



Please answer the following:-

I- First question (6 marks) (A1,A3,A4&B1-B4)

A) Write on :- (3marks/1.5 marks each)

- 1-Hormones regulating milk synthesis and letdown, their role and factors affecting their secretions.
- 2- Organochlorines residues in milk, sources of contamination and their public health impact.

B) Fill in the spaces:- (3marks/one mark each)

- 1- Fatty acids in milk are and
- 2- One cup of milk (250 ml) provide the body with energy equalKcal and about gm of proteins.
- 3- Economical impacts of miss use of antibiotics veterinary drugs in milk areand

II- Second question (6 marks) (A1, A2, A4, A5&B1-B4)

A) Discuss in detail :-

- 1- ABR test (advantage, idea, procedure and judgment of the test) (2.5 marks)
- 2- Classification of microorganisms according to their ability to utilize nutrients. (1.5 marks)

B) Indicate True (T) or False (F): (2 marks, 0.5 mark each)

1. *E. coli* is a better indicator of sanitary quality than Enterococci especially in heat treated, frozen or dried foods.
2. Molds grow at low pH values (3.5 - 4).
3. The indicator should be present as a natural contaminant of the material being analyzed.
4. The presence of *S. aureus* in milk is a good indicator of the personal hygiene of workers.

III- Third question (7 marks) (A1, A2 ,A4, A5&B1-B4)

A) Write on the following:- (3marks/ 1.5 marks each)

1. Sweet curdling of milk.
2. Stormy fermentation test.

B) In table compare between:- (1.5 marks)

1. Ropy milk and mastitis milk.

C) Give reason(s) of the following:- (2.5marks/ 0.5 mark each)

1. APT test is preferable than COB test.
2. Catalase enzyme is of sanitary importance.

