1. Raw materials of animal origin include
   a) Polyester
   b) Silk
   c) Cotton

2. Global production of meat from 1960 is characterized by
   a) Stagnation
   b) Continual increasing
   c) Rapid decreasing

3. Sensory parameters of meat include
   a) Protein and fat content
   b) pH value
   c) Taste

4. Dressing percentage is
   a) The percentage of a carcass weight of an animal relative to its live weight
   b) The percentage of lean meat relative to carcass weight
   c) The proportion of slaughter weight and age of the animal in days

5. In cattle the SEUROP evaluation is based on
   a) Average daily gain
   b) Muscle and fat content
   c) Intramuscular fat content

6. The degree of marbling is given by
   a) Intramuscular fat content
   b) Subcutaneous fat content
   c) Unsaturated fatty acids profile

7. The so-called PSE meat is characterized by
   a) Dark color
   b) High pH value
   c) Low pH value

8. Disadvantages of objective methods of evaluating meat quality include
   a) Accuracy of results obtained
   b) High cost due to the necessity of special equipment
   c) Dependency of results on the person making the evaluation

9. Injection probes (e.g. FOM) are used to measure
   a) Back fat thickness
   b) Animal growth rate
   c) Degree of marbling

10. Based on correlation and regression analysis, a close relationship was found between the lean meat content (y) in the slaughtered carcass and the back fat thickness (x1) and the muscle thickness (x2) given by the equation

$$y = 62 - 0{,}97x1 + 0{,}25x2$$

What proportion of lean meat can be expected from a slaughtered carcass for which these values were measured: Back fat thickness = 12 mm, Muscle thickness = 64 mm:

   a) 58 %
   b) 65 %
   c) 49 %