Assignment 11

Due on 2019-10-15, 23.59 IST.

1) Why calcium chloride is added during cheese making process?
   - A. To improve the renneting action
   - B. To increase concentrate quality
   - C. To improve appearance of cheese
   - D. None of the above
   - No, the answer is incorrect.
   - Accepted Answers:
     - A. To improve the renneting action

2) What are the two principal enzymes of the rennet?
   - A. Rennin and pepsin
   - B. Rennin and Propan
   - C. Bovine and Propan
   - D. None of the above
   - No, the answer is incorrect.
   - Accepted Answers:
     - A. Rennin and pepsin

3) Sourdess in ice cream is largely due to:
   - A. High fat content
   - B. Temperature fluctuations in retail cabinet
   - C. Short shelf life period
   - D. All of the above
   - No, the answer is incorrect.
   - Accepted Answers:
     - B. Temperature fluctuations in retail cabinet

4) Soft, semi-hard and hard cheese are classified on the basis of:
   - A. Plane of rind
   - B. Presence content
   - C. Milk content
   - D. Moisture content
   - No, the answer is incorrect.
   - Accepted Answers:
     - A. Plane of rind

5) What is the optimal pH ratio of milk that is used for making cheddar cheese?
   - A. 0.11
   - B. 0.33
   - C. 0.63
   - D. 0.77
   - No, the answer is incorrect.
   - Accepted Answers:
     - B. 0.33

6) The defect 'syrup' in ice cream is due to:
   - A. High overrun
   - B. Low sugar content
   - C. Excessive stabilizer content
   - D. All of the above
   - No, the answer is incorrect.
   - Accepted Answers:
     - A. High overrun

7) Which of the following ingredients of ice cream improves whipping quality of milk?
   - A. Milk solids not fat
   - B. Milk fat
   - C. Emulsifiers
   - D. All of the above
   - No, the answer is incorrect.
   - Accepted Answers:
     - C. Emulsifiers

8) The word 'hardening' refers to:
   - A. Combined operations of packaging, curing, aging and ripening the curd cubes
   - B. Combined operations of packaging, curing, aging and salting the curd cubes
   - C. Combined operations of packaging, curing, aging and salting the curd cubes
   - D. Combined operations of packaging, curing, aging and re-piling the curd cubes
   - No, the answer is incorrect.
   - Accepted Answers:
     - A. Combined operations of packaging, curing, aging and ripening the curd cubes

9) In case of soft-setting cheese making method, what is the temperature of milk before adding the starter?
   - A. 15 to 16˚C
   - B. 22 to 24˚C
   - C. 31 to 32˚C
   - D. 41 to 50˚C
   - No, the answer is incorrect.
   - Accepted Answers:
     - B. 22 to 24˚C

10) Which of the following types of cheese is called green cheese?
    - A. Cheese with extremely added green colour
    - B. Cheese before ripening
    - C. Cheese after ripening
    - D. Cheese with natural green color
    - No, the answer is incorrect.
    - Accepted Answers:
      - B. Cheese before ripening