**Q1 / Enumerates NAME/**

1- The chemical change during fat determination by Gerber method.

2- Hot water functions using in milk separation.

3- Stabilizers used in yogurt making

4- Factors influenced the Efficiency of separation.

5- Parameters readout by milko scanner in Grdarasha laboratory.

**Q2/ Fill in the blanks**

1- Infrared Milk Analyzercan be used to indicate the **------**, **-----** and ------

2- ---------, ------------- are butyrometer scales for milk fat determination

3- ----------------- and -------------- are yogurt starter cultures

4- Compounds used for fat determination are -----------, ---------- and -------- in Gerber butyrometer method.

5- Types of yogurt are ----------, ---------------, ---------------, ---------------.

**Q3/ A- Define** 1- Slime 2- yogurt 3- lactoscan

**B- Answer**

**1-** **Draw** the separator assembly

**2-** **Differences** between

a- Gravimetric and volumetric method for fat determination

b- Shallow pan and deep setting in milk fat separation

**3-** **Steps** of yogurt making

**4-** The principle of 1- Fat separation 2- Fat determination

**Q4/ write the reasons for the following sentences**

1- The separator speed must not decrease.

2- Reducing the fat globule size in milk lactoscan to 0.5 to 1.5micron .

3- Longer milk residence in the milk fat separator

4- Yogurt making fortify with milk powder

5- Heating milk at 90±2°C 5min for yogurt making