

00615 **DIPLOMA IN FISH PRODUCTS TECHNOLOGY
(DFPT)**

Term-End Examination

December, 2015

**BPVI-042 : MINCE AND MINCE BASED
PRODUCTS**

Time : 2 hours

Maximum Marks : 50

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

1. Define any ten of the following : 10x1=10

- (a) Kamaboko
- (b) Surimi
- (c) Fricola
- (d) Composite fillets
- (e) Fish ball
- (f) Gutting
- (g) Tempering
- (h) Deboning
- (i) Impermeability
- (j) Driploss
- (k) Desiccation
- (l) Cryoprotectant

2. (a) Draw a flow chart for the preparation of Crab Stick. 5
(b) Describe the process of pasteurization in Crab Stick preparation. Give its importance. 3+2=5
 3. (a) Describe the different types of Surimi. 5
(b) How the functional quality of Surimi is determined ? 5
 4. Discuss the method of preparation of fish sausage with the help of flow chart. 10
 5. (a) Describe the method of storage of fish mince. 5
(b) What are the applications of fish mince in the fish processing industry ? 5
 6. (a) Draw the flow chart for the preparation of fish patties. 5
(b) Give a brief account on the microbial quality of fish mince. 5
 7. Write short notes on **any two** of the following :
(a) Fish fingers 2x5=10
(b) Deboning machine
(c) Raw material quality for fish mince production
 8. Give the procedure for preparation of fish mince using machinery. 10
-