



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2021 Admission
VI Semester Final Examination – June 2024

Pafe.3233

Processing of Meat and Poultry Products (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks

(10x1=10)

1. HACCP stands for _____.
2. Most lean meat cuts contain 16.5 to 20 per cent _____.
3. Adult mammalian muscle flesh consists of 65 to 80 per cent _____.
4. _____ is the most abundant carbohydrate in the muscle varies from 0.5 to 1.3 per cent.
5. The biological value of egg protein has been taken as _____.
6. Egg does not contain vitamin _____.
7. According to APEDA (2008) only _____ per cent of the total meat produced in India is converted to value added products.
8. The process of removing pin-feathers in poultry is called _____.
9. The main ingredients of curing mixture are salt and _____.
10. The biological value of egg protein has been taken as _____.

II Write short notes on ANY FIVE of the following

(5x2=10)

1. Rigor mortis
2. Marbling
3. Bacon
4. Firmness of meat
5. Kosher slaughter
6. Chicken barbecue
7. Meat nuggets

III Answer ANY FIVE of the following

(5x4=20)

1. How does stable pink colour of cured meat develop?
2. Mention briefly some of the important eating quality attributes of meat.
3. Write down the advantages of establishing a modern abattoir house.
4. Write brief notes on comminution of meat.
5. Draw a flow diagram of poultry processing.
6. How the pre-slaughter stress affects the meat quality?
7. What is post-mortem inspection? What are dispositions can be taken at the time post-mortem inspection of poultry carcasses?

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Narrate some of the common methods of egg preservation.
2. Mention any four important poultry industry by-products with their uses
