LIVESTOCK PRODUCTS TECHNOLOGY

Compiled by
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1. Natural casings are prepared from____________________
   a. Mucosa  b. submucosa  c. muscular layer  d. serosa

2. Most commonly used barrier bag for vacuum packaging are ________________
   a. polyethylene  b. poly vinylidene  c. polypropylene  d. polyester

3. Frankfurter is a typical example of ________________
   a. uncooked sausage  b. cooked unsmoked sausage  c. Cooked smoked sausage  d. Uncooked smoked sausage

4. Cold shortening of muscle occurs when pre-rigor muscle is exposed to a temperature between ________________
   a. -5 to –10 °C  b. 0 to 15 °C  c. -1.5 to –3 °C  d. -20 to –30 °C

5. Myofibrillar proteins are____________________
   a. globular  b. fibrous  c. globular and fibrous  d. none of the above

6. Bloom is referred as the property of ________________
   a. fresh carcass  b. frozen carcass  c. cooked meat  d. smoked meat

7. ________________ is referred as inspectors lymph node
   a. bronchial  b. mediastinal  c. supra scapular  d. poplitial

8. Livestock unit is ____________________
9. The colour of the pigment nitrosohemochromogen is ________________
   a. brown       b. pink       c. red          d. bright red

10. Casings prepared from small intestine of sheep are called _____________
    a. weasand      b. middles    c. bungs       d. rounds

11. Average protein content of carcass meal ________________
    a. 50%          b. 30%        c. 70%         d. 40%

12. Cytoplasm of muscle fiber is called as ________________
    a. protoplasm   b. sarcoplasm  c. sarcomere   d. ground substance

13. Bacterial spoilage in chilled meat is due to bacteria of ________________ group
    a. psychrophilic b. mesophilic  c. thermophilic d. microaerophilic

14. Meat pattice are cooked in an oven to an internal temperature of ________________
    a. 70 °C        b. 90 °C      c. 60 °C       d. 85 °C

15. Glycogen content of normal bovine muscle ranges from ________________
    a. 0.5-1.3%     b. 0.1-1%     c. 2-3.5%     d. 1-3%

16. When meat is frozen slowly the largest crystals are formed ________________
    a. inside muscle b. between muscles c. outside muscle d. between epi and perimysium

17. The temperature of the retort during canning of meat chunks is ________________
    a. 100 °C      b. 120 °C    c. 150 °C      d. 200 °C

18. The radiation dose of _______ is sufficient to kill the pathogenic bacteria.
    a. 0.1 M rad    b. 1 M rad    c. 1.5 M rad   d. 2 M rad

19. Water activity in intermediate moisture foods is maintained between _______
20 Freezing point of meat lies between ____________
   a  - 1 to –1.5 °C  b  - 2 to –0 °C  c  0 to –3 °C  d  - 1 to 0 °C

21 Scalding temperature in pigs is about____________
   a  50 - 55 °C   b  62 - 64 °C   c  70 - 85 °C   d  90 °C

22 Animals should be bled within _______seconds after electrical stunning to avoid
   muscle splashing.
   a  60 sec   b  30 sec   c  90 sec   d  10 sec

23 The end product of ATP break down responsible for flavour is __________
   a  hypoxanthine  b  furfural  c  creatinine  d  furfural

24 The characteristic yellow colour of egg yolk is due to ____________
   a  carotene  b  vitamin- a  c  biotin  d  xanthophyll

25 Brucellosis is also known as __________________
   a  BVD  b  bangs diseased  c  black disease  d  mucosal disease

26 Since Jan 2001 Britain is facing a severe crisis in beef production due to out break
   of __________
   a  FMD  b  RP  c  Mad cow disease  d  Brucellosis

27 Strength of pickle solution is measured by_______
   a  Barometer  b  Torry meter  c  Gyrometer  d  Salinometer

28 Emulsion is prepared in ________
   a  Tumbler  b  Homogenizer  c  Flaker  d  Bowl chopper

29 The carcinogenic compounds in smoke are______________
   a  benzyl pyrenes  b  carbonyls  c  aldehydes  d  PAH

30 Case on systems of dressing is used in__________
a cattle b buffalo c sheep d pig
31 Each muscle fiber is covered by __________
   a perimycium b epimysium c endomysium d fascia
32 Bacon is prepared from __________
   a boston butt b leg portion c picnic shoulder d bellies
33 Multiplication of bacteria is highest during ___________ phase of growth.
   a lag phase b log phase c phase of + ve acceleration d stationary phase
34 The indicator of fecal contamination is ______
   a E.coil b Salmonella c S.faecalis d S. bovis
35 Iodine no. in horse fat is __________.
   a 70 - 85 B 35 – 46 c 50 – 70 d 30 - 50
36 Dressed chicken can be stored in a refrigerator at 2°C for __________.
   a 7 days b 2 days c 10 days d 15 days
37 The fat content of chicken egg albumen is __________
   a 0.2 % b 10 % c 15 % d 20 %
38 Green rot in egg is caused by ______________
   a Pseudomonas b Staphylococcus c Serratia d Cladosporium
39 During ageing the lysosomal enzymes act at the pH________
   a below pH 6 b 7 – 9 c 10 d 12
40 The optimum concentration of CO₂ gas in stunning of pigs is __________
   a 70% b 20% c 50% d 90%
41 Parasites in meat such as Cysticercus bovis and Trichinella spiralis are killed by __________
The voltage during electrical stunning of sheep is usually_________

- a 40 V
- b 75 – 80 V
- c 90 V
- d 120 V

Speed of freezing of meat is the time taken to pass from_________

- a 0 to -5$^\circ$ C
- b +2 to -2$^\circ$ C
- c +1 to -1$^\circ$ C
- d +5 to -2$^\circ$ C

Antibacterial action of cloves is due to_________

- a eugenol
- b isothiocyanate
- c carbonic acid
- d phenol

Wet dog flavour is typical of ____________

- a AFD meat
- b Irradiated meat
- c chilled meat
- d cooked meat

The product corned beef, the corn refers to_________

- a Corn flavour
- b granulated salt
- c Na – Nitrite
- d polyphosphate

A minimum of ____________ nitrite is necessary to ensure normal colour and flavour in cured meats.

- a 20 – 40 ppm
- b 100 ppm
- c 200 ppm
- d 10 ppm

Bound water forms about __________ % of the total water content in meat

- a 10 %
- b 5 %
- c 20 %
- d 25 %

Ultimate pH of meat protein is_______________

- a 4.5
- b 5.4
- c 5
- d 4

The moisture content of AFD meat is _______________

- a 2%
- b 10%
- c 15%
- d 20%

W.B. Shear force meter measure the strength required in ___________ of meat.

- a biting
- b tearing
- c chewing
- d cutting

Thaw rigor is caused by the activity of ____________ enzyme

- a lysozyme
- b protease
- c ATPase
- d lipase

For preparing fermented sausages the ____________ culture is used.

- a Lactobacillus
- b Leuconostock
- c Achromobactor
- d Psedomonas

____________________ ions are responsible for muscle contraction

- a Na
- b K
- c Ca
- d SO$_4$

Recovery of fat from the dead carcasses is called as _______________

- a rendering
- b simmering
- c braising
- d pasteurization
Humidity in carcass chilling room should be about _______________
   a  90%       b  40%       c  50%       d  60%

Cabbage odour due to methanediol in sliced vacuum packed bacon is due to ____
   a  Pseudomonas   b  Proteus   c  Pediococcus   d  Micrococcus inconstans

The black colouration in bone taints is due to production of __________
   a  H₂S gas   b  NH₃   c  CO₂   d  mercaptans

Heparin is extracted from ________________
   a  lung   b  liver   c  spleen   d  adrenals

The process of tanning sheep skin with fish oil is popularly known as ______
   a  shammoying   b  dying   c  bating   d  desliming

Animal casings are mainly graded based on their__________
   a  length   b  diameter   c  colour   d  moisture content

Whiskers on meat surface are caused by___________
   a  penicillin   b  tamnidium   c  aspergillus   d  achromobactor

In meat product preparation maida is used for______________
   a  flavour   b  colour   c  water binding   d  fat binding

The famous traditional meat products in Jammu and Kashmir is____________
   a  Rapka   b  Momo   c  Rista   d  Kola urandi

Measly beef is an another name for __________
   a  Cysticercus tenucollis   b  Cysticercus bovis   c  Cysticercus cellusae   d  Multiceps multiceps

Tyrosine value estimates the extent of__________ breakdown in meat.
   a  fatty acids   b  protein   c  carbohydrate   d  vitamn

Average generation time for bacteria is ________________
   a  20 min   b  10 min   c  30 min   d  40 min

Carter’s agar is used for cultivation of____________
   a  E.coli   b  Fungus   c  Proteus   d  Staphylococcus

______________ gives acid fast reaction on Ziehl Neelsen’s staining.
   a  Closrtidium   b  Salmonella   c  Campylobactor   d  Tuberculosis

Example of spirochets is____________
   a  Leptospira   b  Vibrio   c  Mycoplasma   d  Klebsiella
71 ____________ is the most tender cut in beef carcass.
a  Rump    b  Short plate       c  Chuck and blade    d  Sirloin

72 Colour of rabbit meat is ____________
a  pale brown    b  red       c  cherry red    d  pink

73 Main objective of adding salt during meat emulsion preparation is__________
a  to extract  b  antioxidant   c  antimicrobial     d  flavour
myofibrillar proteins

74 ____________ is the GRAS chemical additive
a  citric acid  b  KMnO\textsubscript{4}  C  Sodium hypochlorite  d  benzylpyrines

75 Technical fat is used in manufacture of ____________
a  soap    b  fat liquor        c  lubricant   d  edible oils

76 Fatty acid composition of oils can be estimated by ____________
a  TLC    b  GLC        c  Refractometer    d  AAS

77 Average dressing % in Indian goats is about______________
a  35-50%    b  55%     c  Above 70%   d  60%

78 ____________ instrument is used to measure the smoke density in smoke houses.
a  Electric eye    b  Plannimeter  c  Ameter     d  Densitometeric scan

79 Alarm water content in fat free dehydrated meats is ____________
a  15%    b  30%   c  40%  d  50%

80 Ruffle fat is a fat around ____________
a  kidney   b  mesentery       c  thoracic region    d  rectum

81 Haugh index is used to determine the internal quality of______________
a  milk    b  meat        c  paneer    d  egg

82 ____________ initiated the concept of canning of foods.
a  B.Franklin    B  R.A.Lawrie    c  N.Appert    d  R.Hamm

83 The food poisoning caused by Bacillus cereus is referred as ____________
a  infection   b  infestation   c  intoxication    d  ingestion

84 The quality standards for foods all over the world are monitored as per___
a  ISO    b  APEDA    c  OIE    d  FAO

85 Yellow fever is an example of ____________ zoonoses
An association between two organism in which both are benefited is ___________

Mycobacterium piscium causes T.B.in__________

Anthrax is also known as ___________

Clenbutarol is an ________________

_________ are the principal host for Leptospirosis

All organophosphorous compounds produce ____________residue in tissues.

__________ is taken for toxic residue analysis.

The method of packing dressed broiler chicken is known as _____________

Scalding temperature for turkey is usually ____________-

Meat bone ratio in dressed broiler is approximately________

National Research Center on meat is situated in__________

In India, processed meat products from chicken are manufactured by________

Meat analogues are prepared from________

The enzyme present in chalyza of chicken gee which has antibacterial effect is ____________
Meat containing sarcocyst is________

- a rejected on aesthetic ground
- b rejected due to zoonoses
- c passed
- d passed with caution of cooking

**ANSWER KEY**

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Suggested reading:
1. Meat Hygiene - Gracey
3. Modern abattoir practices & animal byproducts technology - B.D.sharma
4. Meat & meat products technology - B.D Sharma