

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

00037

Term-End Examination

December, 2017

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

Time : 2 hours

Maximum Marks : 50

Note : (i) Attempt any five questions only.

(ii) All questions carry equal marks.

1. Discuss about the important commercial marine fishes and prawns of India. **10**
2. Write short notes on any two of the following :
 - (a) Protein Efficiency Ratio (PER) **2x5=10**
 - (b) K-Value as an index of freshness
 - (c) Odour changes during spoilage of fish
3. Describe the different types of Ice used for chilling of fish. **10**
4.
 - (a) Define canning. Give its advantages. **2+3=5**
 - (b) Describe the different methods of salting of fish. **5**
5. Write short notes on any two of the following :
 - (a) Freezing of fish **2x5=10**
 - (b) Horizontal Plate Freezer
 - (c) Retort pouches

6. What are synthetic packaging materials ? List them. Explain any two in details. **2+4+4=10**
7. Write short notes on **any two** of the following : **2x5=10**
- (a) Vacuum packaging
 - (b) Packaging of frozen food products
 - (c) Flexible packaging materials
8. (a) Identify the factors which are relevant in the development of new food products. **5**
- (b) Describe the factors influencing Value Addition. **5**
-