



SNS COLLEGE OF TECHNOLOGY
(An Autonomous Institution, Affiliated to Anna University)
Coimbatore – 641 035.



IAE 2

16 Mark Questions :

1. Distinguish between LTLT & HTST methods of pasteurisation.
2. Discuss in detail about form fill seal machine.
3. Contrast the effect of homogenization in milk
4. Write a short note on homogenisation
5. Define about form fill seal machine
6. Compare Single-stage and two-stage homogenizer.
7. Explain UHT pasteurization with its working principle.
8. Discuss on clarifiers & separators.
9. Elaborate in detail about aseptic filling.
10. What are the various methods of cream separation
11. Explain about plate heat exchangers
12. Explain in detail about pasteurization effect in dairy industry
13. Interpret the role of form fill seal machine in dairy industries.
14. Analyse the effect of homogenisation in milk properties.
15. Summarise about cream separation and its working principles.
16. Make use of a diagram, explain plate heat exchanger with its working principles.
17. Distinguish between clarifiers & separators with the help of a flow chart.