



2<sup>ND</sup> SEM. 2016/2017

# UNIVERSITY OF SWAZILAND

# SUPPLEMENTARY EXAMINATION PAPER

PROGRAMME:

B. Sc. ANIMAL SCIENCE DAIRY OPTION YEAR IV

COURSE CODE: ASD 402

TITLE OF PAPER: DAIRY TECHNOLOGY

TIME ALLOWED: TWO (2) HOURS

INSTRUCTIONS: ANSWER ANY 4 QUESTIONS.

DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN GRANTED BY THE CHIEF INVIGILATOR

### **QUESTION 1**

Describe and illustrate the following milk biomolecules:

<ul> <li>α-D-Lactose and β-D-Lactose</li> </ul>	(10 Mr. 1.)
b) Lecithin	(10 Marks)
c) Methionine	(10 Marks)
c) wetholine	(5 Marks)

#### **QUESTION 2**

- a) List and explain FIVE (5) major differences between casein and whey proteins (10 Marks)
- b) Describe and illustrate the following milk biomolecules

i) β-D Galactose	* * * * * * * * * * * * * * * * * * * *
ii) Ascorbic acid	(5 Marks)
iii) Alanine	(5 Marks)
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#### **QUESTION 3**

Explain and illustrate the biosynthesis of milk triacylglycerides (25 Marks)

## **QUESTION 4**

Explain the major differences between the following:

a)	Ice cream and Ice Milk	(0 Ma-1-)
b)	Emasi and yoghurt	(8 Marks)
		(8 Marks)
c) Alcoholic dairy drinks and cultured milks	(9 Marks)	

### **QUESTION 5**

Explain the following and give two examples in each case:

a) Exopolysaccharides produced using whey as substrate (7 Marks)
b) Soft cheese (6 Marks)
c) Approved milk chemical preservation systems (12 Marks)