Registration Number:

Date & session:

**ST JOSEPH’S UNIVERSITY, BENGALURU -27**

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

**SEMESTER EXAMINATION: OCTOBER 2023**

**(Examination conducted in November /December 2023)**

**FST 3222: TECHNOLOGY OF MEAT, FISH AND POULTRY PRODUCTS**

**(For current batch students only)**

**Time: 2 Hours Max Marks: 50**

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

**I. Answer any FOUR of the following 3x4=12**

1. List the Mechanical interventions employed to Tenderize meat.

2. What is Shrink wrap packaging? Write a note on shrink wrapping of meat.

3. Write a note on Meat industry by-products and their applications.

4. What is Yolk Index? Give its importance.

5. List the Factors affecting the quality of Poultry meat.

6. Write a note on Fish dressing.

**II. Answer any TWO of the following 5x2=10**

7. What is the Haugh Unit? How is it used for Grading of Eggs?

8. Write notes on Whole Egg Pasteurization.

9. Give details on the Production of Fish Protein Concentrate.

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

10. Discuss in detail various Stunning and Slaughtering methods used in Meat industry.

11. Elaborate on the technique of Freezing for long term storage of meat. What are its drawbacks?

12. Describe the process of Poultry carcass Evaluation and Condemnation.

**IV. Answer the following 8x1=8**

13. A characteristic meat Off-flavour often described as cardboard-like flavour, develops during reheating of pre-cooked refrigerated/ frozen meat. This indicates quality deterioration in the meat.

i) Identify the off-flavour. 1

ii) What causes the development of this off-flavour? 5

iii) How can it be prevented? 2