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Total Number of Pages 16

B.V.Sc. & A.H. (Third Professional) Examination – 2023

Livestock Products Technology Paper -II

(MSVE 2016)

To be filled by the candidate:

Candidate's Roll Number:

In figure

In words

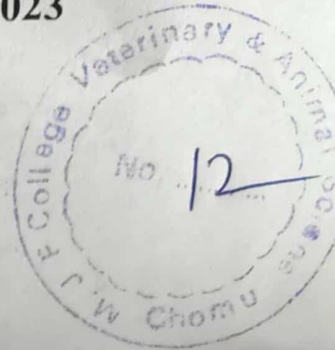
Candidate's Enrolment Number:

Day and date of examination:

Please see for general instructions overleaf.

Signatures of invigilators verifying the details filled by the candidate

Signature of invigilator 1: 2:



For Librarian

Candidate should not write anything below this line

Marks to be filled by the examiner:

Section A	
Q. No.	Marks
1.	
2.	
3.	
4.	
5.	
Total	

Total Marks obtained:

In figures: In words:

Signature of examiner:

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B.V.Sc. & A.H. (Third Professional) Examination – 2023
Livestock Products Technology Paper -II
(MSVE 2016)

Time: Three Hours

Maximum Marks: 100
Weightage: 20

Unit-3 (Abattoir Practices and Animal By-products Technology)
Unit-4 (Meat Science)

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.

Q.1 Fill in the blanks.

(20x 0.5 = 10)

- 1.1 Preservation of Meat is based on..... &.....
- 1.2 Freezing burn can be avoided by.....
- 1.3 Curing of meat is done by..... and.....
- 1.4 Preservation of meat by Irradiation is also termed as.....
- 1.5 Multilayer packaging constitute layers form outside
and
- 1.6 Shrinkable films are used for the Meat products
- 1.7 Biggest challenge of the packaging material used for cured meat
.....
- 1.8 Role of BIS is and.....
- 1.9 MFPO stands for.....
- 1.10 Water activity refers to
- 1.11 The Recommended Daily Allowance of Protein in human is
.....
- 1.12 Meat is an excellent source of..... Vitamins
- 1.13 The amount of protein present in muscle is.....
- 1.14 Wet ageing results in..... Juiciness
- 1.15 Chemical tenderization of meat is done by and
.....
- 1.16 Dry ageing makes the meat more.....
- 1.17 Softening of muscle during is due to dissolution of
the.....

1.18 Min. Processed food can be transformed into final product by..... technique

1.19process is also termed as Partial Freezing.

1.20 The RH of the chilling room is kept atto avoid dehydration.

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: (20x 0.5 = 10)

- 2.1 The Deterioration of Meat is due to ()
1. Microbial growth
2. Chemical change
3. Breakdown of endogenous enzymes
4. All of the above
- 2.2 Whisker condition in meat is due to ()
1. Thamnidium
2. Serratia
3. Yeast
4. None of the above
- 2.3 The ideal method of preservation is ()
1. Chilling
2. Freezing
3. chemical
4. Thermal
- 2.4 Stabilized meat colour is due to ()
1. Nitrate
2. Nitrite
3. Sugar
4. None of the above
- 2.5 Temperature of smoke house is ()
1. 200⁰C
2. 500⁰C
3. 300⁰C
4. 100⁰C
- 2.6 Steps of Freeze drying involves ()
1. Pre freezing
2. Primary freezing
3. Secondary freezing
4. All of the above
- 2.7 The Packaging material used for fresh meat is ()
1. Tray with overwrap
2. Shrink film
3. MAP
4. All of the above
- 2.8 FSSAI passed by the Indian parliament in the year ()
1. 2007
2. 2008
3. 2006
4. 2009

- 2.9 MFPO implemented in the year ()
1. 1972
2. 1973
3. 1974
4. 1975
- 2.10 PFA passed by the parliament in the year ()
1. 1952
2. 1953
3. 1954
4. 1955
- 2.11 The largest proportion of Muscle protein is ()
1. Haemoglobin
2. Globulin
3. Myoglobin
4. None of the above
- 2.12 The most abundant fatty acid in meat is ()
1. Palmitic acid
2. Steric acid
3. Cholestrol
4. Oleic acid
- 2.13 Which of the following s responsible for producing flavor to the meat ()
1. ATP
2. AMP
3. IMP
4. Inosinic acid
- 2.14 Which of the following comes under Tender Stretch Method ()
1. Achilles Tendon Method
2. Pelvic Suspension Method
3. None of the Above
4. Both a. & b
- 2.15 Which of the following is considered as alternative to Thermal Processing ()
1. MAP
2. CAS
3. Joule Heating
4. HPP
- 2.16 The Routine Inspection of the left lobe of the brain is conducted for ()
1. Hydatid Cyst
2. Fasciolosis
3. T.B.
4. Meningitis
- 2.17 Branded Hide on Butt or Side is known as ()
1. Slank
2. Slunk
3. Colarodo
4. Hang

- 2.18 The Protein content in Blood Meal is ()
1. 55%
2. >55%
3. 80%
4. > 80%
- 2.19 The Dressing Percentage in sheep is ()
1. 43 -48. %
2. 52 -58%
3. 43 - 50 %
4. 50 -52 %
- 2.20 When meat is frozen slowly the largest crystals are formed ()
1. Inside muscle fiber
2. Between muscles
3. Outside muscle fiber
4. Between epi and perimysium

Q.3 Attempt any ten out of the following twelve questions. Answer of each question should be in 2 to 3 lines. (10x2.0= 20)

3.1 Slimming

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3.2 Enzymatic tenderization

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3.3 Eating Quality Characteristics

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3.4 Water holding capacity

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3.5 Functions of FSSAI

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3.6 Hedonic scoring

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3.7 Porging

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3.8 Pithing

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3.9 Bone Taint

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3.10 Thermostabilisation of egg

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3.11 Foam Cleaning

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3.12 Tanning

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Q.4 Attempt any six out of the following eight questions. Answer of each question should be in 8 to 10 lines. (6 x 6 = 36)

4.1 Canpak System

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.....

.....

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4.2 Activated Sludge Process.

4.3 Semi modern Abattoir.

4.4 Freeze drying.

4.5 Chemical States of Myoglobin

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4.6 MFPO.

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4.7 HPP.

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4.8 PSE.

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Q.5 Answer the following question in 1-2 pages.

(2x12 = 24)

- 5.1 What is Post-Mortem examination. Name at least five different types of diseases encountered during the post mortem examination. Briefly describe the different terms applied during the P.M. judgement of the slaughtered animals.
- 5.2 Define preservation of meat. Enlist different methods of preservation. What are the changes occur during the meat preservation. Briefly write steps involved during "canning" method of preservation.
- 5.3 What is meat processing. Enlist the types of meat product with there respective examples. Enlist the different types of modern processing technologies involved during meat processing