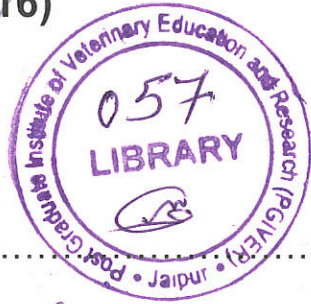


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Total Number of Pages: 16

B.V.Sc. & A.H. (Third Professional) Examination – 2019
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:

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:

Do not write across this line

INSTRUCTIONS TO THE CANDIDATES

1. The invigilator and the members of the Flying Squad are empowered to take search of the examinees during the examinations.
2. Candidate should read the question paper and the instructions carefully before they begin to write answers.
3. The candidate will not be allowed to leave the examination hall before one hour from the end of the examination time.
4. Write on the cover page all the required entries correctly and get the signature of the invigilators.
5. Write legibly in the space provided for answer of each questions/sub-questions according to instruction given in the question paper booklet (question paper).
6. Do not write your name on any part of the question paper / answer booklet.
7. Do not leave examination hall without handing over question paper / answer booklet to the invigilator incharge.
8. No leaves should be torn out of the question paper / answer booklet.
9. Candidate attempting to use unfair means or talking to one another will be dealt with severely as per unfair means rules.
10. No written paper or book notes etc. should be brought to examination hall.
11. Total number of pages of question paper / answer booklet be checked before writing.
12. Candidate should not bring in any article other than pens and admit card. Use of Mobiles, calculators on any other electronic device in the examination hall is strictly prohibited.

SPACE FOR ROUGH WORK

B.V.Sc. & A.H. (Third Professional) Examination – 2019
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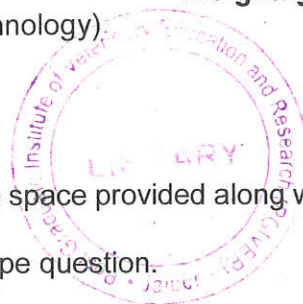
Time: Three Hours

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.

(20x0.5 = 10)

- 1.1 _____ is also known as spreading factor.
- 1.2 The value of BOD₅ for effluents obtained from slaughter house is about _____.
- 1.3 Casings are prepared from _____ layer of intestine.
- 1.4 Skin of an unborn calf is known as _____.
- 1.5 Rendered fat of pork is known as _____.
- 1.6 Meat unfit for consumption of Jewish people is known as _____.
- 1.7 _____ is the double edged knife used in neck stabbing.
- 1.8 Back bleeding is due to _____.
- 1.9 _____ disease is best judged on ante-mortem examination.
- 1.10 Carabeef is also known as _____.
- 1.11 Connective tissue sheath separating the bundles of muscle fibers is known as _____.
- 1.12 Nitrites react with secondary amines to produce _____, which are carcinogenic in nature.
- 1.13 _____ amino acid content is constant in collagen.

Please write your Roll Number above this line

1.14 Desmosine and _____ are the two unique amino acids present in elastin.

1.15 _____ is the principal antimicrobial factor present in egg.

1.16 _____ is responsible for stable pink colour of cured meat.

1.17 The ultimate pH of meat is _____.

1.18 _____ KGy irradiation dose is needed for radappertization effect.

1.19 Albumen comprises about _____ % of the total egg weight.

1.20 _____ mold is responsible for causing red rot in egg.

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:

(20x0.5 = 10)

2.1 The minimum distance between lairage and slaughter hall should be: ()

1. 15 meter
2. 20 meter
3. 10 meter
4. 30 meter

2.2 Light intensity at storage area in abattoir is: ()

1. 280 lux
2. 110 lux
3. 540 lux
4. 450 lux

2.3 Planning of a modern abattoir involves: ()

1. Policy decisions
2. Engineering aspects
3. Cost consideration
4. All of the above

2.4 What are edible meat byproducts better known as ? ()

1. Variety Meats
2. Weasand
3. Kip
4. Melt

2.5 Haught unit measures: ()

1. Shape index of eggs
2. Quality of yolk
3. Quality of albumin
4. Strength of egg

2.6 The membrane surrounding muscle fibre is called: ()

1. Endomysium
2. Sarcolemma
3. Perimysium
4. Sarcoplasmic reticulum

2.7 Cold sterilization is one of the methods of preservation of meat by: ()

1. Chilling
2. Freezing
3. Gamma irradiation
4. Antibiotics

2.8 The most variable constituent of meat is: ()

1. Water
2. Protein
3. Fat
4. Minerals

2.9 Most abundant contractile protein among the myofibrillar proteins is: ()

1. Collagen
2. Myosin
3. Actin
4. Elastin

2.10 Most abundant amino acid in collagen is: ()

1. Lysine
2. Glycine
3. Methionine
4. Hydroxyproline



2.11 Casings prepared from pig stomach is known as: ()

1. Maws
2. Weasand
3. Kip
4. Chitterlings

2.12 Sealing of rectum during evisceration is known as: ()

1. Bunging
2. Rodding
3. Seinging
4. Plucking

2.13 Intramuscular fat is known as: ()

1. Seam
2. Marbling
3. Back fat
4. Caul fat

2.14 The fishy odour in egg is developed due to the following bacteria: ()

1. *Enterobacter spp.*
2. *Achromobacter spp.*
3. *Pseudomonas spp.*
4. *E. coli*

2.15 Which is part of defence system of eggs: ()

1. Conalbumin
2. Lysozyme
3. Ovomuroid
4. All

2.16 In an abattoir, the intensity of light in all inspection area should be at least: ()

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

2.17 Meat fit for human consumption in Jewish method of slaughter is known as: ()

1. Terefa
2. Kosher
3. Both 1 and 2
4. None of the above

2.18 Most abundant fatty acid in animal body is: ()

1. Stearic
2. Linolenic acid
3. Linoleic
4. Oleic acid

2.19 The height of overhead dressing rail for pig should be at least. ()

1. 2.3 meters
2. 2.7 meters
3. 3.4 meters
- a. meters

2.20 Heparin is obtained from ()

1. Lung
2. Liver
3. Intestine
4. All of the above

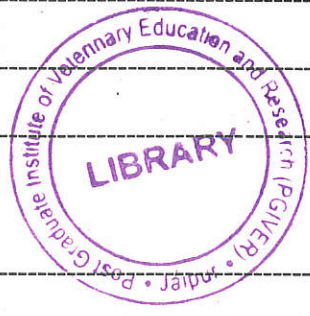
Q.3 Attempt any ten out of the following twelve questions. Answer of each question should be in 2 to 3 lines. (10x2.0= 20)

3.1 Give reason for the complete bleeding in Halal method of slaughter.

3.2 Why the animal are kept off feed before slaughter?

3.3 Define Canpak system of dressing.

3.4 Name the organs included in giblet and pluck.



3.5 Enlist the cuts of poultry carcass.

3.6 Define ageing or conditioning.

3.7 Enlist the methods of tenderization.

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Donot write across this line

3.8 Define the term porging.

3.9 Classify the myofibrillar proteins with examples.

3.10 Write the proximate composition of muscle.

3.11 Write the precautions taken at the time of collection and storage of glands.

3.12 Expand FSSAI.

Please write your Roll Number above this line

4.4 Write down the different points to be considered at the time of selection of site for the establishment of an abattoir.

4.5 Write short note on emergency slaughter.

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Please write your Roll Number above this line

4.6 Write short note on composition and nutritive value of eggs.



4.7 Write short note on sensory evaluation of meat and meat products.

Please write your Roll Number above this line

4.8 Write down the procedure for the preparation of emulsion-based meat products.

Q.5 Answer the following question in 1-2 pages (attempt any two).

(2x12.0 = 24)

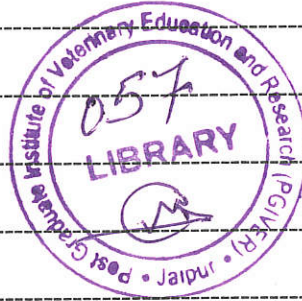
- 5.1 Explain in detail regarding the different methods of meat preservation.
- 5.2 Describe the various steps involved in conversion of muscle into meat.
- 5.3 Classify the slaughter house by-products. Describe in detail regarding the utilization of glandular by-products.

Please write your Roll Number above this line

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Donot write across this line

Please write your Roll Number above this line



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