

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

Term-End Examination

December, 2022

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

Time : 2 Hours

Maximum Marks : 50

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

1. (a) What are the reasons for which consumers go for fish analogue products ? 3
- (b) Describe the step by step procedure of crab stick production from surimi. 7
2. (a) What is surimi ? Which are the types of fish used for surimi production ? 5
- (b) Describe the various steps involved in surimi processing from dark muscle fish. 5

3. Write short notes on any *two* of the following : 2×5=10
- (a) pH measurement of surimi
 - (b) Fish balls
 - (c) Working of deboning machine
4. Describe the method of stabilising surimi with cryoprotectants. 10
5. (a) With the help of a flowchart describe fish wafer production. 5
- (b) Describe the different measures to be taken to preserve the quality of fish mince. 5
6. Write short notes on any *two* of the following : 2×5=10
- (a) Composite fillets
 - (b) Fish fingers
 - (c) Estimation of gel forming properties of surimi
7. Describe the method of the commercial preparation of fish mince using machinery. 10

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8. (a) Which are the preferred characteristics of fish meat that can be used for high grade surimi production ? 5
- (b) Describe the preparation of fish sausages with the help of a flowchart. 5