BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)

CLASS: IMSC   SEMESTER : IX
BRANCH: FOOD TECHNOLOGY   SESSION : MO/18

SUBJECT: SAF3007 ANIMAL PRODUCT TECHNOLOGY

TIME: 3 HOURS   FULL MARKS: 60

INSTRUCTIONS:
1. The question paper contains 7 questions each of 12 marks and total 84 marks.
2. Candidates may attempt any 5 questions maximum of 60 marks.
3. The missing data, if any, may be assumed suitably.
4. Before attempting the question paper, be sure that you have got the correct question paper.
5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.

Q.1(a)	What do you mean by dressing percentage?	[4]
Q.1(b)	Write down the underlying principles of pre-slaughter care, transport, and human handling of meat animal.	[4]
Q.1(c)	Explain the structure of muscle tissue.	[4]
Q.2(a)	Write a brief note about ante-mortem examination of meat animal.	[4]
Q.2(b)	Give three names of three animal disease with its symptoms and its judgment criteria.	[4]
Q.2(c)	Explain different slaughtering techniques of meat animals.	[4]
Q.3(a)	Explain about rigor mortis process with its significance in animal product technology.	[4]
Q.3(b)	Give scientific explanation of PSE and DFD defects.	[4]
Q.3(c)	What are the natural protections exist in egg?	[4]
Q.4(a)	Write a short note on fish protein concentrate.	[4]
Q.4(b)	With flow diagram explain fish meal production process.	[4]
Q.4(b)	How fish meal is different from fish protein concentrate?	[4]
Q.5(a)	Correlate the engineering aspect of milk homogenization with application utility.	[4]
Q.5(b)	Write short note on D value Z value F value and Q10 value	[4]
Q.5(c)	With governing equation, explain the principles of cream separator.	[4]
Q.6(a)	How plate heat exchanger is used for milk pasteurization? (Explain with schematic diagram)	[4]
Q.6(b)	Write down the associated microorganism in Yoghurt and acidophilus milk production. Classify the cheese.	[4]
Q.6(c)	Write short note on CIP process in dairy industry.	[4]
Q.7(a)	Write down the role of individual ingredients in ice cream manufacturing. What is over-run of ice cream?	[4]
Q.7(b)	Differentiate between chena, paneer and cheese. How Kefir and kumiss are different from each other?	[4]
Q.7(c)	Write a short note on scraped surface heat exchanger? Mention its application in food industry.	[4]

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