

00105

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

**Term-End Examination**

**December, 2015**

**BPVI-044 : FISH BY-PRODUCTS AND WASTE  
UTILIZATION**

*Time : 2 hours*

*Maximum Marks : 50*

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

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1. Define **any ten** of the following : **10x1=10**
- (a) By-products
  - (b) Ensilaging
  - (c) Squalene
  - (d) Antioxidants
  - (e) PUFA
  - (f) Fish noodles
  - (g) Wet rendering
  - (h) Amino acids
  - (i) Kelp
  - (j) Press liquor
  - (k) Alginates
  - (l) Fish flakes

2. Explain the steps in fish meal production by wet reduction method. 10
  3. Describe the method of preparation of fish sauce. 10
  4. Write short notes on **any two** of the following :  
(a) Fermented fish silage 2x5=10  
(b) Deterioration of quality of fish meal on storage.  
(c) Carrageenan and its uses
  5. (a) Explain the process of shark fin rays extraction from sharkfins. 5  
(b) Describe the preparation of fish soup powder. 5
  6. Explain the different methods followed in the extraction of shark liver oil. 10
  7. Describe the important uses of agar. 10
  8. Write short notes on **any two** of the following :  
(a) Production of shark skin leather. 2x5=10  
(b) Fish pickles  
(c) Crab wafers
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