

EASTERN UNIVERSITY, SRI LANKA
FINAL YEAR FIRST SEMESTER EXAMINATION IN AGRICULTURE-2012/2013
AS - 4110 LIVESTOCK PRODUCT TECHNOLOGY
END SEMESTER EXAMINATION
May 2018

Answer all questions
Time allowed: one hour

- 1
- a. Briefly explain the functional and nutritional properties of table egg (20 marks)
 - b. Outline the steps of slaughtering process of cattle and explain the postmortem changes in meat (60 marks)
 - c. How does the ageing affect the eating quality attributes of meat (20 marks)
- 2
- a. Explain the biochemical changes of fat, protein and carbohydrate during cheese ripening (40 marks)
 - b. Enlist different methods used for tenderization of meat (20 marks)
 - c. Briefly explain the categories of muscle protein and their properties (40 marks)