

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

00413

Term-End Examination

December, 2016

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

Time : 2 hours

Maximum Marks : 50

Note : Attempt any five questions only. All questions carry equal marks.

-
-
1. (a) Give the applications of fish mince in food processing industry. 5
 - (b) Describe the different procedures which have to be performed before deboning fish. 5
 2. (a) Why storage stability of fish mince is lower than surimi ? 2
 - (b) How the dehydration of fish mince can be prevented ? 3
 - (c) Describe the effect of temperature on storage stability. 5
 3. What are the raw materials used for preparation of fish wafers ? Describe the procedure for preparation of slurry and fish wafer using a flow chart. 3+7=10

4. Define fish sausage. Give its recipe. Draw a flow diagram for preparation of fish sausage. $2+3+5=10$

 5. What is surimi ? How it is prepared ? List the preferred characteristics of fish meat used for surimi production. Name any two fishes commonly used for surimi production. $1+2+5+2=10$

 6. Write short notes on **any two** of the following :
 - (a) Rapid freezing, packaging and storage of surimi. $2 \times 5 = 10$
 - (b) Surimi Tempering
 - (c) Scallop analogues

 7. Describe the different grading parameters used for evaluating the quality of surimi. 10

 8. Define Fish cakes. Give its recipe. Describe the method of preparation of fish cakes using a flowchart. $2+3+5=10$
-