

B.V.Sc. & A.H. (Part -) Examination - 2016 of the Five-Year Degree Course

LIVESTOCK PRODUCTS TECHNOLOGY PAPER-I

Time: Three Hours

Maximum Marks: 90

Section A: Milk and Milk Products Technology: LPT-311

Marks 30

Section B: Abattoir Practices and Animal Products Technology: LPT-312

Marks 30

Section C: Meat Science: LPT-321

Marks 30

Instructions:

- 1) Attempt all questions
- 2) Answer of all questions is to be written in the space provided along with the question in question-booklet.
- 3) Overwriting is not allowed in the objective type question.

SECTION - A

Milk and Milk Products Technology: LPT-311

Maximum Marks 30

Q.1 Fill in the blanks.

(6x0.75 = 4.5)

- i) Addition of water in milk _____ its viscosity.
- ii) Economy grade ice cream should contain at least _____% fat.
- iii) The major protein of milk is _____.
- iv) For preparation of paneer, generally _____milk is preferred.
- v) Flavour in butter is mainly due to the presence of compound known as _____.
- vi) The milk by product produced along with butter is _____.

Q.2 Choose the most suitable answer and write the number of the correct answer 1 or 2 or 3 or 4 in the space given against each sub question: (6x0.75 = 4.5)

- i. As per PFA rules 1976, toned milk should contain atleast: ()
 1. 0.5% milk fat
 2. 1.5% milk fat
 3. 3% milk fat
 4. 3.5% milk fat

- ii. Pasteurized milk should be stored at: ()
1. Less than 5°C
 2. 10°C
 3. 15°C
 4. 20°C
- iii. Characteristic yellow colour of cow milk is due to: ()
1. Carotene
 2. Xanthophyll
 3. Annatto
 4. Riboflavin
- iv. Alcohol-Alizarin test is utilized to determine: ()
1. pH of milk
 2. Heat stability of milk
 3. Both pH and heat stability of milk
 4. None of the above
- v. Which of the following is a by product of ghee industry? ()
1. Whey
 2. Butter milk
 3. Skim milk
 4. Ghee residue
- vi. Overrun in butter is mainly due to: ()
1. Fat
 2. Moisture
 3. Protein
 4. Air

Q.3 Attempt any six out of the following eight questions. Answer of each question should be in 2 to 3 lines. (6x1.5= 9)

- i) Overrun in ice cream:

- ii) Sanitization:

iii) Neutralizer:

Handwriting practice lines for the answer to question iii)

iv) Pasteurization:

Handwriting practice lines for the answer to question iv)

v) Churning:

Handwriting practice lines for the answer to question v)

vi) Milk stone:

Handwriting practice lines for the answer to question vi)

vii) Bactofugation:

Handwriting practice lines for the answer to question vii)

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viii) Colostrum:

Q.4 Attempt any two out of the following three questions. Answer of each question should be in 5 to 8 lines.

(2x3 = 6)

i) Homogenization of milk:

ii) Condensed milk:

iii) Aseptic packaging of milk.

Q.5 Answer the following question in 1-2 pages (attempt any one). (1x6 = 6)

- i) Define pasteurization of milk. Write the composition of cow milk and four factors which affect the composition of milk.
- ii) Give in detail the salient features for preparation of cheddar cheese.

SECTION - B

Abattoir Practices and Animal Products Technology: LPT-312 Maximum Marks 30
(6x0.75 = 4.5)

Q.6 Fill in the blanks.

- In Jewish method of slaughter, removal of blood vessels is known as _____.
- Catgut is prepared from _____.
- Scalding is carried out in _____ (species).
- Veal is the term used for meat of _____.
- Rendered fat of cattle is known as _____.
- Meat fit for consumption by Jews is known as _____.

Q.7 Choose the most suitable answer and write the number of the correct answer 1 or 2 or 3 or 4 in the space given against each sub question: (6x0.75 = 4.5)

- In India which of the following is responsible for highest meat export? ()
 - Chicken
 - Mutton
 - Chevon
 - Carabeef
- Best method for scalding of broiler is: ()
 - Soft scalding
 - Hard scalding
 - Wax picking
 - Sub scalding
- Bone can be utilized in: ()
 - Sugar refining
 - Pottery industry
 - Neat foot oil
 - All of the above
- In chilling room for carcasses, the temperature should not exceed: ()
 - 0°C
 - 3°C
 - 7°C
 - 18°C
- Chemical treatment of wool for removal of vegetable matters is known as: ()
 - Carbonization
 - Scouring
 - Keratinization
 - Scaling

vi. Calf/lamb testicles are also known as:

1. Sweet bread
2. Fries
3. Melt
4. Round

()

Q.8 Attempt any six out of the following eight questions. Answer of each question should be in 2 to 3 lines. (6x1.5= 9)

i) Isolation block:

ii) Singeing:

iii) Fleece:

iv) Puntilla:

Donot write across this line

v) Flaying:

vi) Weasand:

vii) Hide:

viii) Stunning:

Q.9 Attempt any two out of the following three questions. Answer of each question should be in 5 to 8 lines.

(2x3 = 6)

i) CO₂ anaesthesia:

ii) Primal cuts of pig carcass:

iii) Blood meal:

Please write Roll No. above this line

Q.10 Answer the following question in 1-2 pages (attempt any one). (1x6 = 6)

- i. Enlist different sections of a modern slaughter house. What points must be taken into consideration during construction of a slaughter house?
- ✓ ii. What do you mean by humane slaughter? Write the salient features of dressing of poultry carcasses.

SECTION - C

Meat Science: LPT-321

Q.11 Fill in the blanks.

Maximum Marks 30

(6x0.75 = 4.5)

- i) Reaction of sodium nitrate with secondary amines leads to the formation of carcinogenic compound which is known as _____.
- ii) _____ is the most essential ingredient of curing solution.
- iii) _____ is most commonly used flavour enhancer in meat products.
- iv) In fresh meat the development of bright red colour is due to the conversion of myoglobin into _____.
- v) During rigor mortis, stiffness observed in the muscles is due to the formation of _____ complex.
- vi) The distance between two Z disks is known as _____.

Q.12 Choose the most suitable answer and write the number of the correct answer 1 or 2 or 3 or 4 in the space given against each sub question: (6x0.75 = 4.5)

- i. Major protein of egg is: ()
 1. Keratin
 2. Mucin
 3. Collagen
 4. Ovoalbumin
- ii. Meat Food Products Order has: ()
 1. One schedule
 2. Two schedules
 3. Three schedules
 4. Four schedules
- iii. The moisture content of freeze dried meat product should be less than: ()
 1. Less than 2 percent
 2. Up to 5 percent
 3. Up to 10 percent
 4. More than 10 percent
- iv. Maximum permissible limit of sodium nitrite in finished meat product is: ()
 1. 200 ppm
 2. 500 ppm
 3. 0.5 percent
 4. 3.5 percent

- v. The method of packaging of meat products, in which all the gases are removed from package, is known as: ()
1. Modified atmospheric packaging
 2. Aerobic packaging
 3. Vacuum packaging
 4. Active packaging
- vi. Belly portion of pig is utilized for preparation of: ()
1. Surimi
 2. Ham
 3. Biltong
 4. Bacon

Q.13 Attempt any six out of the following eight questions. Answer of each question should be in 2 to 3 lines. (6x1.5= 9)

i) Ageing:

ii) Homeostasis:

iii) Irradiation:

iv) Marbling:

v) Water glass:

vi) Bloom:

vii) DFD meat:

viii) Triangle test:

Do not write across this line

Q.14. Attempt any two out of the following three questions. Answer of each question should be in 5 to 8 lines. (2x3 = 6)

i) Organic meat:

ii) Smoked fish:

iii) Smoking:

Do not write across this line

Q.15 Answer the following question in 1-2 pages (attempt any one). (1x6 = 6)

- i) Define curing. Describe the role of different ingredients in curing of meat.
- ii) Write a note on nutritive value of eggs. Enlist different methods of eggs preservation. Describe any one method of egg preservation.