

**LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034****M.Sc. DEGREE EXAMINATION – FOOD CHEMISTRY AND FOOD PROCESSING****THIRD SEMESTER – NOVEMBER 2023****PFP3MC01 – MEAT, POULTRY AND SEAFOOD PROCESSING**

Date: 30-10-2023

Dept. No. 

Max. : 100 Marks

Time: 01:00 PM - 04:00 PM

**SECTION A – K1 (CO1)****Answer ALL the questions****(5 x 1 = 5)****1 Definitions**

- a) Sarcomere.
- b) Rigor Mortis.
- c) Nobbing.
- d) Scalding.
- e) Battery cages.

**SECTION A – K2 (CO1)****Answer ALL the questions****(5 x 1 = 5)****2 True or false**

- a) Perimysium is also known as primary bundle.
- b) Collagen is a superhelix with 2 polypeptide chains.
- c) Cold-smoked fishes can be used for immediate consumption.
- d) Stale eggs sink to the bottom of the water and have a smaller air cell.
- e) The edible viscera in poultry consists of the heart, liver, and gizzard.

**SECTION B – K3 (CO2)****Answer any THREE of the following****(3 x 10 = 30)**

- 3 Give a brief account on the various methods of flaying of animal after slaughter.
- 4 Explain the various factors that affect the shelf life of meat and meat products.
- 5 Enumerate the specifications and processing operations of fish protein concentrate.
- 6 Diagrammatically represent a poultry egg and enumerate the parts.
- 7 Discuss any two egg production systems and their advantages.

**SECTION C – K4 (CO3)****Answer any TWO of the following****(2 x 12.5 = 25)**

- 8 Explain in detail the physical composition of meat.
- 9 Comment on the methods adopted for artificial meat tenderization.
- 10 Discuss canning, smoking and salting of fish.
- 11 Describe the various equipments used in processing poultry.

**SECTION D – K5 (CO4)**

**Answer any ONE of the following** **(1 x 15 = 15)**

12 Summarize the concept of irradiation and its impact on meat and meat products.

13 Discuss the problems encountered during dehydration and freezing of eggs? Enumerate ways to overcome the hurdles faced during the preservation process.

**SECTION E – K6 (CO5)**

**Answer any ONE of the following** **(1 x 20 = 20)**

14 Summarize the advances in fishery by-products technology and waste utilization.

15 Give a detailed account on the formation of a poultry egg tabulating the timeline and its significance.

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