

Please write your Roll Number above this line

Total Number of Pages 16

B.V.Sc. & A.H. (Third Professional) Examination – 2022
Livestock Products Technology Paper –II
(MSVE 2016)

CVAS 06

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:

Please write your Roll Number above this line

B.V.Sc. & A.H. (Third Professional) Examination – 2022
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 Write T for True and F for False statement.

(20x 0.5 =10)

- 1.1 Co₂ stunning is not suitable for sheep. ()
- 1.2 Head is included in carcass yield of pig. ()
- 1.3 Cold carcass weight is greater than hot carcass weight. ()
- 1.4 Reduced calorific intake of animal results in better passage of electric current. ()
- 1.5 Over loading of animals in truck be avoided whereas under loading is preferred. ()
- 1.6 Ossein is obtained from bone. ()
- 1.7 True sweet bread is thymus gland. ()
- 1.8 Post-mortem exam. of meat animals is more important than ante-mortem exam. ()
- 1.9 Signs of genuine electric shock in cattle are absence of corneal reflex & closing of eyes. ()
- 1.10 Tetanus can be diagnosed in Ante-mortem inspection. ()
- 1.11 Onset of rigor mortis is faster in DFD meat and slower in PSE meat. ()
- 1.12 Fast freezing and rapid thawing is advocated to maintain the quality of meat which has undergone frozen storage. ()
- 1.13 Major export in meat sector from India is that of buffalo meat. ()
- 1.14 High ultimate pH of meat results in PSE condition. ()
- 1.15 Salt and sugar are main curing ingredients. ()
- 1.16 Meat products are good source of iron. ()
- 1.17 Marbling is absent in beef. ()
- 1.18 Color of chevon is brick red. ()
- 1.19 Metmyoglobin is formed in fresh meat when partial pressure of oxygen is low. ()
- 1.20 Ultimate pH of lamb is in the range of 5.4 to 5.6. ()

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 Intermediate moisture meat products have a water activity of ()
1. 0.2-0.4
2. 0.6-0.8
3. 0.4-0.6
4. 0.8-0.99
- 2.2 Major store house of calcium in a muscle cell is ()
1. Sarcoplasmic reticulum
2. Lysozyme
3. Nucleus
4. Myofilaments
- 2.3 Which of the following is included in giblets. ()
1. Lungs
2. Intestines
3. Kidney
4. Liver
- 2.4 Which of the following is a dried meat product ()
1. Kababs
2. Biltong
3. Bologna
4. Frankfurter
- 2.5 As per MFPO, 1973, the manufacturers of meat food products who possess their own slaughter house are included in ()
1. Category A
2. Category C
3. Category B
4. Category D
- 2.6 Fresh meat generally has water activity of ()
1. 0.91
2. 0.95
3. 0.99
4. 0.86
- 2.7 Moist heat cooking involves ()
1. Pressure cooking
2. Stewing
3. Simmering
4. All of above
- 2.8 Freezing point of lean meat is ()
1. 0°C
2. -0.5°C
3. -1.5°C
4. None of the above
- 2.9 The best example of comminuted poultry meat product is ()
1. Poultry meat pickle
2. Chicken barbecue
3. Chicken sausage
4. Tandoori chicken

- 2.10 The intensity of meat color is based on the quantity of one of the following principal pigment present in the muscle ()
1. Myoglobin
 2. Hemoglobin
 3. Oxymyoglobin
 4. Bilirubin
- 2.11 Pepsin is extracted from ()
1. Stomach of pig
 2. Large intestine of pig
 3. Small intestine of pig
 4. Lungs of pig.
- 2.12 The animal casings are prepared from intestines on processing of ()
1. Mucosa
 2. Submucosa
 3. Muscularis
 4. Serosal
- 2.13 Schechita is an example of ()
1. Humane method of slaughter
 2. Ritual method of slaughter
 3. Emergency slaughter
 4. Casualty slaughter
- 2.14 During pre-slaughter care the meat animals should be given ()
1. Only solid feed
 2. Only water
 3. Both solid feed and water
 4. None of the above.
- 2.15 Before slaughter, tired and exhausted animal should have resting period of at least ()
1. 12 hours
 2. 24 hours
 3. 36 hours
 4. 48 hours.
- 2.16 *Cysticercus cellulosae* is found in the ()
1. Intestine of human being
 2. Intestine of pig
 3. Muscles of pigs
 4. Muscles of cattle.
- 2.17 In kosher slaughter, rejected meat is termed as ()
1. Spoiled meat
 2. wholesome meat
 3. Terefa
 4. culled meat
- 2.18 The temperature and time combination for scalding of pig is ()
1. 50°C X 6 min
 2. 55°C X 6 min
 3. 60°C X 6 min
 4. 80°C X 6 min.

2.19 The temperature of hot water supply to the abattoir is ()

1. Not less than 95°C
2. Not less than 82°C
3. Not less than 100°C
4. Not less than 121°C

2.20 On the rail system of dressing of cattle include ()

1. Gravity rail system
2. Intermittent powered system
3. Continuous powered system
4. All of 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 Missed shock

.....

.....

.....

.....

3.2 Tallow

.....

.....

.....

.....

3.3 Giblet

.....

.....

.....

.....

3.4 Water holding capacity

.....

.....

Please write your Roll Number above this line

3.5 Juiciness

3.6 Binder

3.7 Epimysium

3.8 Slime

3.9 Sausage

Ciber

3.10 Back bleeding

3.11 What is lyophilisation ?

3.12 Define the term scalding.

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 What do you mean by dehydration of meat? Enumerate various methods of dehydration of meat?

Please write your Roll Number above this line

4.2 Define rendering. Describe the process of rendering in detail.

4.3 What is the purpose of smoking of meat? Describe smoking of poultry and the significance of various chemical compounds present in smoke.

- 4.4 Enumerate various modes of transportation of meat animals. Describe various factors affecting weight loss during transport and measures to prevent weight loss.

- 4.5 Enumerate various parts of a modern abattoir. Describe line dressing system in detail.

4.6 Describe freeze drying in detail along with its advantage.

For Link

4.7 Write short note on organic meat production.

4.8 Write short note on disposal of condemned meat and carcass.

Q.5 Answer the following question in 1-2 pages (attempt any two). (2x12 = 24)

- 5.1 Describe the process of conversion of muscle to meat in detail.
- 5.2
 - a) Write briefly about the different methods of preservation of eggs. (4)
 - b) Draw a well diagram of hen's egg. (4)
 - c) Write in detail about the antimicrobial defence mechanism of eggs. (4)
- 5.3 Write down in detail about the procedures and decisions of anti-mortem and post mortem examination.