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NATIONAL OPEN UNIVERSITY OF NIGERIA
University Village, Nnamdi Azikiwe Expressway, Plot 91, Cadastral Zone, Jabi, Abuja
Faculty of Agricultural Sciences
POP Questions 2021_2[7836]

Course Title: Introduction to Animal Products Processing and Preservation
Course Code: ANP 303.
Credit Unit: 2
Total Score: 70 Marks
Time Allowed: 2Hours
INSTRUCTION:
Answer Compulsory question 1 (30 marks) and any 2 questions (20 marks each)

Question one
a) As a manager in a farm with 500 layers how would you advice the attendants to preserve, clean, handle and store the eggs. (10 marks)
b) Mention one (1) disease that can be contacted by consumption of raw milk (1 mark)
c) Evaluate the meat industry in Nigeria (10 marks)
d) Outline nine (9) uses of animal by-products of internal origin (9 marks

Question two
a) Describe three (3) methods of freezing meat and meat products (9 marks)
b) Briefly describe traditional cold smoking techniques (3 marks)
c) Mr Bala wants to start packaging his meat products, enlighten him on (5) qualities of a good packaging material (5 marks)
d) State the meaning of the following

i. Hypertrophy
ii. Hyperplastia
iii. Accretion (3 marks)

Question three
a) Give the formula of growth rate (1 mark)
b) Eggs are often used in industrial processing; discuss three (3) attributes of egg that make this possible (9marks)
c) Outline five (5) factors that influence birth weight (10 marks)

Question four
a) Explain the Pasteurization, homogenization and separation processes in milk products production (12marks)
b) Mr kofi's farm wants to assess the quality of their eggs; what are some of the external and internal factors that will be used for the assessment (5 marks)

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c) State the full meaning of TBC and (SCC) in milk production (2 marks)
d) Give two (2) milk products that can be got after processing (1mark)