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Name: Reg. No.....

FOURTH SEMESTER B.Voc. DEGREE EXAMINATION, APRIL 2021

(Regular/Supplementary/Improvement)

SDC4 FP18 - FISH PROCESSING AND BYPRODUCT TECHNOLOGY

(Food Processing Technology - Core Course)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART A

Answer *all* questions. Each question carries 1 mark.

- 1. Expand HACCP.
- 2. is a carcinogenic hydrocarbon compound found in wood smoke?
- 3. is a clarifying agent produced from fish maws?
- 4. is a polysaccharide obtained from red sea weed?
- 5. is a by-products of desalted fish skin.
- 6. in fish can be reduced by method of salting.
- 7. are portions made by treating fish with edible acids and salt.
- 8. is a translucent substance that occur in silvery scales of fishes.
- 9. is an example of fish product processed under 100° C?
- 10. Expand FPC.

(10 × 1 = 10 Marks)

PART B

Answer any *eight* questions. Each question carries 2 marks.

- 11. What are Fish wafers?
- 12. What are the uses of chitin and chitosan?
- 13. How is fish sauce prepared?
- 14. Which are the technological objectives of food dehydration?
- 15. What are the benefits of MAP in fish processing?
- 16. Illustrate the structure of fish.
- 17. How is Beache-de-mer processed?
- 18. What is the importance of water activity in fish processing?
- 19. How is surimi manufactured?
- 20. Is algin obtained from sea weeds or fishes? Justify.
- 21. How is dry salting being different from wet salting?

22. 'There are wide variety of traditional Indian fermented fish products.' Justify the statement with any two examples.

 $(8 \times 2 = 16 \text{ Marks})$

PART C

Answer any *six* questions. Each question carries 4 marks.

- 23. What should be the characteristics of fuel used in smoke curing of fish?
- 24. Explain about the action of acid in fish marinade. Which are the different types of fish marinades?
- 25. Which are the two methods of fish meal production?
- 26. Write a short note on protein quality of fish.
- 27. What are the characteristics and uses of Fish protein hydrolysate?
- 28. Write short note on manufacturing of the following fish products.
 - a. Fish fingers b. Fish soup powder
- 29. Explain about nutrient composition of fishes.
- 30. What are the quality aspects associated with dried and salted fishes?
- 31. Write a short note on value added fish products with suitable examples.

 $(6 \times 4 = 24 \text{ Marks})$

PART D

Answer any *two* questions. Each question carries 15 marks.

- 32. 'Is it possible to produce various biochemical and pharmaceutical products from fish'. Substantiate your answer with any two examples of each category.
- 33. Explain the concept and relevance of Hurdle technology.
- 34. 'Fishes can be preserved by method of drying'. Justify and explain the statement. What are the merits and demerits of drying?
- 35. Explain about the following on extrusion.
 - a. Definition b. Types of extruders

c. Extruded fish products.

 $(2 \times 15 = 30 \text{ Marks})$
