

**CARMEL COLLEGE OF ARTS, SCIENCE AND COMMERCE, NUVEM – GOA**

**POST GRADUATE DEGREE STUDIES (AFFILIATED TO GOA UNIVERSITY)**

**M.Sc. (II) Food Technology (Semester III) Examination, February 2022**

**FT0 106 LAB IN MEAT, POULTRY, FRESHWATER, AND MARINE FOOD TECHNOLOGY**

**Max. Marks: 15 marks**

**Duration: 2 hours**

**Date: 22 February 2022**

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**Q1. Answer any 3 of the following with respect to the quality of flesh food products: (3 x 3 marks = 9 marks)**

- a. Importance & Methods of Date Marking.
- b. How do pH, Titrable Acidity, and Total Acidity serve to indicate freshness of meat?
- c. Name 3 groups of microorganisms encountered in processed meats, specifying the type of flesh foods they are commonly found in.
- d. Elaborate on Peroxide Value as a measure of flesh food quality.
- e. What determines the stability of Intermediate Moisture Meat Products?

**Q2. Mention the Quality Test/s you will use for the determination of shelf life stability of the following products:**

**(3 x 1 mark = 3 marks)**

- a. Chicken Sausages
- b. Fish Sauce
- c. Egg Powder

**Q3. Elaborate on the microbial spoilage associated with fresh and processed Seafood.**

**(3 marks)**

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**POST GRADUATE DEGREE STUDIES (AFFILIATED TO GOA UNIVERSITY)**

**M.Sc. (II) Food Technology (Semester III) Examination, November 2019**

**FT0 106 LAB IN MEAT, POULTRY, FRESHWATER, AND MARINE FOOD TECHNOLOGY**

**Max. Marks: 15 marks**

**Duration: 2 hours**

**Date: 12 November 2019**

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**Q1. Answer the following with respect to the quality of flesh food products:**

**(5 marks)**

- a. What is Extract Release Volume, and how does it influence flesh food quality?
- b. Elaborate on the importance of Titrable Acidity in flesh food quality.
- c. What is the relationship between Hydratability of Meat and quality of the product?
- d. State the principle for the estimation of Myoglobin in meat.
- e. Explain the difference in procedures utilized for *Frozen Meat*, *Cooked Meat*, and *Canned Meat* when using the Swab Method for microbial analysis.

**Q2. Elaborate on the Quality Tests you will use for the determination of shelf life stability of the following products:**

**(3 x 2 marks = 6 marks)**

- a. Corned Beef
- b. Jerky
- c. Bacalhau

**Q3. Elaborate on the microbial spoilage associated with Cured Meats & Eggs.**

**(4 marks)**

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