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Name.....

Reg. No.....

SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2024

(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.**Maximum 25 Marks.*

1. Define freezer burn.
2. Define thaw rigor.
3. What do you mean by flavour ?
4. What do you mean by water glass method of egg preservation ?
5. What is the role of ascorbic acid as a curing agent ?
6. Define Flaying.
7. Write a short note on principle type of fish protein concentrate.
8. Define flat souring.
9. Define cold shortening of meat.
10. Differentiate between hotdog and mortadella.
11. What is intermediate moisture meat product ?
12. Define ageing of meat.
13. Define Tenderness.
14. Write the uses of gelatin.
15. What do you mean by chemical indices of spoilage of fish ?

Turn over

Part B

Each question carries 5 marks.

Maximum 35 Marks.

16. Write a short note on advantages and disadvantages of gaseous stunning.
17. Briefly discuss the role of extenders and binders in sausage making.
18. Differentiate between dry and wet rendering.
19. Write a short note on shell sealing treatment of eggs.
20. Enlist the method of smoking of fish.
21. Discuss the importance of electrical stimulation in slaughtering.
22. Write a note on factors affecting coagulation of egg proteins.
23. Write a short note on role of ingredients in curing.

Part C

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

Each question carries 10 marks.

24. Write an essay on methods of slaughtering.
25. Write an essay on fish products.
26. Write in detail about methods of preservation of skin.
27. Write in detail about spoilage and types of spoilage in canned food.

(2 × 10 = 20 marks)