



**LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034**

**M.Sc. DEGREE EXAMINATION – FOOD CHEMISTRY AND FOOD PROCESSING**

THIRD SEMESTER – NOVEMBER 2017

**16PFP3MC02 - LIVESTOCK PROCESSING**

Date: 03-11-2017  
Time: 09:00-12:00

Dept. No.

Max. : 100 Marks

**Part A**

**Answer all the questions.**

(10 x 2 =20 marks)

1. Define 'Fish Silage'.
2. Mention any four egg defects.
3. Mention the two methods of stunning poultry during processing.
4. Give any four differences between fresh and stale eggs.
5. Give the role of meat extenders in meat processing operation.
6. Highlight the perishability of fish owing to its lipid content.
7. Give any two differences between ritualistic and conventional animal slaughter methods.
8. What are the rules to be followed in the Halal method of animal slaughter?
9. How are eggs graded based on their sizes?
10. Illustrate a Sarcomere.

**Part B**

**Answer any eight questions.**

(8 x 5 = 40 marks)

11. Diagrammatically represent and explain the transmission of action potential in the initiation of muscle contraction.
12. Enumerate the curing process with the reaction sequence in meat processing.
13. Write a note on the preparation of liquid smoke and its application in the processing of meat.
14. Explain the spoilage factors that increase the perishability of fish.
15. Represent the process flowchart for the humane method of animal slaughter. Highlight the advantages and disadvantages.
16. Illustrate the structure of a poultry egg and label its parts.
17. What is Fish Protein Concentrate? Illustrate its manufacturing process with a flowchart.
18. Highlight the requirements of a packaging label for processed poultry?
19. Give a brief account on the ritualistic animal slaughter practices the world.
20. Explain the role of calcium in the process of muscle contraction with a suitable diagram.
21. Illustrate then manufacturing process of powdered egg powder with a suitable flowchart.
22. What are the objectives of smoking meat? List the properties of smoke.

### Part C

**Answer any four questions.**

(4 x 10 = 40 marks)

23. What is Rigor Mortis? Discuss in detail the changes that occur during the muscle contraction and relaxation process and use diagrams to illustrate the changes.
24. Enumerate the various stages of poultry processing using with a suitable flow diagram.
25. Give a detailed account of the composition of the structural components of an egg.
26. Discuss any two by product utilization of fish waste and their processing techniques.
27. Give an account on the following:
  - A. Prevention of microbial contamination of egg by dehydration.
  - B. Any four methods to evaluate the physical nature of an egg.
28. Give a detailed account on the stunning practices adopted during slaughtering animals.

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