

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



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

**THIRD SEMESTER – NOVEMBER 2018**

**17FPF3MC02– LIVESTOCK PROCESSING**

Date: 27-10-2018  
Time: 09:00-12:00

Dept. No.

Max. : 100 Marks

**Part A**

**Answer ALL the questions.**

10x2=20 marks

1. What is livestock farming?
2. Mention any four edible by-products of meat.
3. Illustrate actin and myosin filaments.
4. Define Bovine Spongiform Encephalopathy.
5. Give the types of aquaculture employed for fish production.
6. What is the role of factory ship in fish procurement?
7. Give the formula for evaluating egg quality using Haugh unit.
8. What is the role of bloom in egg production?
9. Mention any two stunning methods for poultry.
10. Differentiate scalding and defeathering stages in poultry processing.

**Part B**

**Answer any EIGHT questions.**

8x5=40 marks

11. Diagrammatically represent the following:
  - a. Myofilament
  - b. Depolarization of muscle cell
12. Write a brief note on the antemortem inspection of meat.
13. Explain the curing reaction sequence in preservation of meat.
14. What is smoking of meat? Highlight the characteristic properties that contribute to smoking meat.
15. Discuss the fish farming systems based on intensity of the culture.
16. What are the steps employed in canning fish?
17. What are the various equipments utilized in the poultry processing units?
18. Explain any two poultry meat products.
19. Give the nutritional significance of poultry meat .Why do we need to processmeat?
20. What are the different microbial spoilages observed in eggs on contamination?
21. Illustrate the structure of a chicken egg with a suitable diagram.
22. Differentiate Halal and Kosher system of meat processing.

**Part C**

**Answer any FOUR questions.**

**4 x 10=40 marks**

23. Enumerate the factors that affect the safety of animal meat used for consumption.
24. Discuss the conventional/humane method of slaughtering an animal for the purpose of meat under the following heads:
  - a. Slaughtering sequence ( 3 marks)
  - b. Stunning methods adopted ( 4 marks)
  - c. Advantages and disadvantages of the method ( 3 marks)
25. Tabulate and explain the stages involved in the formation of an egg with suitable a suitable diagram. (7 + 3 marks)
26. Enumerate the stages of poultry meat processing.
27. What are the types of smoking meat? Discuss the role of smoke components in meat preservation.( 4 + 6 marks)
28. Give an account of the nutritional importance of fish and explain the significance of fish procurement process. (6 + 4 marks)

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