

Total number of printed pages: 02 Programme: UG
Semester: 7th
Paper Code: UFET714
2024

**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.

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| 1. | a) | Discuss the classification of marine fish with examples. Cite with classifications two examples of PUFA in fresh water fish. | 2+2=4 |
| | b) | How fish quality depends upon icing? | 4 |
| | c) | Discuss an ideal fish catching and handling procedures for transport and distribution. | 4 |
| | d) | Discuss about different fish proteins. | 4 |
| | e) | What is belly burn? What is CSW storage of marine water fish? | 2+2=4 |
| 2. | a) | Discuss the role of TMAO in marine fish. What is TMA? | 3+1=4 |
| | b) | Briefly describe the spoilage of fresh fish | 8 |
| | c) | Mention the availability of vitamins and minerals in fish. | 4 |
| | d) | Define fish freshness index. | 2 |
| | e) | Mention few fish quality assessment criteria. | 2 |
| 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 with examples in fish processing. | 4 |
| | d) | Describe plate freezing method with diagram. Mention two examples of cryogenic agent. | 4+1=5 |
| | e) | How fish glue is prepared? | 3 |
| 4. | a) | Discuss the preparation of FPC with flow diagram. | 4 |
| | b) | Explain with flow diagram the preparation of meat sausage. | 6 |
| | c) | Describe the methodology of fish soluble production. | 4 |
| | d) | Discuss meat smoking process. | 6 |
| 5. | a) | Discuss the effect of nitrate/nitrite mixture on the color of meat. | 6 |

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| | b) | Discuss briefly any efficient 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 white proteins. | 4 |
| | b) | 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. | 5 |
| 7. | a) | Give some examples of poultry meat borne pathogens. | 2 |
| | b) | Describe some characteristics and influencing factors during egg shell spoilage. | 4 |
| | c) | Discuss industrial poultry meat processing strategy. | 10 |
| | d) | Give few examples of packaging materials employed in meat packaging. | 4 |