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**BPVI-041**

**DIPLOMA IN FISH PRODUCTS**

**TECHNOLOGY (DFPT)**

**Term-End Examination**

**June, 2020**

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

*Time : 2 Hours*

*Maximum Marks : 50*

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*Note : (i) Answer any five questions.*

*(ii) All questions carry equal marks.*

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1. (a) Name any *three* fisheries research and development organisation in India. 3
- (b) Give the biochemical composition of fish. 4
- (c) Expand the following : 3
  - (i) PER
  - (ii) NPV
  - (iii) BV

P. T. O.

2. (a) Describe the changes which occur after the death of fish. 5
- (b) Tabulate the spoilage factors and the rate of spoilage of fish. 5
3. Write short notes on the following : 5 each
- (a) Sensory evaluation of raw fish
- (b) Dried and cured fish products
4. (a) Describe the different traditional methods of salting fish. 6
- (b) What are the factors responsible for preservative effect of smoking of fish product ? 4
5. (a) Explain the freezing curve with the help of a diagram. 4
- (b) Define Thawing. 2
- (c) Describe retort pouches. 4
6. Write short notes on any *two* of the following : 5 each
- (a) Natural Packaging

(b) Tin cans

(c) Thermoforming Packaging

7. (a) List the different types of packaging materials used for packing fish products. 5

(b) Describe the requirements for packaging of surimi. 5

8. Describe the commercial role of value addition of fishery products. 10