

[This question paper contains 2 printed pages.]

Sr. No. of Question Paper : 2383

F-4

Your Roll No.....

Unique Paper Code : 2201401

Name of the Course : **B.Tech. Food Technology**

Name of the Paper : Processing of Animal Foods

Semester : IV

Duration : 3 Hours

Maximum Marks : 75

Instructions for Candidates

1. Write your Roll No. on the top immediately on receipt of this question paper.
2. Question No. 1 is compulsory.
3. Attempt 5 questions in all.
4. All questions carry equal marks.

1. Answer the following briefly :

- (a) How are fish products classified based on pH ? Give an example each ? (3)
- (b) Name two starter cultures used in yoghurt manufacture ? (2)
- (c) What is the objective of Filtration and Clarification in market milk ? (2)
- (d) SR-Lacquered cans are used for meat canning. Justify. (2)
- (e) Explain the principle of mineral oil coating of eggs. (2)
- (f) How does feed influence yolk quality ? (2)
- (g) What are natural casings ? (1)
- (h) What is the role of cryoprotectants in surimi production ? (1)

2. (a) Explain the process of meat curing.

(b) Draw the flowchart of Tuna in brine.

P.T.O.

- (c) Explain the functioning of cream separator with the help of diagram. (5×3=15)

3. Write the short notes (**any three**) :

- (a) Meat irradiation
- (b) Fish sauce
- (c) Plate heat exchanger
- (d) Dehydration of albumen (5×3=15)

4. (a) Explain the role of fish muscle protein in surimi manufacture. Describe the significance of washing in surimi process ? (4+4)

- (b) Draw the flowchart (only) of sausage manufacture and list the types of sausages. (5+2)

5. Justify the statements (**any three**) (5×3=15)

- (a) Good management during brooding period is essential for the full expression of a bird's genetic potential.
- (b) Retort pouch processing is a potential technique to increase the shelf life of meat.
- (c) Overrun and ageing are essential in ice cream making.
- (d) Post-process operations are significant to maintain fish can safety.

6. (a) Using flowchart, describe the manufacturing process of cheddar cheese. (8)

- (b) Comment on the management of layers. (7)

7. (a) Comment on egg preservation by refrigeration and thermostabilization.

- (b) Explain briefly the classification of meat by-products. Give one example each.

(c) What are Fish protein extracts ? (5×3=15)