



KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food Engg.) 2019 Admission
V Semester Final Examination-January 2022

Fdpr.3102

Meat and Poultry Technology (2+0)

Marks:50
Time:2 hours

I State True or False (10x1=10)

1. Myofibrillar proteins are contractile proteins.
2. Rigor Mortis sets in when ATP level is high.
3. Nitrate improves red colour of meat.
4. Rendered fat from pig is known as lard.
5. Collagen contributes to background toughness of meat.
6. Marbling imparts juiciness to meat.

Fill in the blanks

7. _____ is the hydrolyzed product of collagen.
8. Ultimate pH of muscle is _____.
9. Nitrate reacts with _____ to form carcinogen.
10. _____ is the meat from cattle slaughtered 3-4 weeks after birth.

II Write short notes on ANY FIVE of the following (5x2=10)

1. Gelatin
2. Egg Candling
3. Grading of Egg
4. Marbling
5. Composition of meat
6. Pathogenic bacteria associated with meat
7. Cold shortening

III Answer ANY FIVE of the following (5x4=20)

1. Poultry Processing
2. Meat curing
3. Muscle contraction
4. Carcass evaluation
5. Irradiation of meat
6. Ante mortem inspection
7. Fermented meats

IV Write an essay on ANY ONE of the following (1x10=10)

1. Explain essential steps involved in canning of meat.
2. Explain post mortem biochemical changes in meat and poultry.
