

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

**Term-End Examination**

**BPVI-042 : MINCE AND MINCE BASED  
PRODUCTS**

*Time : 2 Hours]*

*[Maximum Marks : 50*

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**Note:** Attempt any five questions.

All questions carry equal marks.

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1. a. Describe the standard methods of determination of the following components in Surimi: 5
  - (i) Protein content
  - (ii) Lipid (fat) content
  - (iii) Moisture content
- b. Describe the three types of Surimi. 5
2. Write short notes on any two of the following: 2x5=10
  - a. Surimi tempering
  - b. Fish cutlet
  - c. Washing of fish mince



3. a. Describe the recipe used for fish balls production. 5
- b. Describe with the help of a detailed flow chart the production of fish balls. 5
4. Name the fishes suitable for fish Surimi preparation. Describe kamaboko production from Surimi. 10
5. a. Discuss frozen storage stability and shelf life of fish mince. 5
- b. Describe the preparation of fish sausage. 5
6. Describe the method of preparation of fish wafers using tapioca with the help of a flowchart. 10
7. Write short notes on any two of the following:  
2x5=10
  - a. Functional properties of fish mince.
  - b. True strain measurements
  - c. Heading, Gutting and Deboning
8. a. Giving a detailed flow chart for the preparation of fish patties. 5
- b. Explain the machinery used for production of fish mince. 5

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