

00230

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

Term-End Examination

June, 2015

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

Time : 2 hours

Maximum Marks : 50

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

1. (a) Explain about the different machineries used in the production of fish mince. 5
- (b) What are the effects of temperature on storage stability of fish mince ? 5

2. (a) Explain how the different functional properties of fish mince affect its quality. 5
- (b) What are composite fillets ? How are they prepared ? 2+3=5

3. (a) Identify one fish each suitable for preparation of the following fish products :
 - (i) Fish cutlet 1x5=5
 - (ii) Fish balls
 - (iii) Fish fingers
 - (iv) Fish sausages
 - (v) Fish patties

- (b) Draw a flow chart indicating different steps involved in preparation of fricola. 5
4. What is Fish Sausage ? Give its recipe. Draw a flow chart indicating different steps involved in preparation of fish sausage. 1+4+5=10
5. (a) What are the preferred characteristics of fish meat to be used for production of high grade surimi ? 5
- (b) Describe the process of washing and dewatering minced meat in the preparation of surimi. 5
6. (a) Explain the process of rapid freezing, packaging and storage of surimi. 5
- (b) Describe the method of preparation of scallop analogues. 5
7. Write short notes on **any two** of the following : 2x5=10
- (a) Microbial quality of surimi
- (b) Measurement of pH of surimi
- (c) Determination of colour of surimi
8. What is Kamaboko ? What are the ingredients required for preparation of Kamaboko ? Describe the steps involved in preparation of Kamaboko. 2+2+6=10
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