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

Term-End Examination

June, 2017

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

Time : 2 hours

Maximum Marks : 50

- 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) Essential amino acids
 - (b) Sanitizer
 - (c) Biological value
 - (d) Cryogenic freezing
 - (e) Cellophanes
 - (f) Corrosion
 - (g) Aseptic packaging
 - (h) Kench curing
 - (i) Lamination
 - (j) Rancidity
 - (k) Organoleptic evaluation
 - (l) Cryoprotectant
2. Differentiate any two of the following : 2x5=10
- (a) Aerobic and anaerobic bacteria.
 - (b) Glass container and metal cans.
 - (c) Freezing and thawing

3. Write short notes on **any two** of the following : **2x5=10**
- (a) Fish proteins
 - (b) Freezing curve
 - (c) IQF
4. Give a schematic representation of the refrigeration cycle. Describe the functioning of air blast freezer and horizontal plate freezer. **5+5=10**
5. Write the principles of canning. Describe the various steps involved in the conventional canning process of fish. **3+7=10**
6. Write short notes on **any two** of the following :
- (a) Packaging and storage of surimi. **2x5=10**
 - (b) Pouched products
 - (c) Smoking
7. Discuss about the microbial spoilage of dry salted fish. **10**
8. Describe the facilities needed in an ideal fish landing centre. **10**
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