

DFPT

Term-End Examination

June, 2012

BPVI-042 : MINCE AND MINCE BASED  
PRODUCTS

00924

Time : 2 hours

Maximum Marks : 50

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

1. Define *any ten* of the following terms : 10x1=10
  - (a) Fish Mince
  - (b) Deboning Machine
  - (c) Glazing
  - (d) Crypoprotectants
  - (e) Forming Machine
  - (f) Fricola
  - (g) Fish Balls
  - (h) Surimi
  - (i) Pre-flaking
  - (j) Moulded Fish Products
  - (k) Kamaboko
  - (l) Filleting
  
2. Describe the various steps involved in manual 10  
production of Fish Mince and draw the flow chart  
for the same.

3. (a) What are the applications of Fish Mince in the fish processing Industry ? 5
- (b) Describe the method of storage and shelf-life of Fish Mince. 5
4. (a) Discuss about the microbial quality of Fish Mince. 5
- (b) Draw the flow chart for preparation of Fish Finger. 5
5. (a) Give the recipe for preparation of Fish Cake. 5
- (b) Describe the method of preparation of Fish Balls by Phillipines Method. 5
6. Describe the various steps involved in preparation of Surimi. Draw the flow chart for production of Surimi. 10
7. Write short notes on *any two* of the following :  $2 \times 5 = 10$
- (a) Flow chart for preparation of Crab sticks.
- (b) Sheet forming during Crabstick preparation using Surimi.
- (c) Surimi Tempering
8. What are the different types of Surimi ? Discuss about the different grading parameters used in quality evaluation of Surimi. 10