



UNIVERSITY OF AGRICULTURE, ABEOKUTA
DEPARTMENT OF ANIMAL PRODUCTION AND HEALTH
2008/2009 FIRST SEMESTER EXAMINATION

Name of subject : APH505
Full title of paper: Animal Products and By-Products
Time allowed: 2½ Hours
Instruction: Answer four (4) questions in all.

1. a.) Briefly explain five (5) factors to be considered when meat is to be used for sausage production. (2½ Marks).

b.) Prepare a 2,000g chicken sausage giving the following ingredients in percentage;

<u>Ingredients</u>	<u>Percentage</u>	
Chicken meat	52	
Gillets	13	
Wheat flour	20	
Ascorbic Acid	0.05	
Seasoning	1.85	
Water	13.10	(8 marks)

c.) Explain the following in terms of Post –Mortem changes in meat:

- i.) Circulatory failure to the muscle
 - ii.) pH decline
 - iii.) Enzymatic degradation
- (7 marks)

2. Write short notes on the following;

- a.) The significance of egg qualities to the poultry industry. (12½ marks)
- b.) Egg formation. (5marks)

3. a.) Explain the economic importance of four (4) animal by- products to the pharmaceutical industry.
b.) Identify four main factors that will affect the quality of hides and skins.

4. a.) Discuss the significance of milk processing to human health
b.) What are the conditions of raw milk that will ensure the development of a yogurt culture.
c.) With the aid of a flow diagram **ONLY** describe the stages involved in milk secretion and production.

5. a.) Briefly discuss the subdivisions of milk products.
b.) What do you understand by the following terms?

- i.) Whey
- (ii) Starter culture
- (iii) Butter
- (iv) Cream
- (v) Skimmed milk



UNIVERSITY OF AGRICULTURE, ABEOKUTA
DEPARTMENT OF ANIMAL PRODUCTION AND HEALTH
2008/2009 FIRST SEMESTER EXAMINATION

Name of subject : APH505
Full title of paper: Animal Products and By-Products
Time allowed: 2½ Hours
Instruction: Answer four (4) questions in all.

1. a.) Briefly explain five (5) factors to be considered when meat is to be used for sausage production.
(2½ Marks).

b.) Prepare a 2,000g chicken sausage giving the following ingredients in percentage;

<u>Ingredients</u>	<u>Percentage</u>	
Chicken meat	52	
Gillets	13	
Wheat flour	20	
Ascorbic Acid	0.05	
Seasoning	1.85	
Water	13.10	(8 marks)

c.) Explain the following in terms of Post –Mortem changes in meat:

- Circulatory failure to the muscle
 - pH decline
 - Enzymatic degradation
- (7 marks)

2. Write short notes on the following;

- The significance of egg qualities to the poultry industry. (12½ marks)
- Egg formation. (5marks)

3. a.) Explain the economic importance of four (4) animal by- products to the pharmaceutical industry.
b.) Identify four main factors that will affect the quality of hides and skins.

4. a.) Discuss the significance of milk processing to human health
b.) What are the conditions of raw milk that will ensure the development of a yogurt culture.
c.) With the aid of a flow diagram **ONLY** describe the stages involved in milk secretion and production.

5. a.) Briefly discuss the subdivisions of milk products.
b.) What do you understand by the following terms?

- Whey
- Starter culture
- Butter
- Cream
- Skimmed milk