

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

Term-End Examination

June, 2023

**BPVI-044 : FISH BYPRODUCTS AND WASTE
UTILIZATION**

Time : 2 Hours

Maximum Marks : 50

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

1. (a) Describe the production of Carrageenan and its application in food industry. 5
- (b) Describe the process of preparation of fish sauce. 5
2. (a) Draw a neat flowchart of wet reduction method of fish meal and oil and briefly explain its process. 5
- (b) Narrate the importance of fish meal in animal, poultry, fish and shrimp nutrition.

5

3. (a) Describe the extrusion technology in fish noodles preparation. 5
- (b) Describe the processing and utilization of Shark skin. 5
4. (a) Differentiate between chitin and chitosan. 2
- (b) Briefly describe the production of chitosan with schematic diagram. 8
5. Define Nutraceuticals. Discuss the nutraceuticals prepared from shell fishes and their applications. 10
6. Write short notes on any *two* of the following :
2×5=10
 - (a) *Beche-de-mer*
 - (b) Squalene
 - (c) Shark fin rays
7. Describe the preparation of fish pickle with tamarind with the help of a flowchart. 10
8. (a) Describe the characteristics of good quality fermented fish silage. 5
- (b) Describe the uses of agar. 5