

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

Term-End Examination

June, 2013

**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. Define *any ten* of the following terms : **10x1=10**
 - (a) Filleting
 - (b) Gutter
 - (c) Autolysis
 - (d) Composite Fillets
 - (e) Fish wafers
 - (f) Fricola
 - (g) Fish Finger
 - (h) Fish sausages
 - (i) Surimi
 - (j) Crab Analogues
 - (k) Pasteurization
 - (l) Kamaboko

2. Describe the various steps involved in mechanical **10** production of fish mince and draw the flow chart indicating the steps.

3. (a) What are the advantages and disadvantages of mincing fish ? 5
 (b) Describe the effects of temperature on stability of fish mince. 5
4. (a) Discuss about the different measures to be taken to preserve the quality of fish mince. 5
 (b) Draw the flow chart for preparation of Fricola. 5
5. (a) Give the recipe for preparation of Fish sausage. 5
 (b) Describe the method of preparation of Fish Noodles. 5
6. Describe the method of surimi processing from dark muscle fish, Draw the flow chart indicating the steps. 10
7. Write short notes on *any two* of the following :
 (a) Draw flowchart for production of Kamaboko. 2x5=10
 (b) Bundling, wrapping, cooling and cutting process during preparation of crabstick using surimi.
 (c) Scallop analogues.
8. Discuss about the different methods of estimating the quality parameters in surimi. 10
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