

Total No. of Questions: 09

# M.Sc (Food Technology) (2017 Batch) (Sem.-4) TECHNOLOGY OF MEAT, FISH AND POULTRY

Subject Code: MSFT-623 M.Code: 75960

Time: 3 Hrs. Max. Marks: 60

#### **INSTRUCTIONS TO CANDIDATES:**

- 1. SECTION-A contains SIX questions carrying TWO marks each and students has to attempt any ALL questions.
- SECTION-B consists of FOUR Subsections: Units-I, II, III & IV. Each Subsection contains TWO questions each carrying TWELVE marks each and student has to attempt any ONE question from each Subsection.

## **SECTION-A**

## 1. Write briefly:

- a) What is the difference between red and white meat?
- b) What are muscle fibers, sarcolemma, sarcomere and sarcoplasm?
- c) What is the difference in steaking and filleting of fish?
- d) What are sausages? How are these classified?
- e) What is the importance of antimortem and postmortem inspection?
- f) Enlist the various methods of meat tenderization.

## **SECTION-B**

## **UNIT-I**

- 2. a) What are various techniques employed to make large animal unconscious before slaughtering?
  - b) Differentiate between thaw rigor and cold shortening.

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- 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.

NOTE: Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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