



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



Animal Science Degree Programme
Year III Semester II
End Semester Examination-August/September 2014

**ANS 353-2 Dairy Product Technology & Value Addition
Essay (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%

1. Write a detailed account on “**Different heat treatment methods used to extend the shelf life of cow milk in the dairy industry**”. Emphasize the temperature and holding time used in each method, preservation principle behind each method and the implementation technology in your answer.

(100 marks)

2. Discuss how **set-yoghurts** are manufactured under industrial scale.

(100 marks)

[End of Section II]