAPER – VI CH – 346 E (DAIRY CHEMISTRY)

MULTIPLE CHOICE QUESTIONS (MCQ)

CHAPTER 6. MILK PRODUCTS

Q1) Choose the correct option from following and write in right side box 1 Mark

1) Butter is salted by -------------- methods
   Ans a) Dry salting   b) Wet salting
   Brine salting   d) All the above three

2) Cream may be defined as, that portion of milk which is rich in ---------
   Ans a) milk fat   b) Milk protein   c) milk sugar   d) all the above three

3) Food and nutritive value of cheese ------
   Ans a) Very high   b) very less   c) no value

4) Food and nutritive value of ice cream
   Ans a) Very high   b) very less   c) no value   d) sweet test

5) According to PFA rule (1976) butter must contain ------- percentage by weight of curd.
Ans  a) not more than 1.5  b) more than 5 % but less than 10 
   c) 10-20  d) Other than above three

6)  Cheese may be defined as, that portion of milk which is rich in ----------
Ans  a) milk fat  b) Milk protein  c) milk sugar  d) all the above three

7)  According to PFA rule (1976) butter must contain ------- percentage by 
    weight of common salt.
Ans  a) 3  or less than 3  b) more than 5 % but less than 10 
    c) 10-20  d) Other than above three

8)  Paraffining of cheese means ----------
Ans  a) Coating of thin layer of paraffin at surface of cheese 
    b) homogeneous mixing of paraffin with cheese 
    c) other than above

9)  ------ is not a class of cheese on the basis of geographical area.
Ans  a) Gouda cheese  b) British cheese 
    c) Swiss cheese  d) Cheddar cheese

10)  Butter is used for -------
Ans  a) Direct consumption with bread  b) As a cooking medium 
    c) In the baking and confectionary industries  d) all the above three

11)  ------ are the types of cream dairy products.
Ans  a) table cream & Light cream  b) Coffee cream & Whipping cream 
    c) Heavy cream & Plastic cream  d) all the above three

12)  Cream is used for -------
Ans  a) butter making  b) ice-cream preparation
c) cream soft curd preparation  
d) all the above three

13) ------ are the classification of cheese on the basis of geographical area.

Ans  
a) Gouda cheese  
b) British cheese  
c) Swiss cheese  
d) all the above three

14) What is percentage of milk fat in light cream?

Ans  
a) 20-25 %  
b) 30-40 %  
c) 65-85 %  
d) none of above three

15) What is percentage of milk fat in whipping cream?

Ans  
a) 20-25 %  
b) 30-40 %  
c) 65-85 %  
d) none of above three

16) What is percentage of milk fat in plastic cream?

Ans  
a) 20-25 %  
b) 30-40 %  
c) 65-85 %  
d) none of above three

17) ------ are the factors affecting viscosity of cream.

Ans  
a) Fat percentage  
b) Temperature  
c) Separation conditions  
d) all the above three

18) Which are factors affecting whipping quality of cream?

Ans  
a) Fat percentage  
b) separation Temperature & acidity  
c) Ageing & Homogenization  
d) all the above three

19) ------ are the types of cream separators.

Ans  
a) Warm milk separator  
b) Cold milk separator  
c) Power driver milk separator  
d) all the above three

20) According to PFA rule (1976) butter must contain ------ percentage of milk fat.

Ans  
a) not less than 80  
b) more than 50 % but less than 80  
c) 20-30  
d) Other than above three
21) ripened cream butter has a property ------
Ans a) Pleasant delicate aroma b) delicate flavor
c) real butter flavor d) all the above three

22) Unripened cream butter has a property ------
Ans a) made from unripened cream b) mild flavor
c) all the above two

23) Pasteurized cream butter has a property ------
Ans a) made from pasteurized sweet cream b) milder flavor
c) soft appearance d) all the above three

24) What is pasteurization temperature for cream butter by HTST process?
Ans a) 95-100 °C for 15 Sec b) 71 °C for 20 minutes
c) 73 °C for 15 sec d) 62 °C for 30 minutes

25) What is pasteurization temperature for cream butter by LTLT process?
Ans a) 95-100 °C for 15 Sec b) 71 °C for 20 minutes
c) 73 °C for 15 sec d) 62 °C for 30 minutes