



KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food Engg. & Tech.) 2018 Admission

V Semester Final Examination-February 2021

Fdpr 3102

Meat and Poultry Technology (2+0)

Marks:50
Time:2 hours

I Fill in the blanks

1. Meat fit for Jewish consumption is known as _____.
2. Veal is the meat obtained from _____.
3. Rendered beef and mutton fat is known as _____.
4. _____ is manufactured from the abomasum of suckling calf.
5. The freezing point of meat is _____ °C.
6. The optimum temperature of curing cellar is _____.
7. The approved dose of irradiation for meat and meat products in India is _____.
8. The chief bacteriostatic and bactericidal agent found in wood smoke is _____.
9. The salted dried beef of South African countries is known as _____.
10. The limiting vitamin in eggs is _____.

(10x1=10)

II Write Short notes on ANY FIVE of the following

1. Jewish method of slaughter
2. Regulatory protein in muscle
3. Primal cuts of beef
4. Conditioning
5. TBARS value
6. Preservation of shell egg
7. MAP

(5x2=10)

III Answer ANY FIVE of the following

1. Nutritional composition of muscle
2. Antimicrobial defense mechanism in egg
3. Differentiate between Quick freezing and Slow freezing
4. Briefly describe the primary processing of poultry
5. Principle of production of emulsion based meat products
6. Mention the curing ingredients and their functions
7. Liquid smoke and its advantages

(5x4=20)

IV Write an essay on ANY ONE of the following

1. Describe sequential steps of retort canning.
2. Methods of tenderization of meat.

(1x10=10)
