

C 20602

(Pages : 2)

Name.....

Reg. No.....

SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022

(CBCSS—UG)

Food Technology

FTL 6B 16—TECHNOLOGY OF ANIMAL FOOD

(2019 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

Section A*Answer at least **ten** questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 30.*

1. What is lyophilization ?
2. Differentiate between MAP and vacuum packaging.
3. What is singeing ?
4. What is scalding ?
5. Enlist the role of antioxidants in sausage making.
6. What do you meant by artery pumping in curing of meat ?
7. Write in short about the structure of hide.
8. What is bating ?
9. What is wet salting of hide ?
10. Explain briefly about the dry packing of egg.
11. What do you mean by shape index of egg ?
12. Enlist the uses of gelatin.
13. What is Isinglass and its uses ?
14. Difference between bacon and ham.
15. What are the uses of fish ensilage ?

(10 × 3 = 30 marks)

Turn over

Section B

*Answer at least **five** questions.
Each question carries **6** marks.
All questions can be attended.
Overall Ceiling 30.*

16. Write a short note on hot smoking.
17. Write a short note on chemical preservation of meat.
18. Discuss about the importance of thawing of frozen meat.
19. Write about the grading of skin and hides.
20. Write about BIS standards of grading of egg.
21. Discuss about the composition and uses of fish meal.
22. Write a note on PM inspection of carcass.
23. Write a note on common defects in cured meat.

(5 × 6 = 30 marks)

Section C

*Answer any **two** questions.
Each question carries **10** marks.*

24. What are the methods of stunning ? Explain each briefly.
25. Briefly discuss about the steps in sausage preparation.
26. Write an essay on external qualities of egg.
27. Write in detail about processing of surimi.

(2 × 10 = 20 marks)