

Sl. No. of Question Paper: 1444

Unique Paper Code : 2201301  
Name of the Paper : Technology of Meat, Milk, Fish and Egg  
Name of the Course : FYUP B.Tech Food Technology  
Semester : III  
Duration : 3 hours  
Maximum Marks : 75 Marks

F-7

**Instructions for Candidates**

Question 1 is compulsory.

Attempt five questions in all.

All questions carry equal marks.

Q. 1 (a) Define: (*Any Five*) (5X2=10)

- i. WHC
- ii. Platform testing
- iii. Casein
- iv. Functional properties
- v. Slaughter
- vi. Milk

(b) Discuss the uses of casein in brief. (5)

Q. 2 Write short notes on the following (*Any Three*) (3X5=15)

- a. Significance of lactose in dairy industry
- b. Nutritive value of egg
- c. Antemortem inspection of meat
- d. MAP of fish

Q. 3 (a) Discuss the slaughter of poultry in detail. (8)

(b) Describe two forms of lactose in detail. (7)

Q. 4 (a) Discuss any two functional properties of egg in food. (8)

(b) Enlist the main components of smoke. Describe smoking of fish as a preservation technique. (7)

Q.5 (a) What is meant by amphoteric nature of milk protein? Describe any two important enzymes of milk. (5)

(b) Explain the process of salting of fish. (5)

(c) Explain the process of egg formation (5)

Q.6 Explain the following with the help of a well labelled diagram: (3X5=15)

- a) Layout of an abattoir
- b) Traditional chimney kiln
- c) Milk fat and milk protein

Q.7 Explain the systems of milk collection and various stages of processing of milk. (15)