

18U577

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Name:

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020

(CUCBCSS-UG)

(Regular/Supplementary/Improvement)

CC17U FTL5 B11 – TECHNOLOGY OF ANIMAL FOODS

(Food Technology - Core Course)

(2017 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART- A

Answer *all* questions. Each question carries 1 mark.

(Multiple choice)

1. Quality of egg can be judged by [a.pH, b.Candiling, c.Annealing, d.Temperature test]
2. In yolk, how much protein is present [a 0%, b. 17%, c. 30%, d. 50%]
3. The ideal temperature of meat smoke room is [a.52⁰C, b. 55⁰C, c. 57⁰C, 60⁰C]
4. Most meat products are [a.Low acid, b. Medium acid, c. High acid, d. None of them]
5. Mostly meat is preserved under low temperature in [a. Freezing, b. Chilling, c. Cold storage, d. Refrigeration]
6. Canned meat blackening is due to
7. Rendering is the process of extraction of
8. meat must be sold and consumed within three days of slaughter
9. Water activity of fresh meat is
10. is the ratio of weight the albumin and width of the albumin

(10 × 1 =10 Marks)

PART-B

Answer any *five* questions. Each question carries 2 marks.

11. What is Marbiling?
12. Write about the Haugh's unit of good quality egg.
13. Write notes on Bacon.
14. Explain water activity.
15. Briefly explain DFD and PSE
16. Write notes on Egg Coating.
17. Difference between collagen and Gelatin.

(5 × 2 = 10 Marks)

PART-C

Answer any *six* questions. Each question carries 5 marks.

18. Write the effect of heat treatment on proteins.
19. Explain antemortem inspection.
20. Difference between aging and tenderization of meat
21. Write about chitosan and its uses.
22. Write the flowchart for ham processing.
23. Methods of slaughtering.
24. Why electrical stunning is not believed to be painful?
25. Explain the Technology of sausage preparation.

(6 × 5 = 30 Marks)

PART-D

Answer any *two* questions. Each question carries 15 marks.

26. Explain the various method of thermal processing of meat and meat products.
27. Write about smoking, pickling and canning of fish.
28. Describe the hygienic slaughter of sheep with flow chart.
29. Describe in detail egg quality and the factors affecting it.

(2 × 15 = 30 Marks)
