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KERALA AGRICULTURAL UNIVERSITY
B.Tech (Food. Engg) 2011 Admission
Vth Semester Final Examination- December /January -2013

Cat. No: Edpr.3102

Title: Meet and Poultry Technology (2+0)

Marks: 80
Time: 3 hours

- I. Fill in the blanks** **(1 x 10 =10)**
1. The basic structural unit of a muscle is called as -----
 2. Suspension of carcasses through obturator foramen for tenderizing meat is called as ----- method.
 3. ----- is the collective term to indicate liver, heart and gizzard of poultry.
 4. The percentage of yolk in egg is around -----.
 5. ----- carcass cut of pork is used in preparing bacon.
 6. The examination of animals before slaughter to separate healthy and apparently diseased stocks is called as -----.
 7. Meat of goats is called by the term -----.
 8. The chemical that is used during curing which is responsible for the characteristic colour and flavour of cured meat products is -----.
 9. ----- is the most important antimicrobial agent in wood smoke.
 10. Inner thick albumen of egg is called as -----.
- II. Write short notes on any TEN** **(3 x 10 = 30)**
1. Ageing of meat
 2. Chemical composition of lean meat
 3. Ham
 4. Utilisation of stomach and intestines of animals as by products
 5. Cut up parts of poultry
 6. Vacuum packaging of meat
 7. Dehydrated meat products.
 8. Yolk index.
 9. Meat quality
 10. Lime sealing of egg
 11. Artificial tenderization of meat
 12. Candling of egg.
- III. Write short essays on any six of the following** **(5 x 6 = 30)**
1. Different methods of curing
 2. Steps in the canning process of meat.
 3. Preparation of egg powder
 4. Grading of carcasses
 5. Chilling and freezing of meat
 6. Classification of sausages
 7. Preservation of shell eggs
 8. Ante-mortem inspection of animals.
- IV. Write essay on any ONE** **(10 x 1 = 10)**
1. Slaughtering and dressing of pigs.
 2. By-products of broiler poultry industry and their utilization.
