



3. a) What is ultimate pH? How does pH decline responsible for water holding capacity?  
b) What is Homeostasis? How is it effected the quality of meat?

## UNIT-II

4. a) Differentiate between plate and blast freezing of meat.  
b) What are unit operations involved in canning of fish?
5. a) Write down the reaction responsible for curing of meat. What are the various concerns related to use of nitrite involved in meat products.  
b) Differentiate between restructured and comminuted meat products.

## UNIT-III

6. a) Draw a well labeled diagram of egg. Write down the composition of an egg.  
b) How does the freshness of fish judged?
7. a) Write down the method of production of fish protein concentrate.  
b) Write down various unit operations involved in fish canning.

## UNIT-IV

8. a) What is the significance of albumen index, yolk index and shape index of an egg.  
b) What is the need of desugring of an egg?
9. a) Differentiate between edible and inedible meat products.  
b) Write a short note on fish by-products.

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