

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

**Term-End Examination**

**February, 2021**

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

*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. (a) Define Fish mince. What are its applications in the fish processing industries ? 5
- (b) Describe the machineries used in the production of fish mince. 5
2. (a) Define Glazing. Why and how is it done ?  $2+3=5$
- (b) Describe the functional properties of fish mince. 5

- 3.** Define the following : *5×2=10*
- (a) Composite Fillets
  - (b) Fish Fingers
  - (c) Fish Cakes
  - (d) Fish Balls
  - (e) Fish Sausages
- 4.** Mention the steps involved in the production of the following fish products using a flow diagram : *5+5=10*
- (a) Fish Cutlets
  - (b) Fish Patties
- 5.** Describe in detail the process of preparing Surimi. *10*
- 6.** Define Analogue Products. Draw a flowchart depicting the steps involved in the preparation of Crab Sticks. *10*
- 7.** Write short notes on the following : *5+5=10*
- (a) Sheet-forming Equipment
  - (b) Thermoforming Machine
- 8.** (a) Discuss about the types of Surimi. *5*
- (b) Describe the method of determination of colour in Surimi. *5*