

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

Term-End Examination

June, 2014

BPVI-043 : COATED PRODUCTS

Time : 2 hours

Maximum Marks : 50

Note : Attempt five questions in all. All questions carry equal marks.

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

- a) Breeding
- b) Adhesive balter
- c) Balter
- d) Conventional balter applicator
- e) Pillowing
- f) Leavening Agent
- g) Cracker meal
- h) Portioning

- i) Biological Hazards
 - j) Gramalion in breading process.
 - l) Coated Fish fillet
 - m) Shucking
2. Define Flash frying. What are the important tests for the determination of quality of fat used for frying? **10**
3. Write short notes on *any two* of the following: **2x5=10**
- a) Flavours used in Breading
 - b) Chemical hazards in coated fish products
 - c) Meat Bone separator
4. a) Explain the Batter application process **5**
- b) Explain the processing times used in the coated products **5**

5. Write short notes on *any two* of the following: **2x5=10**
- a) Fish Fryer
 - b) Advantage and disadvantages of cryogenic freezing
 - c) Refrigeration system in cold storage
6. Describe the preparation of coated fish fingers. **10**
Give the flow chart for the same.
7. Define surimi? Write in features detail about the technical surimi. Name few products prepared from surimi. **10**
8. Describe the preparation of crab claw Balls and give the flow chart. **10**

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