

DFPT

Term-End Examination

June, 2012

00384

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

*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 terms : **10x1=10**
- (a) Biological value
  - (b) Autolysis
  - (c) Curing
  - (d) Exhausting
  - (e) Cellophanes
  - (f) Thermoforming Packaging
  - (g) Rigor mortis
  - (h) Detergents
  - (i) Blanching
  - (j) LDPE
  - (k) Modified Atmospheric Packaging
  - (l) Shelf Life

2. Write short notes on *any two* of the following :  $2 \times 5 = 10$
- (a) Role of fish in human nutrition.
  - (b) Odour changes in fish during spoilage.
  - (c) Sensory tests.
3. Why chilling of fish is done ? Describe the chilling of fish using ice. Name the different types of ice used for chilling of fish. Discuss about any two types of ice used for chilling of fish. 10
4. Define canning. What are its advantages ? Briefly explain the steps involved in the conventional canning process. 10
5. What is Value Addition ? What are its benefits ? Why value added products are popular ? Name any four value added fish products. 10
6. (a) What are the traditional methods of preserving marine fishes ? Explain the principle behind these traditional methods. 5
- (b) Describe the pre-smoking processes for preparation of smoked fish products. 5
7. Write short notes on *any two* of the following :  $2 \times 5 = 10$
- (a) Pasteurized fish products
  - (b) Retort pouches
  - (c) Vacuum packaging

8. Write short notes on *any two* of the following :  $2 \times 5 = 10$

- (a) Packaging materials available for packing fish products.
  - (b) Packaging of chilled fish.
  - (c) Factors influencing value addition in fishes.
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