

CARMEL COLLEGE OF ARTS, SCIENCE AND COMMERCE, NUVEM – GOA
POST GRADUATE DEGREE STUDIES (AFFILIATED TO GOA UNIVERSITY)

M.Sc. (II) Food Technology (Semester IV) Examination July 2021

FTO 104 LAB IN MEAT, POULTRY, FRESHWATER, AND MARINE FOOD TECHNOLOGY

Max. Marks: 15 marks

Duration: 2 hours

Date: 20 JULY 2021

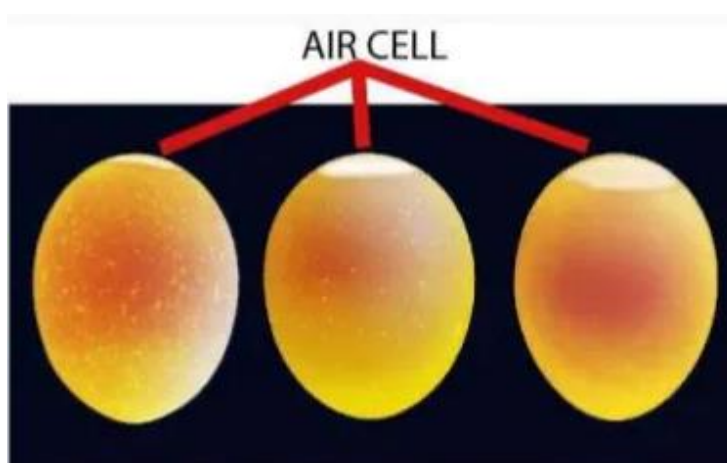
Q1. Jessica is testing the Shelf Life of smoked chicken sausages. She has used the following tests:

- a. Challenge Test
- b. Accelerated Shelf Life Test

Answer the following questions with respect to the above:

- i. Name 2 microorganisms she can use for the Challenge Test. **1 mark**
- ii. List 2 conditions she would study in the Accelerated Shelf Life Test. **1 mark**
- iii. Justify the use of each of the above tests. **2 marks**
- iv. How will she arrive at a “use by” date for her product? **1 mark**
- v. Jessica further did two laboratory tests that used the chemicals potassium ferricyanide, potassium cyanide, and acetone. Explain what important consumer acceptability factor she was trying to determine by doing these tests? **1 mark**

Q2. A poultry farmer decided to use candling to grade the eggs produced on his farm. The picture below indicates the 3 different observations he made.



- a. Help him grade the eggs using international standards, providing reasons for the same. **3 marks**
- b. What methods can be used to preserve the eggs for 6 months? **1 mark**

Q3. Answer the following:

5 marks

- a. Farmer Ambrose was told that the Cold Dressing Percentage of the animals on his farm was approximately 60%. Explain what you understand by the same.
- b. What is imitation crab meat?
- c. Felipe went cod fishing and was very happy with his catch of 40 kg. How can he ensure that he enjoys his catch for a period of 3 months?
- d. What is the difference between ham and bacon?
- e. Sarah found that the meat samples provided to her for testing had A_w between 0.6 and 0.7. How would she classify these meats? List the advantages/disadvantages of these meats.
