

Uva Wellassa University of Sri Lanka
Faculty of Animal Science & Export Agriculture

Animal Science Degree Programme
Year III Semester II
End Semester Examination-January/February 2016



ANS 353-2 Dairy Product Technology & Value Addition
Section II (Essay)

Instructions

Answer **all** questions in Section II in booklets provided.

No. of questions : Two (02)

No. of pages : One (01)

Time : One (01) hour

Total marks allocated : 60% --

1. Write a detailed account on "production of in-bottle sterilized milk".

(100 marks)

2. Assume that you have been appointed as a Quality Controlling Executive in a large scale milk processing factory. This factory produces good quality ice cream with 95% over-run. You are supposed to produce 10,000 L of fruit & nut ice cream using a mix containing 12% fat, 15% sugar and 1.0% emulsifier & stabilizers. Describe the manufacturing process of above ice cream emphasizing the **raw material selection, recipe formulation and other production steps.**

(100 marks)

[End of Section II]

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