

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

**Term-End Examination**

**June, 2021**

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

*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) Define smoking of fish. What are the factors responsible for preservative effect of smoking ? 2+3=5
  - (b) What are the advantages of canning as a method of preservation ? 5
2. Discuss on chilling of fish by ice. 10
3. Write short notes on any **two** of the following : 2×5=10
  - (a) Thawing
  - (b) Peroxide Value and TBA
  - (c) Individual Quick Freezing (IQF)

4. Discuss in detail about Wet Fish Handling. 10
5. Write short notes on any **two** of the following :  $2 \times 5 = 10$
- (a) Commercial Role of Value Addition
  - (b) Aquaculture
  - (c) Sensory Evaluation of Raw Fish
6. Write short notes on any **two** of the following :  $2 \times 5 = 10$
- (a) Oxygen Scavengers
  - (b) Packaging of Dried Fishery Products
  - (c) Vacuum Packaging
7. (a) Describe marine fishery resources of India. 5
- (b) Give the biochemical composition of fish. 5
8. (a) Describe the changes occurring after fish death. 5
- (b) Discuss the importance of K value as an index of freshness of fish. 5
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