

19U663

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Name:

Reg.No:

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2022

(CBCSS - UG)

CC19U FTL6 B16 - TECHNOLOGY OF ANIMAL FOODS

(Food Technology - Core Course)

(2019 Admission - Regular)

Time : 2.5 Hours

Maximum : 80 Marks

Credit : 4

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. List the chemicals used in chemical stunning.
2. Define postmortem inspection.
3. Find pre handling.
4. Define Singeing.
5. Recall dry curing.
6. Recognize Bacon.
7. Define natural meat emulsion.
8. Find chilling temperature for meat.
9. List the stages of dehydration.
10. Find the antibiotics used in meat preservation.
11. Name the proteins present in egg.
12. Define binding property of egg.
13. Define egg coating.
14. List the important minerals in fish.
15. List any two advantages of fish oil.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

Answer *all* questions. Each question carries 5 marks.

16. Explain the changes during Rigor Mortis.
17. Summarize the factors affecting the quality of cured meat.
18. Discuss the advantages and disadvantages of meat rendering.
19. Summarize the uses of hoofs and horn.
20. Explain the factors which affects the coagulation of egg.
21. Describe the low temperature method of egg preservation.
22. Review Chitosan in detail.
23. Review pearl essence in detail.

(Ceiling: 35 Marks)

Part C (Essay questions)

Answer any *two* questions. Each question carries 10 marks.

24. Assess the principles and guidelines of Ante mortem examination.
25. Analyze the steps involved in Tanning processess.
26. Categorize the factors and measures of egg quality.
27. Choose different short term preservation methods of fish.

(2 × 10 = 20 Marks)
