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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 100⁰ 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?

