EASTERN UNIVERSITY SRI LANKA FINAL YEAR FIRST SEMESTER EXAMINATION IN AGRICULTURE-2012/2013 AS - 4110 LIVESTOCK PRODUCT TECHNOLOGY END SEMESTER EXAMINATION March-April -2015

Answer all questions Time allowed: one hour

August 41	Charles
cuss the following:	
a). How would you advise the manufacturer to select the packing material for packing meat products?	(40 marks)
b). Meat processing techniques in standard procedure	(30 marks)
c). Types of egg processing related to egg grading	(30 marks)
a). Briefly explain physical and chemical properties of meat	(40 marks)
b). How do you differentiate acid preparation and enzyme coagulation of milk	(20 marks)
c). Briefly discuss the following:	(40 marks)
i. Rigor mortis	
ii. Slaughtering process of cattle	
	for packing meat products? b). Meat processing techniques in standard procedure c). Types of egg processing related to egg grading a). Briefly explain physical and chemical properties of meat b). How do you differentiate acid preparation and enzyme coagulation of milk c). Briefly discuss the following: i. Rigor mortis