



LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034

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

THIRD SEMESTER – NOVEMBER 2022

PFP 3502 – LIVESTOCK PROCESSING

Date: 25-11-2022

Dept. No.

Max. : 100 Marks

Time: 09:00 AM - 12:00 NOON

PART – A

Q. No Answer ALL questions

(10 x 3 = 30 Marks)

- 1 Give short notes on myosin and actin filament.
- 2 Describe the chemical composition of meat.
- 3 What are the factors that affect the shelf life of meat.
- 4 Define ageing of meat.
- 5 What is cold shortening.
- 6 What are the basic reasons for the perishability of fish.
- 7 Differentiate scalding and defeathering.
- 8 How can one prevent coagulation while pasteurizing egg?
- 9 Write about the composition of an egg shell.
- 10 Explain curing and forming in poultry processing.

PART – B

Answer ALL the questions

(5 x 8 = 40 Marks)

- 11 (a) Explain in detail the physical composition of meat.
(OR)
(b) Discuss in detail the treatment of animals prior to slaughter.
- 12 (a) Comment on the methods adopted for artificial meat tenderization.
(OR)
(b) Discuss briefly on canning, smoking, salting and drying of fish.
- 13 (a) Comment on the post mortem changes in fish.
(OR)
(b) Give a brief account on fishery by products technology.
- 14 (a) Illustrate the structure of a hen's egg and neatly label its parts.(5 marks)
Write a brief note on the composition of egg yolk.(3 marks)
(OR)
(b) Tabulate the changes and time involved in the formation of an egg along the oviduct.
- 15 (a) Give a detailed account on the different equipment used in a poultry plant.
(OR)

(b) What are the requirements of a packaging label for processed poultry?

PART – C

(2 x 15 = 30 Marks)

Answer any TWO questions

- 16 Explain in detail the various ritual methods of slaughter.
- 17 Give a brief account on the various factors that affect the quality of meat.
- 18 Enumerate the different egg production systems and their significance.
- 19 Discuss in detail the processing of poultry and the importance of the layout of a poultry processing facility.

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