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

Term-End Examination

June, 2017

**BPVI-042 : MINCE AND MINCE BASED
PRODUCTS**

Time : 2 hours

Maximum Marks : 50

- Note :** (i) *Attempt any five questions only.*
(ii) *All questions carry equal marks.*

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1. (a) Describe the process of washing and dewatering in Surimi processing. 5
(b) What is deboning machine ? Describe the principle involved in the working of deboning machine. 5
2. (a) Discuss about the functional properties of fish mince. 5
(b) Describe the different measures to be taken for preserving the quality of fish mince. 5
3. With the help of flow diagram, describe the method of preparation of fish wafer using tapioca. 10

4. What are fish balls ? Give its recipe. Describe the procedure for preparation of fish balls using a flow diagram. **2+3+5**
5. Describe the process of preparation of crab stick **10** with the help of a flow diagram.
6. Write short notes on **any two** of the following : **2x5=10**
- (a) Determination of gel forming properties of Surimi.
 - (b) Pasteurization
 - (c) Kamaboko
7. Describe the procedure for preparation of fish fingers. **10**
8. With the help of flow diagram, describe the method of preparation of fricola. **10**
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