O.P.Code: 20AG0713

R20

H.T.No.

SIDDHARTH INSTITUTE OF ENGINEERING & TECHNOLOGY:: PUTTUR (AUTONOMOUS)

B.Tech III Year II Semester Regular Examinations August-2023

DAIRY AND FOOD ENGINEERING

	DAIRY AND FOOD ENGINEERING				
Tin	(Agricultural Engineering) ne: 3 Hours	Max.	Mark	s: 60	
	(Answer all Five Units $5 \times 12 = 60$ Marks)			20. 00	
	UNIT-I				
1	Discuss about colour, flavor and refractive index of milk also define	CO2	L2	12M	
	overrun with related expressions.				
	OR				
2	a What are the important properties of milk, which affect the processing	CO ₂	L1	5M	
	b Explain the factors which are affecting composition of milk UNIT-II	CO2	L2	7M	
3	a Draw the process flow chart for preparation of pasteurized milk and	CO3	L2	8M	
	sterilised milk (In-bottle sterilization)			01.12	
	b Draw the process flow chart for preparation flavoured milk.	CO3	L2	4M	
	OR				
4	a Define Sterilization. Explain the difference between the conventional	CO3	L2	6M	
	canning and aseptic processing.			02.2	
	b Explain Hydrostatic retort with neat sketch.	CO3	L2	6M	
	UNIT-III			01.1	
5	a Define (i) Butterfat (ii) AMF (iii) Butter oil (iv) Butter	CO ₂	L1	6M	
	b Draw the flow chart for butter manufacture and state the principal equipment used.	CO2	L2	6M	
	OR				
6	a What are the points considered during selecting the location of building for dairy plant.	CO4	L1	6M	
	b What is the importance of site selection in dairy plant design.	CO4	L1	6M	
	UNIT-IV				
7	a Explain the short tube and long tube evaporators with neat sketch.	CO ₆	L1	6M	
	b Write about different types of evaporators.	CO ₆	L2	6M	
	OR				
8	a Define evaporation. Write the objectives of evaporation.	CO6	L1	4M	
	b What are the basic functions of an evaporator? Also show the basic	CO ₆	L2	8M	
	components of the evaporation system in sketch form.				
	UNIT-V				
9	a Discuss membrane processing and write the uses of membrane filtration.	CO6	L1	6M	
	b Explain ultra filtration and write the characteristics of ultra fitration.	CO6	L2	6M	
	OR				
10	Explain the changes occurred during heating, evaporation, drying and freezing of a food component	CO6	L2	12M	
	*** END ***				