

Registration number:

Date & Session:

**ST. JOSEPH’S COLLEGE (AUTONOMOUS), BENGALURU-27**

**M.Sc. FOOD SCIENCE AND TECHNOLOGY – III SEMESTER**

**SEMESTER EXAMINATION: OCTOBER 2022**

(Examination conducted in December 2022)

**FST 3222 – TECHNOLOGY OF MEAT, FISH & POULTRY PRODUCTS**

**Time – 2 ½ Hours Max Marks - 70**

**This paper contains 2 printed pages and FOUR parts**

**I. Answer any FIVE of the following 3x5=15**

1. What are the four phases of Rigor Mortis?

2. Give an Outline of the Structural Organization of Skeletal Muscle.

3. What is Aging of meat? List the important enzymes involved in the process.

4. List the differences between Braising and Broiling.

5. What is Restructured Meat? Give an example.

6. Define Haugh Unit.

7. Give a list of Fish by-products.

**II. Answer any FIVE of the following 5x5=25**

8. Describe any two techniques of Stunning.

9. Give details of the PSE and DFD Meat Defects.

10. Write Notes on Factors affecting the Meat Quality.

11. How are Eggs Graded based on Candling?

12. Write notes on the Condemnation during Poultry Carcass Inspection.

13. Describe the process of Fish oil production.

14. How is glazing of Fish done? Give details and its importance.

**III. Answer any TWO of the following 10x2=20**

15. Describe the Meat Irradiation process. Emphasize on its Biochemical and Organoleptic aspects.

16. Elaborate on Artificial Meat Tenderization process.

17**.** Discuss in detail the techniques of External and Internal quality evaluation of Egg.

**IV. Answer the following 10x1=10**

18.Identify and describe the following meat and poultry Packaging methods.

a) A popular packaging method where the packaging material shrinks around the product upon exposure to heat. 5

b) A reliable packaging method where the gaseous environment surrounding the product is modified by changing the concentration of CO2, O2 and N2. 5