

**2 0 1 8**

**POULTRY PRODUCT TECHNOLOGY**

**( Vocational )**

*Full Marks : 45*

*Time : 2 hours*

*The figures in the margin indicate full marks for the questions*

- 1.** Write whether the following statements are True or False : 1×5=5
- (a) Chlorine treatment prolongs the shelf life of processed poultry meat by one month.
  - (b) The relative humidity of egg storeroom should be between 80–85%.
  - (c) Beta radiation is effective in reducing bacterial population in poultry meat.
  - (d) Egg shell is the first point to be evaluated by consumers.
  - (e) Poultry meat has least protein percentage than other types of meat.

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2. Rewrite the following sentences with the correct answer : 1×5=5

- (a) The shell is the outer hard covering of an egg amounting about (10/11/12) percent of total egg weight.
- (b) The colour of yolk depends on plumage (colour/breeds/dietary) pattern of hens.
- (c) Supercooling eggs are kept at (-11 °C/-12 °C/-13 °C).
- (d) Poultry meat contains (more/less) cholesterol than pork.
- (e) Use of 25% CO<sub>2</sub> is found to (prolong/shorten) shelf life of dressed birds.

3. Fill in the blanks with appropriate word(s) : 1×5=5

- (a) The yolk is kept in position with the help of \_\_\_\_\_.
- (b) The average weight of a chicken egg is \_\_\_\_\_.
- (c) Grading of eggs is the sorting out of eggs into different categories according to their individual size, weight and \_\_\_\_\_.
- (d) Oil sac and \_\_\_\_\_ are inedible parts of chicken.
- (e) There are \_\_\_\_\_ types of scalding.

4. Write short notes on the following : 2×5=10

- (a) Albumen index
- (b) Sub-scalding

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(c) Vernier callipers

(d) Singeing

(e) Shell membrane

- 5.** Briefly describe in words about packing and transportation of egg. 5
- 6.** What are the commercial methods of egg preservation? Describe briefly in words. 7
- 7.** Write briefly on the factors affecting poultry meat yield. 8

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