

No. of Printed Pages : 2

BPVI-044

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

Term-End Examination

June, 2022

**BPVI-044 : FISH BYPRODUCTS AND WASTE
UTILIZATION**

Time : 2 Hours

Maximum Marks : 50

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

(ii) *All questions carry equal marks.*

1. Explain the process of production of fish liver oil. 10
2. (a) Describe the composition and nutritive value of fish meal. 5
(b) Give the importance of fish body oil and liver oil in human health. 5
3. Write short notes on any **two** of the following : 5 each
 - (a) Braised sea cucumber

P. T. O.

[2]

- (b) Preparation of isinglass
- (c) Extraction of squalene
- 4. (a) Explain the process of harvesting and drying of sea weeds. 5
- (b) Give the uses of carrageenan. 5
- 5. Give the flow diagram for preparation of the following products : 5 each
- (a) Fish sauce
- (b) Crab soup powder
- 6. Describe the method of production of fish noodles. 10
- 7. (a) List the applications of chitin. Explain any *one* in detail. 2+3
- (b) What are the characteristics of a good quality fermented silage ? 5
- 8. Explain the following : $2\frac{1}{2} \times 4 = 10$
- (a) Marine oils
- (b) Collagen
- (c) Chitosan
- (d) Antioxidants