

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

**Term-End Examination**

**June, 2016**

**BPVI-041 : INTRODUCTION TO FISH,  
PROCESSING, PACKAGING AND VALUE  
ADDITION**

*Time : 2 hours*

*Maximum Marks : 50*

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

1. (a) Identify different categories of commercial fishes and shell fishes available in India. Give two examples for each category. **3+2=5**
- (b) Give the composition of fish. Mention the importance of any three nutrients. **2+3=5**
2. (a) Describe the different chemical changes which occurs after the death of fish. **5**
- (b) Identify any two methods of assessment of fish spoilage through enzymatic techniques. Explain any one method in detail. **2+3=5**
3. Write short notes on any two of the following :
  - (a) Utilization of fresh fish **2x5=10**
  - (b) Can filling
  - (c) Quick salting process

4. (a) Define smoking of fish. What are the factors responsible for preservation effect of smoking on fish products ?  $1+4=5$
- (b) Define Air Blast Freezer. Give its advantages and disadvantages.  $1+2+2=5$
5. Write short notes on **any two** of the following :
- (a) Freezing Curve  $2 \times 5 = 10$
- (b) Fluidized Bed Freezing
- (c) Can Seaming
6. (a) Differentiate between HDPE and LDPE. 5
- (b) What are Tin free steel cans ? How they are prepared ? Give their importance in packaging of fish products.  $1+2+2=5$
7. Write short notes on **any two** of the following :
- (a) Vacuum packaging  $2 \times 5 = 10$
- (b) Oxygen scavengers
- (c) Packaging of surimi
8. (a) Identify the factors which are relevant in the development of new food products. 5
- (b) Describe modified Atmospheric packaging. 5
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