LOYOLA COLLEGE (AUTONOMOUS), CHENNAI - 600 034

M.Sc. DEGREE EXAMINATION – FOOD CHEMISTRY AND FOOD PROCESSING THIRD SEMESTER – APRIL 2023

PFP 3502 - LIVESTOCK PROCESSING

Date: 04-05-2023	Dept. No.	Max. : 100 Marks
Time: 09:00 AM - 12:00	NOON L	

PART - A

 $(10 \times 3 = 30 \text{ Marks})$

Q. No

Answer ALL questions

- 1 Define sarcomere.
- 2 Write about the shrinkage temperature of collagen.
- 3 Define Thaw Rigor.
- 4 What are the factors that affects the quality of meat?
- 5 What are the spoilage indications of fish?
- 6 What are psychrotrophic microorganisms?
- 7 Mention the grading of eggs based on its weight in grams.
- 8 Justify the antibacterial action of egg white proteins.
- 9 Write any three reasons for processing poultry.
- 10 What is evisceration?

PART – B

 $(5 \times 8 = 40 \text{ Marks})$

Answer ALL the questions

11 (a) Give a brief account on the various methods of flaying of animal after slaughter.

(OR)

- (b) Illustrate sliding filament theory with a neat diagram
- 12 (a) Explain in detail the various factors that affects the shelf life of meat.

(OR)

- (b) Discuss briefly about cured, dried and pickled meat.
- 13 (a) Comment on the perishability factors of fish.

(OR)

- (b) Give a brief account on the classification of fish.
- 14 (a) Write a detailed note on the different equipments used in poultry processing (OR)
 - (b) Diagrammatically represent an egg. (5 marks)
 What are the factors affecting the egg quality? (3 marks)

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(a) Discuss the grading of egg within the shell and outside the shell. 15 (OR) (b) Explain any two egg production systems. (5 marks) Write a brief note on 'Designer eggs'. (3 marks) PART - C $(2 \times 15 = 30 \text{ Marks})$ **Answer any TWO questions** Explain in detail rigor mortis in meat with a neat flow diagram. 16 17 Discuss in detail the various methods of preservation of fish. 18 Explain the need to process poultry and highlight the various sequences of events in a poultry processing unit. 19 Enumerate the egg formation sequence and highlight the functional role of egg white proteins. &&&&&&&&&&