

Reg. No

Name

18P423

M Sc DEGREE END SEMESTER EXAMINATION - MARCH 2018
SEMESTER 4 : AQUACULTURE AND FISH PROCESSING
COURSE : 16P4AQCT13 ; FISH PROCESSING TECHNOLOGY
(For Regular - 2016 admission)

Time : Three Hours

Max. Marks: 75

Section A
Answer any 8 (2 marks each)

1. Define refrigeration load.
2. Explain the protein denaturation in frozen fish.
3. What is aseptic packaging?
4. What is the need of chlorination of cooling water for cans in canning?
5. What is mona curing ?
6. What is oxidative rancidity?
7. What is isinglass ?
8. What is agar?
9. What is fish fingers?
10. Different types of batters used in coated products.
11. What is food irradiation?
12. What is gamma rays?

(2 x 8 = 16)

Section B
Answer any 7 (5 marks each)

13. Explain the process of crystallisation of water during freezing .
14. Utilisation of waste from fish processing industry
15. Describe different salting methods .
16. What is smoke ? What are the major components of smoke ?
17. What is folding list ? What is its importance in grading surimi ?
18. Explain the preparation of alginic acid? What are its uses ?
19. What are the sea food analogues and imitation products ?
20. What is value added fish products ? What are their role in sea food industry ?
21. How fish paste is prepared ?
22. What is radiation disinfection ? What is the dose applied and benefits ?

(5 x 7 = 35)

Section C
Answer any 2 (12 marks each)

23. Compare and explain the working of immersion freezers and cryogenic freezers. Which type of products can be frozen in these freezers.

25. What are the different coated products of commercial application ? Explain the processing of two such products.
26. What are fermented fish products ? Name the important fermented fish products. How they are processed ?

(12 x 2 = 24)