

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



**M.Sc. DEGREE EXAMINATION – FOOD CHEMISTRY AND FOOD PROCESSING**

**FOURTH SEMESTER – NOVEMBER 2016**

**FP 4805 – FOOD FROM ANIMAL SOURCES & PROCESSING TECHNIQUES**

Date: 10-11-2016

Dept. No.

Max. : 100 Marks

Time: 01:00-04:00

**Part A**

**Answer ALL the questions.**

(10 x 2 =20 marks)

1. Mention any four consequences of food deterioration.
2. Differentiate between Halal and Kosher with four suitable examples.
3. Classify eggs based on weight in grams.
4. Represent a muscle fibre diagrammatically.
5. List any four artificial methods of meat tenderization.
6. Define the following : A. Scalding B. Evisceration
7. What are the different market forms of fish?
8. List the various signs of decay in shellfish.
9. Name any four microorganisms responsible for dairy fermentation.
10. Define UHT.

**Part B**

**Answer any EIGHT questions.**

(8x5=40 marks)

11. Write a brief note on the various heat exchangers used in the food industry.
12. Explain briefly the different sources of contamination of food with suitable examples.
13. Explain the types of food-borne diseases affecting man.
14. Illustrate Egg formation with a suitable diagram.
15. Describe the effective pasteurization treatment with minimal damage to egg.
16. Write a short note on “Egg substitutes”.
17. i) What are poultry meat products?  
ii) Explain the manufacturing process of frankfurters.
18. Briefly discuss the different types of pasteurization of milk.
19. Bring out the classification of seafoods with an illustration.
20. Explain the production of any two fermented milk products with an illustration.
21. Write short notes on edible algae.
22. Give a brief account on “Meat Analogue”.

**Part C**

**Answer any four questions.**

(4x 10=40 marks)

23. Enumerate the various unit operations employed in food processing industry.
24. i) Define Shelf life. (2marks)  
ii) What are the criteria employed to evaluate the quality of food. (4marks)  
iii) Explain the dating system with a suitable example. (4 marks)
25. i) What is Rigor mortis? (2 marks)  
ii) Discuss the role of calcium in muscle contraction and relaxation. (8 marks)
26. Describe in detail the preliminary processing operations of poultry meat.
27. Discuss in detail the composition of sea foods and its nutritional importance.
28. Explain the processing of milk from farm to product distribution with a flow chart.

\*\*\*\*\*