

Q 1. Numerate sources of contamination .

Q 2. What the factors which have effect one reproduction of bacteria (external factor).

Q 3. A. Meat hygiene depend on number and type of bacteria. So it could be estimation Two point.

B. What the factors influences the growths of microorganisms.

Q 4. Explain Loss of bloom.

Q5. Write chemical changes in stored meat.

Q 6. What effect of freezing on pathogenic microorganisms and parasites

Q 7. Explain methods of meat preservation : 1 . Antioxidants 2. High pressure

Q 8 . Numerate the meat composition with one explanation of them .