

**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

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- 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)