

# CBSE Question Paper – 2010

## POULTRY PRODUCTS TECHNOLOGY

### (Theory)

### Class – XII

**Time allowed: 2 hours**

**Maximum Marks: 40**

Instructions: Attempt all questions.

1. Draw a labeled cross-section of a chicken egg. 1×5=5
2. Enumerate the various methods of egg dehydration and describe the spray drying method of egg dehydration. 2+3=5
3. List any five external quality factors considered in grading of eggs. 1×5=5
4. Enumerate the five traditional applications of egg products in food industries. 1×5=5
5. What do you mean by canning? Enumerate four advantages of canning. 1×5=5
6. Fill up the blanks in any seven of the following 1×7=7
  - (i) Curing is the process of \_\_\_\_\_ meat with one or more ingredients.

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**Other Educational Websites:**

[ICSEGuess.com](http://ICSEGuess.com) | [NIOSGuess.com](http://NIOSGuess.com) | [IGNOUGuess.com](http://IGNOUGuess.com) | [IITGuess.com](http://IITGuess.com) | [MagicSense.com](http://MagicSense.com) | [AIPMTGuess.com](http://AIPMTGuess.com) | [AIEEEGuess.com](http://AIEEEGuess.com) | [IndiaGuess.com](http://IndiaGuess.com)

- (ii) Cured chicken can be stored up to \_\_\_\_\_ days at refrigeration temperature (3-5° C).
  - (iii) Higher scalding temperature has \_\_\_\_\_ effect on feather plucking.
  - (iv) Male carcasses require \_\_\_\_\_ force than the female for removing feathers.
  - (v) Poultry carcasses should be chilled to reduce the internal temperature of flesh to 2 - 4° C in about \_\_\_\_\_ minutes to retard the microbial growth and provide enhanced shelf – life to the product.
  - (vi) During prolonged frozen storage, the bones of dressed poultry may get \_\_\_\_\_.
  - (vii) Around \_\_\_\_\_ serotypes of Salmonella isolated from birds have been reported for causing illness in human beings.
  - (viii) It has been shown that the total microbial count on freshly killed warm eviscerated chicken is about \_\_\_\_\_ per sq. cm which might go up to 60,000 per sq. cm in ice-chilled chicken.
7. Enumerate the information to be labeled on packed poultry meat or products.
8. What are the advantages of packaging materials?

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1+2=3

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