

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

**Term-End Examination**

**December, 2015**

**BPVI-041 : INTRODUCTION TO FISH,  
PROCESSING, PACKAGING AND VALUE  
ADDITION**

*Time : 2 hours*

*Maximum Marks : 50*

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*Note : Attempt **any five** questions.*

*All questions carry **equal** marks.*

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1. Explain **any five** of the following : **5x2=10**
- (a) K - value
  - (b) Biological value
  - (c) Thermal Arrest Time
  - (d) Thawing
  - (e) Pasteurization
  - (f) HDPE
  - (g) Synthetic Packaging Materials
2. Write short notes on **any two** of the following : **2x5=10**
- (a) Essential Fatty Acids in Fish Oil
  - (b) Factors influencing spoilage of fish
  - (c) Refrigerated sea water plants

3. (a) Differentiate between chilling and freezing of fish. 5  
 (b) What is the importance of exhausting in canning ? Identify the different methods of exhausting. 2+3=5
  4. (a) Define salting of fish. What are the different methods of salting ? Explain any one method in detail. 1+2+2=5  
 (b) Describe the factors affecting the freezing time of fish. 5
  5. (a) Define Individual Quick Freezing (IQF). Give its advantages and disadvantages. 1+3+1=5  
 (b) What is the importance of Horizontal Plate Freezer ? Give its advantages and disadvantages. 1+3+1=5
  6. Define Retort Pouch. Explain the properties of different materials used for its manufacture. Give its advantages and disadvantages. 1+5+4=10
  7. Write short notes on **any two** of the following :  
 (a) Thermoforming packaging 2x5=10  
 (b) Aseptic packaging  
 (c) Packaging of Fish Pickles
  8. (a) What are the advantages and disadvantages of value Addition in Fish ? 4+1=5  
 (b) Describe the need and function of packaging of fish products. List the important groups of packaging materials used for fish products. 2+3=5
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