

- a 1 adult bovine : 2 pigs : 3 calves : 5 sheep b 1 adult bovine : 3 pigs : 5 calves : 10 sheep c 1 adult bovine : 3 pigs : 3 calves : 5 sheep d 1 adult bovine : 2 pigs : 3 calves : 6 sheep
- 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 fiber b between muscles c out side muscle fiber 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 _____

- a 0.6 – 0.85% b 0.3 – 0.4 % c 0.8 – 1 % d 0.2 – 0.5 %
- 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 *Trichenella spiralis* are killed by_____

- a 0.01 – 0.1 M rad b 0.5 – 1 M rad c 1 – 2 M rad d 10 M rad
- 42 The voltage during electrical stunning of sheep is usually _____
a 40 V b 75 – 80 V c 90 V d 120 V
- 43 Speed of freezing of meat is the time taken to pass from _____
a 0 to -5⁰ C b +2 to -2⁰ C c +1 to -1⁰ C d +5 to -2⁰ C
- 44 Antibacterial action of cloves is due to _____
a eugenol b isothiocyanate c carbonic acid d phenol
- 45 Wet dog flavour is typical of _____
a AFD meat b Irradiated meat c chilled meat d cooked meat
- 46 The product corned beef, the corn refers to _____
a Corn flavour b granulated salt c Na – Nitrite d polyphosphate
- 47 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
- 48 Bound water forms about _____ % of the total water content in meat
a 10 % b 5 % c 20 % d 25 %
- 49 Ultimate pH of meat protein is _____
a 4.5 b 5.4 c 5 d 4
- 50 The moisture content of AFD meat is _____
a 2% b 10% c 15% d 20%
- 51 W.B. Shear force meter measure the strength required in _____ of meat.
a biting b tearing c chewing d cutting
- 52 Thaw rigor is caused by the activity of _____ enzyme
a lysozyme b protease c ATPase d lipase
- 53 For preparing fermented sausages the _____ culture is used.
a Lactobacillus b Leuconostock c Achromobactor d Pseudomonas
- 54 _____ ions are responsible for muscle contraction
a Na b K c Ca d SO₄
- 55 Recovery of fat from the dead carcasses is called as _____
a rendering b simmering c braising d pasteurization

- 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 myofibrillar proteins b antioxidant c antimicrobial d flavour
- 74 _____ is the GRAS chemical additive
 a citric acid b KMnO_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 Densitometric 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

- a direct zoonoses b meta zoonoses c cyclo zoonoses d sapro zoonoses
- 86 An association between two organism in which both are benefited is _____
a symbiosis b synnecrotic c antagonism d mutualistic
- 87 Mycobacterium piscium causes T.B.in _____
a cattle b sheep c frog d birds
- 88 Anthrax is also known as _____
a Charbon b Struck c Weil's disease d Undulant fever
- 89 Clenbutarol is an _____
a growth promoter b antiseptic c antibiotic d lipolytic agent
- 90 _____ are the principal host for Leptospirosis
a cattle b man c lizard d rodent
- 91 All organophosphorous compounds produce _____ residue in tissues.
a little or no b moderate c high d heavy
- 92 _____ is taken for toxic residue analysis.
a liver b heart c spleen d intestine
- 93 The method of packing dressed broiler chicken is known as _____
a trussing b wrapping c tetrapacking d none of the a,b,c
- 94 Scalding temperature for turkey is usually _____ -
a 60° C for 60 sec b 53 ° C for 120 sec c 60° C for 120 sec d 93 ° C for 5 sec
- 95 Meat bone ratio in dressed broiler is approximately _____
a 4:1 b 2:1 c 3:1 d 5:1
- 96 National Research Center on meat is situated in _____
a Bombay b Calcutta c Hyderabad d Delhi
- 97 In India, processed meat products from chicken are manufactured by _____
a Lipton b Venkys c Hindustan liver d Griffon
- 98 Meat analogues are prepared from _____
a pork b vegetable proteins c beef d mutton
- 99 The enzyme present in chalyza of chicken gee which has antibacterial effect is _____
a lysozyme b amylase c protease d pectinase

100 Meat containing sarcocyst is_____

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

ANSWER KEY

| Sr no. | Answer | Sr no. | Answer | Sr no. | Answer | Sr no. | Answer |
|--------|--------|--------|--------|--------|--------|--------|--------|
| 1 | b | 26. | a | 51. | d | 76. | b |
| 2 | b | 27. | d | 52. | c | 77. | a |
| 3 | b | 28. | d | 53. | a | 78. | a |
| 4 | b | 29. | d | 54. | c | 79. | a |
| 5 | c | 30. | c | 55. | a | 80. | a |
| 6 | a | 31. | c | 56. | a | 81. | d |
| 7 | a | 32. | d | 57. | b | 82. | c |
| 8 | a | 33. | b | 58. | a | 83. | a |
| 9 | a | 34. | a | 59. | a | 84. | a |
| 10 | d | 35. | a | 60. | a | 85. | b |
| 11 | a | 36. | a | 61. | b | 86. | d |
| 12 | b | 37. | a | 62. | c | 87. | c |
| 13 | a | 38. | a | 63. | c | 88. | a |
| 14 | d | 39. | a | 64. | c | 89. | a |
| 15 | a | 40. | a | 65. | b | 90. | d |
| 16 | a | 41. | a | 66. | b | 91. | a |
| 17 | b | 42. | b | 67. | a | 92. | a |
| 18 | a | 43. | a | 68. | d | 93. | a |
| 19 | a | 44. | a | 69. | d | 94. | d |
| 20 | a | 45. | b | 70. | a | 95. | a |
| 21 | a | 46. | b | 71. | d | 96. | c |
| 22 | b | 47. | a | 72. | a | 97. | b |
| 23 | a | 48. | b | 73. | a | 98. | b |
| 24 | a | 49. | b | 74. | a | 99. | a |
| 25 | b | 50. | a | 75. | a | 100. | A |

Suggested reading:

1. Meat Hygiene - Gracey
 2. Principles of meat science -John. C. Forrest
 3. Modern abattoir practices & animal byproducts technology - B.D.sharma
 4. Meat & meat products technology-B.D Sharma
-