

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

Term-End Examination

June, 2014

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. 10x1=10
- (a) Evisceration
 - (b) Desiccation
 - (c) Deboning
 - (d) Gutting
 - (e) Gelling
 - (f) Kamaboko
 - (g) Comminution

- (h) Pasteurization
- (i) Glazing
- (j) Fish Cakes
- (k) Fricola
- (l) Cryoprotectant

2. Differentiate the following :

5x2=10

- (a) Fresh surimi and salt free surimi
- (b) Beheading and Deboning
- (c) Pelagic fish and shell fish
- (d) Autolysis and lipid Oxidation
- (e) Fish Noodles and Fish balls

3. Which are the raw materials used for fish mince production? Write the procedure for manual deboning of fish using a flow chart.

10

4. (a) Which fish are suitable for the production of the following fish mince products. 3
- (i) Fish cutlet
 - (ii) Fish sausage
 - (iii) Fish ball
- (b) Give the flow chart for the production of fish fingers. 7
5. Discuss the various parameters used for judging the final quality of surimi. 10
6. (a) What do you understand by the term crab analogue? 2
- (b) Give the flow chart for the preparation of crab stick. 8
7. Write short notes on *any two* of the following : $2 \times 5 = 10$
- (a) Composite fillets

- (b) Microbial quality of surimi
 - (c) Types of fish used for surimi.
8. (a) Describe the procedure for **freezing fish mince** using plate freezer. **5**
- (b) Give the flowchart for **production of kamaboko**. **5**

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