



**LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034**

**DEGREE EXAMINATION – FOOD CHEMISTRY AND FOOD PROCESSING**

**FOURTH SEMESTER – APRIL 2014**

**4805 - FOOD FROM ANIMAL SOURCES & PROCESSING TECHNIQUES**

Date : 27/03/2014  
Time : 01:00-04:00

Dept. No.

Max. : 100 Marks

**Part A**

**Answer ALL the questions.**

**10 x 2 = 20 marks**

1. Define Dhabiha. Give any two advantages.
2. Mention any four thermo resistant microorganisms present in soil and water.
3. What is disintegration in the food processing sector? Give an example
4. Define autolysis.
5. Mention any two health benefits of fish fat.
6. Give the grading of egg based on the weight in grams
7. What are the types of pickling?
8. List the various means of destroying microorganisms in raw milk.
9. Define recombined milk.
10. Name four undesirable changes in raw meat.

**Part B**

**Answer any EIGHT questions.**

**8x5=40 marks**

11. Differentiate Halal and Kosher with suitable examples.
12. What is food biodeterioration? Give a brief account on the physical contaminants that spoil food.
13. Explain the dating system of food manufacturing industries with a suitable example.
14. Write a brief note on any two lunchmeats.
15. What are the different indices used to evaluate the egg quality?
16. What is the definition of "Fish Protein Concentrate" and the specifications laid down by FDA.
17. Briefly explain the stages of scalding and defeathering in the poultry processing unit.
18. What are the factors to be considered while freezing fish?
19. Briefly discuss the different types of pasteurization methods used in dairy industry.
20. Bring out the role of milk fortification in enhancing the nutritional quality of milk.
21. Highlight the role of physical and chemical methods of tenderizing meat.
22. Write short notes on the use of casing in processed meat products.

**Part C**

**Answer any FOUR questions.**

**4x 10=40 marks**

23. What is biodeterioration? Describe the various categories of contamination that lead to spoilage of food.
24. Enumerate the signs to identify fresh fish. Discuss in detail the canning operations of preserving fish ( 4 + 6 marks)
25. Explain the following:
- A. Diagrammatic representation of poultry egg formation - 3 marks
  - A. Grading of eggs – AA,A,B, - 3 marks
  - B. Composition and nutritive value of egg – 4 marks
26. Discuss the processing operations of poultry to meat. Mention any four poultry meat products with their places of origin. ( 8 + 2 marks)
27. Discuss in detail the effects of thermal processing on the quality of meat.
28. Explain the process involved in the production of any three non-fermented milk products with an illustration.

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