

FTBE/T/313/2017 (5)

B.FTBE 3rd YEAR 1st Semester Supple Exam 2017

FOOD PROCESS TECHNOLOGY-1

Time: 3 hours

Full Marks 100

Use separate answer scripts for each part.

Part-II (50 Marks)

Answer Question No. 4 and any two from the rest.

1. (a) What is the general composition of meat? What are the principal characteristics of water in meat? What are meant by water holding capacity and water binding capacity of meat? 2+5+5
- (b) What are the three types of protein present in meat? What are their main components? What are the characteristics of collagen, elastin and reticulin in meat? 5+3
- 2 (a) Why is meat cured? What is the action of ascorbic acid on meat as curing agent? Why is the excess use of nitrite has a toxic effect on meat? 2+3+5
- (b) Describe the process of Single needle injection, multiple needle injection and arterial curing of meat? 10
3. What is the purpose of smoking in meat? State the influence of phenols, alcohols and polycyclic compounds from smoke on meat. How is the temperature of smoke generation important for smoked meat? 6+10+4
4. Write short notes on (Any Two): 5*2= 10
- (a) Fermented Sausage
- (b) Dry Curing
- (c) Noble cuts of meat
- (d) Chemical spoilage of egg during storage
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B.FTBE 3RD YEAR 1ST SEM SUPPLEMENTARY EXAM-2017

FOOD PROCESS TECHNOLOGY-I

Time: Three Hours

Full Marks: 100

Use Separate Answer Scripts for Part I and Part II

Part I (Marks-50)

Question No.1 is Compulsory and answer any two questions from rest

1. a) What is drip loss? How it is related to freezing rate? 2+3=5
- b) What is the disadvantage of liquid nitrogen immersion freezing? How this problem can be avoided? 2+3=5
2. a) How the chemical reactions affect the quality of fish during drying?
- b) How impurities present in the salt affect the process of curing?
- c) How smoking gives preservation effect to fish? 8+5+7=20
3. a) Describe the method of salt curing and pickle curing of fish. 5+5=10
- b) Describe about the spoilage of cured fish 10
4. a) How chemically the shelf life of fish can be extended? 8
- b) Describe the freezing system developed for medium and long distance transportation of fish. 6+6=12
5. Write short note on any **two**: 10x2=20
 - a) Fish Sauce
 - b) Fish Protein Concentrate
 - c) Spoilage of canned fish