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Register No. :

Name of the Candidate:

DIPLOMA EXAMINATION, 2010

LIVESTOCK PRODUCTS TECHNOLOGY

(PAPER – II)

120. TECHNOLOGY OF MEAT AND EGG PRODUCTS

December)

(Time: 3 Hours

Maximum: 100 Marks

I. Choose the correct answer

(5×1=5)

1. Beef, Pork, mutton and chevon are categorized as _____ meats
a) White meat b) Red meats c) Variety meats
2. The main bacteriocidal compound present in wood smoke
a) Formaldehyde b) Phenols c) Carbondioxide
3. Under commercial freezing conditions (-18° C) pork has a practical storage life around.
a) 12 months b) 9 months c) 6 months
4. Maximum permissible limit for nitrite in cured meats is _____
a) 100 ppm b) 200 ppm c) 500 ppm
5. In pigs sticking / bleeding is done by severing _____
a) Anteriorvenacava b) Carotid artery c) brachocephalic trunk

II. Fill up the blanks with suitable word(s) or number(s)

(10×1=10)

1. Goat meat is called _____
2. Chilling temperature of carcass _____
3. Maximum resting period (time) for cattle in lairage is _____ hours.
4. The stabilizer produced from bones is _____ which is used in ice cream.
5. _____ is the major pigment of muscle
6. Bones accounts for an average of _____ of the weight of the Carcass.
7. _____ constitutes the most valuable by products removed from animals on slaughter.

8. The most important method of preservation of hides and skins is _____
9. The exudation of fluid from thawed uncooked meat is known as _____
10. Freezing point of meat is _____

III. Define or explain FIVE of the following **(5×2=10)**

1. Conditioning.
2. Blood meal
3. Casing
4. Neat's foot oil
5. Smoking
6. Lairage
7. Isolation black

IV. Write short notes on any FIVE of the following
(5×5=25)

1. Eating quality of meat.
2. Nutritive value of egg.
3. Humane slaughter.
4. Industrial uses of eggs.
5. Bone taint.
6. By products manufactured from Blood.
7. Electrical stunning.

V. Write essay on any FIVE of the following **(5×10=50)**

1. Describe in details the methods of preservation of shell eggs.
2. Preparation of egg powder.
3. Cured and smoked meat products.
4. Antemortem examination of food animals.
5. Benefits derived from utilization of slaughter house by-products.
6. Preparation of value added meat products.

7. Slaughter and dressing of pigs.

I.

jkpHhf;fk;

**rhpahd tpiliaj; njh;t[bra;f
(5×1=5)**

1. khL/ gd;wp/ brk;kwp ML kw;Wk; bts;shLfspypUe;J bgwg;gLk; ,iwr;rp _____
vd;wiHf;fg;gLfpwJ.
m) bts;is ,iwr;rp M) rptg;g[,iwr;rp ,) fyg;g[,iwr;rp
2. tpwF g[ifapypUf;Fk; kpf Kf;fpakhd ghf;Ohpaf; bfhy;yp
m) ghh;khy;oiAL M) ~gPdhy; ,) fhh;gd;-il-Mf;i!L
3. ciw epiyapy; (-18° C) itf;fg;gl;l gd;wp ,iwr;rpapd; bkhj;j nrkpg;g[fhyk; _____
m) 12 khj';fs; M) 9 khj';fs; ,) 6 khj';fs;
4. cg;g[gjg;gLj;jg;gl;l ,iwr;rpfspy; mjpfgl;rkhf mDkjpf;fg;gLk; iel;iul;od; mst[

m) 100 gp gp vk; M) 200 gp gp vk; ,) 500 gp gp vk;
5. gd;wpapy; ,uj;jj;ij btspnaw;Wtjw;F Jz;of;fg;gLk; ,uj;jf; FHha;
m) Mz;l;ohpah; tpdnft M) fnuhol; jkdp
,) gpuhf;fpnah br~ghypf; l;ud;f;

**II. nfhol;l ,l';fis rhpahd tpil bfhz;L epug;g[f.
(10×1=10)**

1. bts;shl;od; ,iwr;rp _____ vd miHf;fg;gLfpwJ.
2. khkpr gpz;l;j;ij FspH;tpf;Fk; btg;gepiyapd; mst[_____

3. khLfis btl;Ltjw;F Kd; Xa;tiwapy mDkjpg;fg;gLk; mjpfgl;r neuk; _____
4. _____ vdg;gLk; vYk;gpypUe;J bgwg;gLk; epiy epWj;jp !;fphPk; jahhpg;gpy; gad;gLj;jg;gLfpwJ.
5. ,iwr;rpapy; cs;s kpf Kf;fpa epwkp _____
6. khkpr gpz;l;jjpy; cs;s vYk;g[fspd; ruhrhp mst[_____
7. btl;lg;gl;l czt[tpy';FfspkUe;J bgwg;gLk; kpf Kf;fpakhd Jizg; bghUs; _____
8. njhy; kw;Wk; njhy; rhh;e;j bghUl;fis gjg;gLj;Jk; kpf Kf;fpakhd Kiw _____
9. FspH;tpf;fg;gl;L/ miw btg;gepiyf;F cl;gLj;jg;gl;l/ rikf;fg;glhj ,iwr;rpapypUe;J frpa[k; jputj;jpd; bgah; _____
10. ,iwr;rpapd; ciwepiy btg;gepiy _____

III. vitnaDk; le;J tpdhf;fSf;F tpilaspf;ft[k; (5×2=10)

1. ,iwr;rpia kpUJj;jd;ikahf;Fjy;
2. ,uj;jj; J]s;
3. nfrpd;
4. ePl;!; fhy; vz;bza;
5. g[ifg;gjdpLjy;
6. fhy;eilfs; btl;lg;gLtjw;F Kd; j';Fk; ,lk;
7. mWitf; Tlj;jpy; jdpikgLj;jg;gl;l miw.

IV. vitnaDk; le;J tpdhf;fSf;F rpW Fwpg;g[tiuf (5×5=25)

1. ,iwr;rpapd; czt[j; juk; gw;wp vGJf.
2. Kl;ilapd; Cl;lr;rj;Jf;fs; gw;wp vGJf.

3. kdpjhgpkhhd Kiwapy; tpy';Ffis btl;Ljy;
4. Kl;ilapd; bjhHpy; rhh;e;j gad;ghLfs;
5. vYk;g[f; fiw (nghd; bla;d;l;)
6. ,uj;jjppypUe;J bgwg;gLk; Jizg; bghUl;fs;
7. kpd;rhu Kiwapy; czh;tpHf;fr; bra;jy;

**V. vitnaDk; le;J tpdhf;fSf;F tphpthd tpilaspf;ft[k;
(5×10=50)**

1. Xl;Lld; Toa Kl;ilia gjg;gLj;Jtjw;fhd gy;ntW Kiwfis tphpthf vGJf.
 2. Kl;il bghe (kht) jahhpj;jy; gw;wp vGJf.
 3. cg;gpl;L/ g[ifa{l;lg;gl;l ,iwr;rp bghUl;fs; gw;wp tphpthf vGJf.
 4. czt[tpy';Ffs; btl;lg;gLtjw;F Kd; nk;bfhs;sg;gLk; ghpnrhjidfs; gw;wp tphpthf vGJf.
 5. mWitf; Tlj;jpy; bgwg;gLk; Jizg; bghUl;fis cgnahfpg;gjhy; bgwg;gLk; ed;ikfs; gw;wp vGJf.
 6. kjpg;g{l;lg;gl;l ,iwr;rp bghUl;fis jahhpf;Fk; Kiwfs;.
 7. gd;wpapid mWf;Fk; kw;Wk; njhYhpj;J Rj;jg; gLj;jg;gLk; Kiwfis bjspthf tpsf;Ff.
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