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BPVI-042

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

Term-End Examination

June, 2023

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

Time : 2 Hours

Maximum Marks : 50

Note : (i) *Attempt any five question.*

(ii) *All questions carry equal marks.*

1. Write the procedural protocol for the production of Surimi. 10
2. (a) Which are the grading parameters used in the quality evaluation of Surimi ? 5
(b) Describe the preparation of fish sausage with the help of a flowchart. 5
3. Write short notes on any **two** of the following : 2×5=10
 - (a) Advantages and disadvantages of fish mince

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- (b) Fish wafers
- (c) Estimation of gel strength of Surimi
- 4. (a) Explain the principle and working of deboning machine. 5
- (b) With the help of a flowchart, describe the preparation of fish cake. 5
- 5. (a) Describe the method of stabilising Surimi. 5
- (b) Write down the procedure of scallop analogue. 5
- 6. Describe the manual production of fish mince with the help of a flow diagram. 10
- 7. Write short notes on any *two* of the following : 2×5=10
 - (a) Microbial quality of Surimi
 - (b) Fish balls
 - (c) Types of Surimi
- 8. Describe the step by step procedure for preparation of crab stick. 10