

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

**Term-End Examination**

**June, 2017**

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

*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) Explain the direct steaming method of extraction of oil from Fish liver. 5  
(b) Describe the different methods of preserving Fish liver. 5
  2. Describe the different standards required for a good quality Fish Meal. 10
  3. Define Beche-de-mer. What are the raw materials required for its production? Describe the different steps involved in the processing of raw materials for production of Beche-de-mer. 1+2+7=10
  4. Write short notes on any two of the following :  
(a) Uses of Alginates 2x5=10  
(b) Carrageenan  
(c) Preparation of Crab Wafers

5. Give the equipment required and recipe for preparation of fish noodles. Describe the manufacturing process of preparation of fish noodles.  $2+2+6=10$
6. Describe the cationic, biological and chemical properties of chitin. Identify the quality parameters of chitosan.  $2+2+2+4=10$
7. Write short notes on **any two** of the following :
- (a) Acid Fish Silage  $2 \times 5 = 10$
  - (b) Nutritional characteristics of Fish Silage
  - (c) Utilization of Shark Skin
8. Identify the nutraceuticals derived from fin fish ?  
Explain any one in detail.  $5+5=10$
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