

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



BASc Degree Programme
Year III Semesters II

End Semester Examination- June/July 2010
ANS 356-2 Dairy Product Technology & Value Addition
Essay Questions (Section II)

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%

01. Fluid milk is usually **heat treated** during processing. In heat treatment, milk is exposed to different **temperature & time** combinations for different products.

(I) List down different heat treatment methods used in milk processing. Indicate temperature & time combinations used in each method.

(30 marks)

(II) Discuss the major factors considered in selecting appropriate heat treatment methods for different milk products.

(70 marks)

02. Write short notes on following topics.

(I) Advantages of manufacturing processed cheese.

(50 marks)

(II) Clean in Place (CIP) system.

(50 marks)

[End of Section II]