

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

Animal Science Degree Programme
Year III Semester I
End Semester Examination-September/October 2015

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



Instructions

Answer all questions in Section II in booklets provided.

No. of questions : Four (04)

No. of pages : One (01)

Time : Two (02) hours

Total marks allocated : 100%--

01. Explain the cream separation process for raw milk.

(25 marks)

02. Write short notes on following topics.

I. Aseptic packaging of sterilized milk

II. Differences in between set-yoghurt and stirred-yoghurt manufacturing processes

(25 marks)

03. Write an essay on "manufacturing of enzyme coagulated cheese".

(25 marks)

04. Write brief accounts on following topics.

I. Molding of ice cream

II. Spray drying of milk

(25 marks)

[End of the Paper]