

18U465

(Pages: 2)

Name:

Reg. No.....

FOURTH SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2021

(Regular/Supplementary/Improvement)

SDC4 TM16 - TECHNOLOGY OF MEAT AND EGG

(Food Processing Technology – Core Course)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART - A

Answer *all* question. Each question carries 1 mark.

1. Organ meats are called as
2. is the meat from cattle slaughtered 3 to 4 weeks after birth.
3. Most resistant organism for irradiation is
4. Resistant organism which grows in canning of meat is
5. Optimum temperature of hot smoking
6. Pink colour of meat in cured meat is
7. Protein content in egg yolk is
8. Cold sterilization is also called as
9. Recommended antibiotic in meat preservation is
10. Haugh unit of AA quality egg is

(10 × 1 = 10 Marks)

PART - B

Answer any *eight* questions. Each question carries 2 marks.

11. What is Candling?
12. Write on meat tenderization?
13. Write on the role of irradiation in meat preservation.
14. What is Marbling?
15. Differentiate between PSE and DFD meat.
16. Comment on Post mortem examination of meat.
17. Explain the role of nitrates in cured meat colour.
18. What is ageing of meat?
19. Write down the requirements and packaging materials used for meat.
20. Write on Ham and Bacon.
21. Write any 3 humane method of slaughtering.
22. How is egg preserved by coating?

(8 × 2 = 16 Marks)

PART - C

Answer any *six* questions. Each question carries 4 marks.

23. Write a short note on casings used in sausage manufacture.
24. Write a short note on pre slaughtering care.
25. Explain about various stunning method.
26. Write a note on egg quality determination
27. Briefly Explain about meat curing methods.
28. Explain any two by products in meat processing industry.
29. Explain about various types of chemical preservatives used in meat processing.
30. Factors affecting tenderness of meat.
31. Write a short note on evisceration.

(6 × 4 = 24 Marks)

PART - D

Answer any *two* questions. Each question carries 15 marks.

32. Explain the technology of sausage preparation.
33. Write a note on Humane method of slaughtering. Describe the slaughtering and processing of pig.
34. Briefly explain about anti mortem and post mortem inspection. Explain post – mortem biochemical changes in meat.
35. Write notes on:
 - a. Industrial importance of egg.
 - b. Preservation methods of egg.

(2 × 15 = 30 Marks)
