

EASTERN UNIVERSITY, SRI LANKA
FINAL YEAR FIRST SEMESTER EXAMINATION IN AGRICULTURE-2013/2014
AS - 4110 LIVESTOCK PRODUCT TECHNOLOGY
END SEMESTER EXAMINATION
NOV/ DEC 2018

Answer all questions
Time allowed: one hour

- 1
- a. Briefly explain the categories of non-meat ingredients and their functions (30 marks)
 - b. Describe the effects of pre-slaughter treatment (animal transport and handling) on meat quality (30 marks)
 - c. Briefly explain the factors affecting tenderization of meat (40 marks)
- 2
- a. Discuss the classification of meat protein (40 marks)
 - b. Explain the chemical compositions of milk (40 Marks)
 - c. Discuss the role of following components in cheese production (20 marks)
 - i. Starter culture
 - ii. Rennin enzyme
 - iii. NaCl