

Uva Wellassa University of Sri Lanka
Faculty of Science & Technology



B.Tech. Degree Programme
Year IV Semester I

End Semester Examination – July/August 2016

SCT 413-1 Meat Processing Technology

Essay Questions

Instructions

Answer all questions in booklets provided.

No. of questions : One (02)

No. of pages : One (01)

Time : One hour (01 hr)

Total marks allocated : 100%

01. Discuss in detail on “**Conversion of muscle into meat**” with the chemical and physical changes that take place during the process.

(50 marks)

02. Write down a detailed account on manufacturing process of **frozen crumbed formed meat products**. Indicate the ingredients, equipments and specific conditions used at relevant steps.

(50 marks)

[End of Paper]

