

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

Term-End Examination

June, 2021

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

Time : 2 hours

Maximum Marks : 50

Note : Attempt any **five** questions. All questions carry equal marks.

1. (a) What are the advantages and disadvantages of fish mince? 5
(b) Describe the principle involved in the working of deboning machine. 5
2. Discuss about the measures to be taken to preserve the quality of fish mince. 10
3. Define Fish Sausage. Give its recipe. Explain the method of preparation of fish sausage. 2+3+5=10
4. Mention the steps involved in the production of the following products using a flow diagram :
 - (a) Fricola 5
 - (b) Fish Noodles 5

5. What is Surimi ? Discuss about the types of fishes used for production of Surimi. *2+8=10*
6. (a) What are the ingredients required for production of Kamaboko ? *5*
(b) Discuss about Scallop Analogues. *5*
7. Define the following : *5×2=10*
(a) Tempering
(b) Bowl Cutter
(c) Slitting
(d) Pasteurization
(e) Moulded Fish Products
8. Write short notes on the following :
(a) Gel-forming Ability of Surimi *5*
(b) Preparation of Model Test Product *5*
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