



Fdpr.3102

KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg.) 2015 Admission
V Semester Final Examination-January-2018
Meat and Poultry Technology (2+0)

Marks: 50

Time: 2 hours

(10x1=10)

I Fill in the Blanks

- 1 Recommended holding temperature of carcass is at ----- °C.
- 2 The protein content in fresh chicken flesh is about ----- %
- 3 Commercially, gelatin is extracted from-----
- 4 The size (Diameter) of the white muscle fibres is -----when compared with red muscle fibres.
- 5 Protein content of whole egg is -----%

State True or False

- 6 Dry sausage is a self-stable food.
- 7 Electrocutation is the process of stunning and electronarcosis is the process of killing the animal
- 8 Fresh eggs sink in water.
- 9 Animals also store carbohydrate
- 10 Egg yolk is rich in protein.

II Write Short notes on any FIVE of the following

(5x2=10)

- 1 What is Candling and how it is done
- 2 What are the significances of egg yolk in human health
- 3 Describe Halal method
- 4 What is organic meat
- 5 Write about WHC in meat
- 6 What are the different stunning methods used ?
- 7 Differentiate between hot smoking and cold smoking

III Answer any FIVE of the following.

(5x4=20)

- 1 Write about principles of meat preservation
- 2 Give a complete account on meat sausages
- 3 What are Collagen and gelatin? Their physical & biochemical significances
- 4 Explain meat smoking with the help of process flow chart.
- 5 Draw a neat diagram to show different parts of egg.
- 6 What are the nutritional and organoleptic qualities of meat
- 7 Describe with flow diagram on slaughtering of poultry

IV Write an essay on any ONE of the following

(1x10=10)

- 1 Detailed notes on poultry products and by products utilization
- 2 Meat Processing methods and preservation techniques
