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Total No. of Pages : 02

Total No. of Questions : 18

B.Tech (Food Technology) (Sem.-5)

**MEAT,POULTRY & FISH PROCESSING TECHNOLOGY**

Subject Code : BTFT-501

M.Code : 78646

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A****Answer briefly :**

- 1) What are the physical parameters to check the freshness of fish?
- 2) Differentiate between the slow twitch and fast twitch muscles.
- 3) How are the Epithelial tissues associated with the meat?
- 4) What are the different stages of rigor mortis?
- 5) How does the homeostasis effect the quality of the meat?
- 6) What is the difference in enzymatic degradation and artificial tenderization of meat?
- 7) What is the difference in steaking and filleting of fish?
- 8) Which principle governs the preservation of fish by salting and pickling?
- 9) What is the difference in crop and gizzard portion of poultry?
- 10) How are the binding properties of egg helpful for the food manufacturers?



**SECTION-B**

- 11) What is the role of the various curing ingredients? Write down the various reactions responsible for color development during curing process.
- 12) What is ultimate pH? How does pH decline effects the water holding capacity of muscle during its conversion to meat?
- 13) What are various techniques employed to make the large animal unconscious before the slaughtering process?
- 14) Write about the adhesion, aeration and emulsification properties of an Egg.
- 15) Write down various unit operations involved in canning of fish.

**SECTION-C**

- 16) What is principle of spray drying? Write down the method of production of egg powder by spray drying.
- 17) Write down the method of production of fish paste and fish protein concentrate.
- 18) Define poultry. Discuss in detail the process of slaughtering, singeing, defeathering and evisceration of poultry.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**