

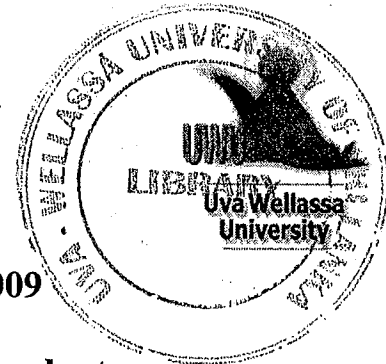
**Faculty of Science & Technology
Uva Wellassa University of Sri Lanka**

**B.Tech. Degree Programme
Year III Semester II**

End Semester Examination – June/July 2009

BIO 332-2 Technology of Milk & Milk Products

Essay Questions (Section II)



Instructions

Answer all questions in Section II in booklets provided.

No. of questions : One (02)

No. of pages : One (01)

Time : One hour (01 hour)

Total marks allocated : 60%

01. Discuss the manufacturing procedure of sterilized milk in detail. (100 marks)

02. a) Describe the butter manufacturing procedure in general. (70 marks)

b) Explain the churning process and the mechanism of butter granule formation in detail. (30 marks)

[End of Section II]