

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2012 Admission
Vth Semester Final Examination- January -2015

Cat. No:Fdpr.3102

Title: Meat and Poultry Technology (2+0)

Marks: 80.00

Time: 3 hours

I Fill up the blanks

(10^r x 1=10)

1. Unfit meat for Jewish consumption is known as _____
2. The meat obtained from goat is called _____
3. Hide from unborn calf is called _____
4. Corticosteroids can be manufactured from _____ gland
5. During curing ,salt is added to brine @ _____ %
6. The casings prepared from cattle esophagus is called _____
7. The ultimate P^H of beef is _____
8. The chief bacteriostatic and bactericidal agent found in wood smoke is _____
9. The temperature of the sausage batter should not exceed 20 °C to prevent _____
10. The protein _____ present in egg can completely inhibit the bacteria by making iron unavailable to microbes

II Write short notes on any TEN questions

(10 x 3=30)

1. Jewish method of slaughter
2. Stunning methods
3. Primal cuts of beef
4. Hough unit
5. Evisceration
6. Preservation of shell egg
7. Intermediate moisture foods
8. Yolk Index
9. Animal casing
10. Dry sausage
11. Lime sealing of egg
12. Nutritive value of egg

III Write short notes on any SIX questions

(6 x 5=30)

1. Types of food irradiations based on radiation dose
2. Antimicrobial defense mechanisms in egg
3. Differentiate between Quick freezing and slow freezing
4. What is electroplectic fit
5. Methods of curing
6. Nutritional composition of muscle
7. Liquid smoke and its advantages
8. Draw the structure of meat muscle

IV Write an essay on any ONE

(1 x 10=10)

1. Mention the curing ingredients and their functions
2. Methods of tenderization of meat
