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

**Term-End Examination**

**December, 2013**

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

*Time : 2 hours*

*Maximum Marks : 50*

*Note : Attempt any five questions only.*

*All questions carry equal marks.*

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1. Define any ten of the following : 10x1=10
- (a) Water holding capacity.
  - (b) Drip loss
  - (c) Gelation
  - (d) Shelf life
  - (e) Fillet
  - (f) Rancidity
  - (g) Dehydration
  - (h) Extruding
  - (i) Slitter
  - (j) Botulism
  - (k) Biofilm
  - (l) Glazing
2. Differentiate the following : 5x2=10
- (a) Fish fillet and composite fillet.
  - (b) Beheading and Deboning.
  - (c) Autolysis and lipid oxidation.
  - (d) Fresh surimi and salt free surimi.
  - (e) Pelagic fish and shell fish.

3. Write short notes on **any two** of the following : **2x5=10**
- (a) Fish wafers.
  - (b) Fish cakes.
  - (c) Microbial quality of surimi.
4. (a) Which are the types of machines used for deboning of fish ? **2**
- (b) Describe the procedure for mechanical deboning of fish with the help of a flow chart. **8**
5. (a) Give the composition (ingredient used) for kamaboko. **5**
- (b) Write the procedure for the preparation of kamaboko. **5**
6. Write the principle and procedure for the preparation of crabstick from surimi. **10**
7. Discuss the various parameters used for judging the final quality of surimi. **10**
8. Give a comparative account of the manual production and mechanical production of fish mince. **10**
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