

**DIPLOMA IN FISH PRODUCTS TECHNOLOGY
(DFPT)**

Term-End Examination

00771 December, 2014

BPVI-042 : MINCE AND MINCE BASED PRODUCTS

Time : 2 hours

Maximum Marks : 50

*Note : Attempt any **five** questions. All questions carry equal marks.*

1. (a) Describe the advantages and disadvantages of fish mince. 3+2=5
(b) Justify why the storage stability of whole fish is better than fish mince. 5
2. (a) Describe the different measures to preserve the quality of fish mince. 5
(b) Explain how the quality of raw material affects the quality of fish mince. 5
3. (a) Describe the method of preparation of fish wafers using tapioca. 5
(b) Give the recipe for preparation of fish cutlet. 5

4. (a) Draw a flow chart for the preparation of fish balls by South Asian method. 5
- (b) Give the recipe for preparation of fish patties. Draw a flow chart indicating different steps involved in the preparation of fish patties. 5
5. Write short notes on any *two* of the following : $2 \times 5 = 10$
- (a) Heading, gutting and deboning of fish during processing
- (b) Stabilizing Surimi with cryoprotectants
- (c) Surimi processing from dark muscle fish
6. Describe the steps involved in the preparation of crab stick using Surimi. 10
7. Write short notes on any *two* of the following : $2 \times 5 = 10$
- (a) Moulded products
- (b) Classification of Surimi based on moisture and gel forming ability
- (c) Methods of measuring gel strength of Surimi
8. Describe the different methods for measuring functional properties of Surimi. 10
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