

EASTERN UNIVERSITY, SRI LANKA
FINAL YEAR FIRST SEMESTER EXAMINATION IN AGRICULTURE-2011/2012
AS - 4110 LIVESTOCK PRODUCT TECHNOLOGY
END SEMESTER EXAMINATION
May/June 2017



Answer all questions
Time allowed: one hour

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- a. Explain the functions of a starter culture in cheese manufacture, and in cheese maturation (25 marks)
- b. List the main causes of starter culture failure in cheese manufacture (25 marks)
- c. What is the roles of the stabilizers and emulsifiers in ice cream (25 marks)
- d. What are the differences between rennet casein and acid casein (25 marks)
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- a. What is tenderness of meat? (10 marks)
- b. Enlist different methods used for tenderization of meat (20 marks)
- c. Describe the pre-slaughter factors affecting the characteristics of PSE and DFD meat. (40 marks)
- d. Write the properties of good packaging material (30 marks)