

Salahaddin University – Erbil Subject: Practical liquid milk.

College of Agricultural engineering sciences Time : 1 h.

Food Technology Dep/2nd Stage. Monthly Examination (2023-2024)

Date: 28/ 2/ 2023

**Name :**

**Q1/ Fill the blanks with appropriate answers:** (10 Marks)

1 Nutritionally haloumi cheese contains slightly less fat (26 per cent) than regular cheddar cheese but more than -------------------------- content thanks to the brine used to preserve it.

2- Condensed milk is marketed with a stipulated content of fat and dry solids. The figures vary with the applicable standard, but are normally 7.5 % ---------------- .

and 17.5 % ---------------- .

3. Yogurt is cultured milk. It is made by heating milk and combining it with two live cultures------------------- ,---------------------.

4- The cheese is set with ----------------and is very unusual in that no acid or acid-producing bacteria are used in its preparation.

5--------------------------- milk is basically concentrated milk, to which sugar has been added. The product is ------------------- in colour and high viscous.

6- Halloumi is often garnished with---------------leaves to add to the taste Traditionally,

the leaves were used as a taste.

7-Pasteurization temperature Batch, vat(LTLT) ----------.

Continuous, (HTST**)** ----------.

**Q2/Explain (20Marks)**

1- Factors affecting the quality of yogurt ?

2-What are thedisadvantage of pasteurization ?

3-What are the disadvantages of yogurt?

4-Why halloumi is also unique in having a high melting point and so can easily be fried or grilled this cheese that causes this non-melting characteristic?

**GOOD LUCK** Lecturer

Chnar S. Hadi