

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

**Term-End Examination**

**June, 2013**

**BPVI- 044 : FISH BY-PRODUCTS AND WASTE  
UTILIZATION**

*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) Fluffing
  - (b) Fish Liver oil
  - (c) Isinglass
  - (d) Shark Fin Rays
  - (e) Skinning
  - (f) Agar
  - (g) Fish Flakes
  - (h) Fish Noodles
  - (i) Fish Kure
  - (j) Chitin
  - (k) Margarine
  - (l) Squalene
  
2. What is the importance of Fish Body oil and Fish Liver oil in human health ? Describe how Fish meal can be used in poultry, Animal and Fish Feeds. 10

3. Write short notes on *any two* of the following : 2x5=10
- (a) Precautions to be taken during storage of Fish meal
  - (b) Steps involved in the manufactures of Bech-de-mer
  - (c) Uses of the squalene
4. (a) Explain the methods of drying seaweeds 5
- (b) Describe the uses of seaweed as food for humen and animals 5
5. Write short notes on **any two** of the following :
- (a) Preparation of crab soup powder 2x5=10
  - (b) Preparation of Fish Pickle
  - (c) Uses of Agar
6. Define Fish sauce. What are the materials used in its production ? Explain the production process of Fish sauce. 10
7. (a) Draw the flowchart indicating the different steps involved in production of chitin. 5
- (b) Differentiate between Fermented Fish silage and Acid silage. 5
8. Discuss about the different nutraceutical compounds derived from fish and shell fishes ? Explain the importance of any one nutraceutical. 10
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