

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food. Engg) 2013 Admission
Vth Semester Final Examination-January -2016

Cat. No: Fdpr.3102

Marks: 50.00

Title: Meat and Poultry Technology (2+0)

Time: 2 hours

I ~~State True or False~~ Fill up the blanks

(10 x 1=10)

Match the following

1. Myoglobin - ATP Degradation
2. Marbling - Meat toughness
3. Muscular contraction - Cattle and sheep fat
4. Regor mortis - Increased water holding
5. Tallow - Distribution of fat in muscle
6. Gelation - Meat pigment
7. _____ is the carcinogen formed in smoked meats
8. Collagen content is determined by estimation of _____
9. _____ is the hydrolysed product of collagen
10. _____ Meat of goat is known as _____

II Write short notes on any FIVE questions

(5 x 2=10)

1. Meat additives
2. Meat curing
3. Ultimate P^H
4. Cold shortening
5. Evisceration
6. Liquid eggs
7. List out preservation methods of egg

III Write short essay on any FIVE questions

(5 x 4=20)

1. Use of antioxidants in meat products
2. Water holding capacity of meat
3. Fermented meat
4. Smoking of meat
5. ~~Thermo~~ processing of egg
6. Post mortem inspection
7. Ageing of meat

IV Write essay on any ONE

(1 x 10=10)

1. Describe different methods of meat tenderization
2. Explain different methods of stunning in animal slaughter