



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg.) 2016 Admission
V Semester Final Examination-January 2019

Fdpr.3102

Meat and Poultry Technology (2+0)

Marks: 50
Time: 2 hours

- I Fill in the blanks:** (10x1=10)
- 1 The repeating contractile units of the Myofibril is _____
 - 2 The pithing rod should not be longer than _____ m.
 - 3 The period between stunning and sticking should not exceed _____ seconds with non penetrative percussive stunning.
 - 4 Irradiation doses up to _____ k Gy can be applied for frozen poultry not affecting the organoleptic changes.
 - 5 Sour eggs and green whites are caused by _____ spp.
 - 6 Water fowl carcasses are scalded in the range of _____ °C for 2 ½ minutes
 - 7 Shell constitutes _____ % of the whole egg.
 - 8 Pasteurization temperature of liquid whole egg is _____ °C for 2 minutes.
 - 9 _____ act as a trypsin inhibitor.
 - 10 _____ is an enzyme present in egg white
- II Write Short notes on ANY FIVE of the following** (5x2=10)
- 1 Uses of electric stimulation
 - 2 Aseptic canning and methods of canning
 - 3 Nitrosamines
 - 4 Conditioning of meat
 - 5 D-value
 - 6 Composition of smoke
 - 7 Composition of egg shell
- III Answer ANY FIVE of the following** (5x4=20)
- 1 Advantages of CO₂ stunning and explain dip lift system
 - 2 Decisions of ante-mortem inspection of food animals
 - 3 DFD
 - 4 Scalding: types of scalding and scalding temperature of chicken, turkey and water fowls
 - 5 Liquid smoke and its advantages
 - 6 Consumer grades of eggs
 - 7 Manufacturing and Laboratory use of eggs
- IV Answer ANY ONE of the following** (1x10=10)
- 1 Nutrient content of egg. Draw the parts of an egg and name it.
 - 2 Stepwise procedure of slaughter of poultry (with flow chart representation)
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