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:

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<thead>
<tr>
<th>Ingredients</th>
<th>Percentage</th>
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<tbody>
<tr>
<td>Chicken meat</td>
<td>52</td>
</tr>
<tr>
<td>Gillets</td>
<td>13</td>
</tr>
<tr>
<td>Wheat flour</td>
<td>20</td>
</tr>
<tr>
<td>Ascorbic Acid</td>
<td>0.05</td>
</tr>
<tr>
<td>Seasoning</td>
<td>1.85</td>
</tr>
<tr>
<td>Water</td>
<td>13.10</td>
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(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. (5 marks)

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
Name of subject: APH505  
Full title of paper: Animal Products and By-Products  
Time allowed: 2½ Hours  
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