



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2022 & Previous Admissions
VI Semester Final Examination – June 2025

Pafe.3233

Processing of Meat and Poultry Products (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks

(10x1=10)

1. The cholesterol content of a standard egg is around
2. Egg consists of aroundpercent shell
3. HACCP stands for
4. The desired pink colour in cured meat is provided by the addition of.....
5.present in wood smoke is the major bactericidal agent which helps to preserve smoked poultry

State True or False

6. Egg white contains exceptionally high levels of cholesterol
7. Canned chicken can be stored at room temperature
8. Egg is recommended for children as it is a rich source of vitamin C
9. Enzyme papain is commonly used for increasing the shelf life of meat
10. As the egg ages, the size of the air space increases

II Write short notes on ANY FIVE of the following

(5x2=10)

1. What is lysozyme and its role in egg?
2. What are blood spots and meat spots?
3. What are Designer eggs and Specialty eggs?
4. What is meant by the procedure called pinning and singeing?
5. What are giblets?
6. What is the effect of smoke on nutritive value of meat?
7. What is comminuted meat and pickled meat?

III Answer ANY FIVE of the following

(5x4=20)

1. Explain the various techniques followed for slaughtering animals and poultry.
2. Briefly explain cold shortening.
3. Explain the preservation of eggs by oiling method.
4. What is waxing and scalding of carcass and explain the different methods of scalding?
5. What are the various distortions commonly seen in canned foods?
6. Briefly explain the structure and composition of the egg.
7. What is rendering and what are the main by-products obtained by rendering?

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Enlist the methods of preservation of meat and explain the different freezing methods for preservation of meat.
2. Explain the
 - a. exterior and interior evaluation of egg quality and
 - b. grading of eggs based on BIS standards
