

KERALA AGRICULTURAL UNIVERSITY

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

Cat. No: Fdpr.3102

Title: Meat and Poultry Technology (2+0)

Marks: 50.00

Time: 2 hours

I State True or False/ Fill up the blanks

(10 x 1=10)

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