DIPLOMA IN FISH PRODUCTS TECHNOLOGY (DFPT)
Term-End Examination
June, 2018

BPVI-042 : MINCE AND MINCE BASED PRODUCTS

Time : 2 hours  Maximum Marks : 50

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

1. (a) Describe the method of stabilising surimi.  5
(b) Describe the method for producing surimi from dark muscle fish.  5

2. (a) Describe the method of storage of fish mince.  5
(b) What are the effects of temperature on stability of fish mince ?  5

3. (a) Define the following :  5x1=5
   (i) Rancidity
   (ii) Shelf life
   (iii) Bundling
   (iv) Cryoprotectants
   (v) Drip loss

(b) Draw a flow chart for the preparation of fish fingers.  5
4. Describe the method of preparation of fish balls with the help of a flow chart.

5. (a) What are the functional properties of fish mince?
(b) What are the methods used to improve the appearance and quality of fish mince?

6. (a) Name the ingredients used for the production of fish sausage.
(b) Describe the procedure for the preparation of fricola.

7. Write short notes on any two of the following:
   (a) Microbial quality of surimi
   (b) Scallop analogues
   (c) Deboning machine

8. Describe the methods of estimation of surimi quality parameters.