

Sl. No. of Question Paper: 6122

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Unique Paper Code : 2201301

Name of the Paper : Technology of Meat, Milk, Fish and Egg

Name of the Course : B.Tech Food Technology

Semester : III

F-5

Duration : 3 hours

Maximum Marks : 75 Marks

Instructions for the candidates

1. Question 1 is compulsory.
2. Attempt five questions in all.
3. All Questions carry equal marks.

Q.1 Fill in the blanks:

(1.5x10=15)

- a) enzyme is the index of pasteurization of milk.
- b) Meat of lamb is known as
- c) Glass like crystals found in fish are called
- d) is the isoelectric point of casein.
- e) pH of fresh egg yolk is
- f) DFD stands for
- g) is the anti nutritional factor present in egg.
- h) is a salted fish product.
- i) Yolk index is calculated as/.....
- j) Specific gravity and % acidity (as lactic acid) of cow milk is and respectively.

Q.2 Discuss briefly (*Any Three*):

(5x3=15)

- a) Methods of stunning.
- b) Coagulation as a functional property of egg.
- c) Casein and its uses
- d) Salting of fish

Q.3 a) Explain smoking as a preservation technique for fish.

(7)

b) Describe the process of poultry slaughtering with the help of a flowchart. Explain scalding in detail.

(8)

Q.4 Differentiate between following

(5x3 =15)

- a) PSE & DFD
- b) Fresh egg and stale egg
- c) Casein & whey proteins

Q.5 (a) Discuss the status of milk industry in India. Explain the systems of milk collection in India.

(4+3)

(b) Describe factors affecting quality of shelled egg.

(8)

Q.6 (a) Water Holding Capacity as an important meat quality parameter

(5)

(b) Discuss various salted fish products. (5)

(c) What is lactose? Explain two types of lactose. (5)

Q.7 (a) Describe the changes occurring during freezing and thawing of fish. (7)

(b) Explain the nutritive value and composition of egg. (8)