

**B.V.Sc. & A.H. (Part -) Examination - 2017
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

1 Fill in the blanks.

(6x0.75 = 4.5)

Double toned milk contains _____ percent fat.

Temperature-time requirement for HTST pasteurization is _____.

Bactofuge is a centrifuge that separates _____ from milk.

AMUL was established in the year _____.

The third phase of Operation Flood ended in _____.

The various test performed at the receiving dock are called _____.

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)

Khoa is a ___ type of milk product:

()

1. Fermented
2. Partially dehydrated
3. Dried
4. Coagulated

- ii) Standardization of milk refers to:
1. Adjustment of fat and SNF
 2. Separation of milk
 3. Heating of milk
 4. None
- iii) Principal carbohydrate of milk is:
1. Glucose
 2. Galactose
 3. Lactose
 4. Fructose
- iv) Specific gravity of milk is measured with:
1. Butyrometer
 2. Refractometer
 3. Lactometer
 4. Hydrometer
- v) Phosphatase test is used to assess the quality of:
1. Sterilized milk
 2. Pasteurized milk
 3. Bactofuged milk
 4. Standardized milk
- vi) Cow milk is generally preferred for making:
1. Channa
 2. Paneer
 3. Khoa
 4. All of the above

Q.3 Attempt any six out of the following eight questions. Answer of each question should be in 2 to 3 lines.

i) Homogenization:

(6x1.5= 9)

ii) Bactofugation:

iii) MMPO:

iv) AMUL:

v) Butter milk:

vi) Paneer:

vii) Specific gravity:

viii) Titrable acidity:

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) Tetra packaging of milk:

ii) Organic milk:

iii) Operation flood:

Handwriting practice lines consisting of a solid top line, a dashed middle line, and a solid bottom line, repeated multiple times.

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

- i) Define the term pasteurization and describe in detail about the technique generally adopted for pasteurization?
- ii) Describe in detail about the manufacturing process of ice-cream?

SECTION - B

Abattoir Practices and Animal Products Technology: LPT-312

Maximum Marks 30

(6x0.75 = 4.5)

Q.6 Fill in the blanks.

- i) Skin of unborn calf is known as _____
- ii) Hyaluronidase is also called _____
- iii) _____ is called sweat bread.
- iv) Preferred bleeding posture for buffalo is _____
- v) Post mortem is forbidden in case of _____
- vi) Insulin can be obtained from _____

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)

- i) Heparin is obtained from: ()
1. Intestine
 2. Lungs
 3. Liver
 4. All of the above
- ii) Maws are prepared from: ()
1. Small intestine of hog
 2. Blind gut of hog
 3. Stomach of hog
 4. None of the above
- iii) Gas anaesthesia is generally preferred for: ()
1. Pigs
 2. Buffalo
 3. Poultry
 4. Rabbit
- iv) Lard is a rendered fat of: ()
1. Pig
 2. Cattle
 3. Sheep
 4. Goat
- v) Hide, which has not been branded is known as: ()
1. Green hide
 2. Kip
 3. Native hide
 4. Fallen hide

vi) Requirement of light in inspection area is:

1. 540 Lux
2. 220 Lux
3. 110 Lux
4. 50 Lux

()

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) Emergency slaughter:

ii) Freibank system:

iii) Dressing percentage:

iv) HACCP:

v) Fiber diameter:

vi) Suint:

vii) Mohair:

viii) DFD:

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) Specialty fibres:

Please write Roll No. above this line

ii) Leather:

iii) Lairage:

Donot write across this line

Donot write across this line

Please write Roll No. above this line _____

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

(1x6 = 6)

- i) Describe in detail about important sections required in modern abattoir with suitable diagram?
- ii) Describe in detail about utilization of glandular by-products for pharmaceutical purpose?

SECTION - C

Meat Science: LPT-321

Maximum Marks 30

Q.11 Fill in the blanks.

(6x0.75 = 4.5)

- i) stewing film packaging is generally used for large and uneven cuts.
- ii) Most preferred method of meat preservation is _____.
- iii) Dry cooking method is generally preferred for _____ cuts.
- iv) PSE condition is usually encountered in _____.
- v) Hurdle technology is used for _____.
- vi) Meat differentiation can be done by _____.

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) Freezing of unpackaged meat leads to: ()
 - 1. Freezer burn
 - 2. Dehydration
 - 3. Discolouration
 - 4. All of the above
- ii) Poultry Giblet includes: ()
 - 1. Heart
 - 2. Liver
 - 3. Gizzard
 - 4. All of the above
- iii) Shell membrane is mainly made up of: ()
 - 1. Calcium carbonate
 - 2. Magnesium sulphate
 - 3. Calcium acetate
 - 4. Calcium sulphate
- iv) Stroma protein found in meat is: ()
 - 1. Collagen
 - 2. Reticulin
 - 3. Elastin
 - 4. All of the above
- v) Preservation of smoked meat is due to: ()
 - 1. Surface dehydration
 - 2. Lowering surface pH
 - 3. Antioxidant property
 - 4. All of the above

Donot write across this line

Donot write across this line

vi) Which one is used as binder in meat products: ()

1. Wheat flour
2. Potato starch
3. Corn flour
4. Skim milk powder

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) Meat emulsion:

ii) Water holding capacity:

iii) Marbling:

iv) Cold shortening:

v) Modified atmosphere packaging:

vi) Consumer panel:

vii) ISO-9000:

viii) Ring precipitation test:

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) Meat proteins:

ii) Poultry industry by-products:

iii) Egg structure:

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

- i) Write down in detail about post mortem changes takes place during conversion of muscle to meat?
- ii) Enlist various meat preservation techniques and describe the freezing and curing techniques in detail?