

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

00370

Term-End Examination

June, 2015

BPVI-043 : COATED PRODUCTS

Time : 2 hours

Maximum Marks : 50

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

1. Define any ten of the following : 10x1=10
- (a) Encapsulation
 - (b) Leavening agent
 - (c) Viscosity
 - (d) Blending
 - (e) Porosity
 - (f) Bulk density
 - (g) Smoke point
 - (h) Rancidity
 - (i) Gutting
 - (j) Sausage
 - (k) Suwari
 - (l) Surimi
2. Define biological hazards. Describe various biological hazards that may encounter in coated products. 2+8=10

3. Give the ingredients for batter formulation with approximate percentage. Explain the function of the ingredients in the product. **5+5=10**
 4. What are the salient features including technical features of surimi ? Name the important surimi based products. Briefly describe the processing of Kamaboko. **3+2+5=10**
 5. What is depuration ? How depuration can improve the quality of mussel meat ? Give the flow chart for the preparation of coated mussel. **2+2+6=10**
 6. Name various equipment used for the formulation of coated fish products. Explain the functioning of any two of these equipment. **2+4+4=10**
 7. Describe the processing of coated butterfly shrimp **10** with the help of a flow chart.
 8. Write short notes on the following : **5x2=10**
 - (a) Different types of breading
 - (b) Freezing of coated products
 - (c) Minced fish
 - (d) Fish sausage
 - (e) Sensory evaluation of coated products
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