



KERALA AGRICULTURAL UNIVERSITY
B. Tech.(Food Technology) 2023 & Previous Admission
VI Semester Final Examination – June 2026

Pafe 3233

Processing of Meat and Poultry Products (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks

(10x1=10)

1. The bright red colour of fresh meat is due to
2.andare example of egg proteins.
3. Expand FSSAI
4. Thereaction is responsible for the development of the brown colour on the surface of the smoked products.
5. Cryovac is one of the methods ofpackaging.

Match the following

- | | | |
|-------------------------|-----|--------------------|
| 6. Papain | (a) | Formaldehyde |
| 7. Wood smoke | (b) | Pine apple |
| 8. Bromelin | (c) | Nisin |
| 9. Irradiation | (d) | Papaya |
| 10. Antimicrobial agent | (e) | Cold sterilization |

II Write short notes on ANY FIVE of the following

(5x2=10)

1. Critical control points
2. Water holding capacity
3. Rancidity
4. Hurdle technology
5. Designer eggs
6. Intermediate moisture foods
7. Modified atmospheric packaging

III Answer ANY FIVE of the following

(5x4=20)

1. Factors affecting egg quality parameters
2. Enlist different types of sausages and write a short note on processing of sausages.
3. Define rigor mortis and describe briefly the different stages of rigor mortis.
4. Differentiate between DFD and PSE meat.
5. Describe briefly about canning of meat and meat products.
6. Write briefly on smoking of meat.
7. Write a note on the interior quality defects of egg.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Write detail on the different components of abattoir.
2. Explain in detail on slaughter and dressing of poultry with the help of a flowchart.
