

00185

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

Term-End Examination

June, 2018

**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. (a) Describe the method of stabilising surimi. 5
(b) Describe the method for producing surimi from dark muscle fish. 5

2. (a) Describe the method of storage of fish mince. 5
(b) What are the effects of temperature on stability of fish mince ? 5

3. (a) Define the following : 5x1=5
(i) Rancidity
(ii) Shelf life
(iii) Bundling
(iv) Cryoprotectants
(v) Drip loss
(b) Draw a flow chart for the preparation of fish fingers. 5

4. Describe the method of preparation of fish balls with the help of a flow chart. 10
5. (a) What are the functional properties of fish mince ? 5
(b) What are the methods used to improve the appearance and quality of fish mince ? 5
6. (a) Name the ingredients used for the production of fish sausage. 5
(b) Describe the procedure for the preparation of fricola. 5
7. Write short notes on **any two** of the following :
(a) Microbial quality of surimi 2x5=10
(b) Scallop analogues
(c) Deboning machine
8. Describe the methods of estimation of surimi quality parameters. 10
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