

KERALA AGRICULTURAL UNIVERSITY

B.Tech.Food Engg. 2014 Admission

Vth Semester Final Examination-January 2017

Cat. No: Fdpr. 3102

Marks: 50

Title: Meat and Poultry Technology (2+0)

Time : 2 hours

I. Fill up the blanks:

(10 x 1=10)

1. The membrane surrounding muscle fibre is called as -----
2. Meat has an average moisture content of ----- percentage.
3. ----- is a step in humane slaughter for reducing pain during slaughtering.
4. Pasterurization of eggs is done at ----- °C for ----- minutes.
5. ----- smoke does not have carcinogenic agents.
6. ----- is the invisible mucous coating on egg shells.
7. ----- is added during curing to reduce the harshness of salt.
8. Sausages are comminuted meat products in which meat batter is stuffed in ----- made from intestinal submucosa.
9. ----- is a cured and smoked meat product prepared from hind leg of pork carcass.
10. The protein ----- present in egg can completely inhibit the bacteria by making iron unavailable to microbes.

II. Write short notes/answers on ANY FIVE:

(5x 2=10)

1. Artificial tenderization of meat.
2. Proteins present in meat.
3. Utilization of animal blood as a by product.
4. Significance of ante mortem inspection.
5. Liquid freezing of poultry carcasses.
6. Modified atmospheric packaging of meat and meat products.
7. Dry heat cooking of meat.

III Write answers on ANY FIVE:

(5 x 4=20)

1. Different ingredients used in curing of meat and their function.
2. Edible by products from a slaughter house.
3. Irradiated meat products.
4. Chemical agents for preservation of meat.
5. Materials used for packing of meat and meat products.
6. Advantages and disadvantages of microwave cooking of meat.
7. Smoking of meat products and the function of various smoke ingredients.

IV. Write essay on any ONE

(1 x 10=10)

1. Slaughtering and dressing of poultry.
2. Canning of meat products