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

**Term-End Examination**

**June, 2018**

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

*Time : 2 hours*

*Maximum Marks : 50*

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- Note :** (i) *Attempt any five questions only.*  
(ii) *All questions carry equal marks.*
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1. Define any ten of the following : 10x1=10
- (a) Fish maws
  - (b) Isinglass
  - (c) Fish sauce
  - (d) Slurry
  - (e) Food Additives
  - (f) Chitin
  - (g) Fermentation
  - (h) Nuoc mam
  - (i) Carrageenan
  - (j) Fish silage
  - (k) Fish meal
  - (l) Fish wafer
2. (a) Explain the method of cutting and preservation of shark fins. 5
- (b) Explain the method of extraction of shark fin rays. 5

3. Discuss about the processing and utilization of shark skins. 10
  4. Describe the method of preparation of Fish flakes with the help of a flow chart. 10
  5. Explain the processes of extraction, purification and drying of agar. 10
  6. Write short notes on **any two** of the following : **2x5=10**
    - (a) Uses of Fish Silage
    - (b) Preparation of Fish Noodles
    - (c) Nutraceuticals
  7. Explain the method of extraction of oil from shark liver and separation of squalene. 5+5=10
  8. Write short notes on the following : 2x5=10
    - (a) Packaging and storage of Fish Meal
    - (b) Importance of Fish Liver Oil in Human Health
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