



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2020 Admission**  
**VI Semester Final Examination – July 2023**

Pafe.3233

**Processing of Meat and Poultry Products (2+1)**

**Marks: 50**  
**Time: 2 hours**

**I Fill in the blanks**

**(10x1=10)**

1. The normal ultimate pH of red meat is .....
2. Condensation of water vapour on meat brought from a cold store into ordinary room temperature is called .....
3. The neck, heart, liver and gizzard are collectively known as .....
4. The attractive pink colour in the cooked cured meat is due to ..... pigment.
5. HACCP stands for .....

**Match the following**

- |                 |                |
|-----------------|----------------|
| 6. Weep         | (a) Brown      |
| 7. Jerked beef  | (b) Calpains   |
| 8. Metmyoglobin | (c) Bloom      |
| 9. Oxymyoglobin | (d) Fresh meat |
| 10. Drip        | (e) Drying     |

**II Write short notes on ANY FIVE of the following**

**(5x2=10)**

1. Ageing of meat
2. Cold sterilization
3. Enlist the methods of tenderization of meat
4. Haugh unit
5. Water activity
6. Lairage
7. Major cut-up parts of chicken

**III Answer ANY FIVE of the following**

**(5x4=20)**

1. Differentiate between chilling and freezing.
2. Write short note about HACCP.
3. Pre - slaughter care of food animals
4. Draw a flow chart of the slaughter and dressing of cattle/buffalo.
5. Draw a neat diagram of the structure of a hen's egg.
6. Chemical methods food preservation
7. Explain the packaging of meat and meat products.

**IV Write an essay on ANY ONE of the following**

**(1x10=10)**

1. Write a note on different methods of preservation of meat and meat products.
2. Write a note on preservation of eggs.

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