



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg.) 2016 Admission
V Semester Final Examination-January 2019

Fdpr.3102

Meat and Poultry Technology (2+0)

Marks: 50
Time: 2 hours

I **Fill in the blanks:**

(10x1=10)

- 1 The repeating contractile units of the Myofibril is _____
- 2 The pithing rod should not be longer than _____ m.
- 3 The period between stunning and sticking should not exceed _____ seconds with non penetrative percussive stunning.
- 4 Irradiation doses up to _____ k Gy can be applied for frozen poultry not affecting the organoleptic changes.
- 5 Sour eggs and green whites are caused by _____ spp.
- 6 Water fowl carcasses are scalded in the range of _____ °C for 2 ½ minutes
- 7 Shell constitutes _____% of the whole egg.
- 8 Pasteurization temperature of liquid whole egg is _____ °C for 2 minutes.
- 9 _____ act as a trypsin inhibitor.
- 10 _____ is an enzyme present in egg white

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

(5x2=10)

- 1 Uses of electric stimulation
- 2 Aseptic canning and methods of canning
- 3 Nitrosamines
- 4 Conditioning of meat
- 5 D-value
- 6 Composition of smoke
- 7 Composition of egg shell

III **Answer ANY FIVE of the following**

(5x4=20)

- 1 Advantages of CO₂ stunning and explain dip lift system
- 2 Decisions of ante-mortem inspection of food animals
- 3 DFD
- 4 Scalding: types of scalding and scalding temperature of chicken, turkey and water fowls
- 5 Liquid smoke and its advantages
- 6 Consumer grades of eggs
- 7 Manufacturing and Laboratory use of eggs

IV **Answer ANY ONE of the following**

(1x10=10)

- 1 Nutrient content of egg. Draw the parts of an egg and name it.
- 2 Stepwise procedure of slaughter of poultry (with flow chart representation)
