



Register Number:

Date: 19/11/2020

**ST. JOSEPH'S COLLEGE (AUTONOMOUS), BENGALURU-27**  
**M.Sc. FOOD SCIENCE AND TECHNOLOGY - III SEMESTER**  
**SEMESTER EXAMINATION: NOVEMBER 2020**  
**FST 3219-TECHNOLOGY OF MEAT, FISH & POULTRY PRODUCTS**

Time- 2 1/2 hrs

Max Marks-70

This paper contains ONE printed pages and 4 parts

**I Answer any Five of the following**

5x3=15

1. List down the phases of rigor-mortis.
2. What is albumin index?
3. Write down the structural components of skeletal muscles.
4. Why glazing is important in fish preservation?
5. Write a short note on IMF in meat.
6. Enlist the important fish by-products.
7. What are modified meat products?

**II Answer any Five of the following**

5x5=25

8. Explain glycogen depletion meat defects.
9. Give details on fish protein concentrate.
10. Explain the steps of poultry slaughtering.
11. Discuss the factors affecting quality of fresh fish.
12. Describe the candling process in eggs.
13. Give details on restructured meat products.
14. Write a note on cold storage of eggs.

**III Answer any Two of the following**

2x10=20

15. Explain nutritional importance of edible by-products from meat.
16. Discuss in detail the factors affecting eating quality of meat.
17. Explain the pasteurization methods for whole egg, egg white & egg yolk.

**IV Answer the following**

1x10=10

18. As a manufacturer of packed meat products, give guidelines for below parameters as per Good Manufacturing Practices (GMP).

- a) Production & process control. (3)
- b) Buildings & facilities. (3)
- c) Equipment. (2)
- d) Defect action levels. (2)