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Semester: 7th
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2022

SUBJECT NAME: FOOD PRODUCT TECHNOLOGY VI (FISH, MEAT AND POULTRY TECHNOLOGY)

Full Marks : 100

Time: Three hours

The figures in the margin indicate full marks for the questions.

Answer any five questions.

1. a) Discuss the classification of fish with examples. Cite with classifications two examples of PUFA in fresh water and marine water fish. 3+2=5
- b) Correlate between icing and fish quality. 4
- c) Discuss an ideal fish catching and handling procedures for transport and distribution. 4
- d) Mention the protein fractions with examples and amino acid profile in fish. 2+2=4
- e) What is belly burn? What is CSW storage of marine water fish? 1+2=3
2. a) Discuss the role of TMAO in marine fish. 3
- b) Briefly describe the spoilage of fresh fish by mentioning the biochemical reactions. Mention also the spoilage indicating compounds. 5+2=7
- c) Mention the availability of lipid and vitamins in fish. 3
- d) Define fish freshness index and mention how it influences fish quality? 2+1=3
- e) Describe briefly any two fish quality assessment criteria. 4
3. a) How prawn is processed by using CPD technology? 4
- b) Discuss any fish canning process with flow diagram. 4
- c) State the importance of glazing agent in fish processing. Give two examples. 3+1=4
- d) Describe immersion freezing method. What is cryogenic freezing of fish? 3+2=5
- e) What is smoking of fish? What is fish glue? 1+2=3
4. a) How FPC is prepared? What is its nutritional importance? 3+1=4
- b) Explain with flow diagram the preparation of meat sausage. What do you understand by dry sausage? 5+1=6
- c) Describe the methodology of fish meal processing. 5
- d) Mention the objectives of smoking process. Discuss any one meat smoking process. 2+3=5

5. a) Discuss the effect of nitrate/nitrite mixture on the color of meat. 6
- b) Discuss briefly one natural and one artificial meat tenderization techniques. 5
- c) Describe two important meat defects. 4
- d) What is rigor mortis? Give some examples of different factors in post mortem glycolysis of meat. 2+3=5
6. a) Give the detailed outline of egg yolk proteins. 4
- b) Give the name of natural antimicrobial found in egg white? Give the name of anti-nutritional factor present. Give the composition of egg shell. 3
- c) Describe the enzymatic desugarisation of egg. 4
- d) Discuss about different egg products with flow chart. 4
- e) Explain any egg white pasteurization technique. What are the characteristics of instantization process? 3+2=5
7. a) Give some examples of poultry meat borne pathogens. 2
- b) Give some examples of egg shell contaminating bacterias. Describe some characteristics and influencing factors during egg shell spoilage. 2+2=4
- c) Discuss industrial poultry meat processing strategy. 10
- d) Explain the characteristics of different packaging materials employed in meat packaging. 4