19. Examinations:

Q1/ Define the following: .

UHT milk , Bactofugation , Sediment test, , Spray drier, Sterilized Milk, Alizarine test ,

Milk specific heat , Soymilk, Toned milk .

Q2 / Select the correct subjects from the following: .

1-The main component of milk which is responsible for cooked flavor is:

a- Casein b-Triglycerides c-Lactose d-Beta lacto globulin

2-The brown color of sterilized milk produced as a result of:

a- Millard reaction b- Caramelization c- Both a &b d- Bacteria growth

3-Caseins are precipitate at

a- pH 6 b- pH6.5 c- pH4.6 d- pH5.8

4- The main component of milk which is responsible for whey yellowish green color is

a- Riboflavin b-Triglycerides c-Lactose d-No one of them

5-Milk is poor in

a- Iron b- Protein c-Calcium d- Phosphate

6- The consternation of ethanol which used in Alcohol test is

a- 85% b- Absolute c- 70% d-Both b & c

7-Milk separation achieved at

a-35◦c b-30◦c c-25◦c d- 40◦c

8- The viscosity of cow milk is

a- One time more than of water b- Two times more than of water c-Equal to water viscosity

d- Two times less than water

9- Milk adulteration by water addition detected by measuring of

a- Freezing point b- Acidity c -Specific gravity d-Both a & c

10-The white color of milk is due to the

a- dispersion of reflected light by fat globules and the casein b-Carotene

c- Vitamin A d- Vitamin B_1

11- The common cause of Mastitis is bacteria

a- *Staphylococcus aureus* b- *Streptococcus agalactiae*

c-*Escherichia coli* d-*Streptococcus uberis*

12-human milk contain high amount of

a-Lactose b-Fat c-Whey protein d-casein

Q3/List the following

1-The percentage and components in milk which provide normal milk natural acidity.

2- Factors influenced on efficiency of milk separation.

3- The objective of milk compositions standardization.

4- The membrane separation techniques

5- Milk reception operations.

Q4A-/What is the importance of the following during processing of milk

1-Heat under vacuum in condensed milk manufacturing.

2-Production of free- lactose milk.

3-Milk Clarification.

4- Production of organic milk.

B- The fat content of 500 kg of sheep whole milk must be reduced from 6.5% to 3% using skim milk containing 0.1% fat. Calculate the weight of skim milk added and the final wight.

Q-5 – Enumerate Dye-reduction tests then write the principle and milk grading according to one of them.