

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

Term-End Examination

June, 2022

**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) Define Fish Mince. List any three applications of fish mince in the food industry. 2+3
(b) Describe the measures to preserve the quality of fish mince. 5
2. Explain the method of preparation of Kamaboko, with the help of a flowchart. 10
3. Write short notes on any **two** of the following : 2×5=10
 - (a) Fish Wafers
 - (b) Functional Properties of Fish Mince
 - (c) Fish Cutlet

4. Describe the method of preparation of Fish Sausage, with the help of a flowchart. 10
5. (a) Describe moulded fish products. 5
(b) Explain the method of determination of gel forming ability of Surimi. 5
6. (a) Describe the different types of Surimi. 5
(b) Describe the method of preparation of Fricola. 5
7. Write short notes on any **two** of the following : $2 \times 5 = 10$
(a) Stabilizing Surimi with Cryoprotectants
(b) Pasteurisation and Cooling of Analogue Products
(c) Treatments prior to Deboning
8. Describe the different methods of estimating the quality parameters in Surimi. 10
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