

C 40557

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Name.....

Reg. No.....

SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2023

(CBCSS—UG)

Food Technology

FTL 6B 16—TECHNOLOGY OF ANIMAL FOOD

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

Part A*Each question carries 2 marks.*

1. Define Pithing.
2. What do you mean by sulphiding ?
3. Define dry salting of hide.
4. Enlist the tanning producing plants.
5. Define Buffing.
6. Define Salami.
7. What do you mean by pickling of meat ?
8. List out the advantages of electrical stunning.
9. Differentiate between glue and gelatin.
10. Define Chitosan.
11. Define candling of egg.
12. Explain defertilization method of egg preservation.
13. Enlist the steps in fish canning.
14. Differentiate between fish liver oil and fish body oil.
15. Define Giblet.

(Maximum 25 Marks)

Turn over

Part B

Each question carries 5 marks.

16. Write a note on head sites for percussive stunning in different species of animal with diagram.
17. Explain classification of sausage.
18. Write a note on horn and hoof meal.
19. Explain electrical stunning.
20. Write about types of hide curing.
21. Explain cold smoking of fish.
22. Write a note on factors affecting egg quality.
23. Explain radiation preservation of meat.

(Maximum 35 Marks)

Part C

*Answer any **two** of the following.*

24. Write an essay on meat characteristics of different species.
25. Write in detail about methods of freezing.
26. Explain tanning and types of tanning.
27. Briefly discuss about preservation of egg.

(2 × 10 = 20 marks)