

M. Sc. DEGREE END SEMESTER EXAMINATION - APRIL 2021**SEMESTER 4 : AQUACULTURE AND FISH PROCESSING****COURSE : 16P4AQCT13 : FISH PROCESSING TECHNOLOGY***(For Regular - 2019 Admission and Supplementary - 2018/2017/2016 Admissions)*

Time : Three Hours

Max. Marks: 75

PART A**Answer any 8 (2 marks each)**

1. Reasons for driploss?
2. Why IQF freezers can be used for freezing coated products?
3. What is 12 D concept?
4. What is flat sour?
5. What is FPC?
6. What is hydrolytic rancidity?
7. What is isinglass ?
8. What is carrageenan?
9. What is contamination?
10. What is Tempura batter?
11. What is fermentation ?
12. What is the purpose of irradiating fish ?

(2 x 8 = 16)**PART B****Answer any 7 (5 marks each)**

13. What is crystallisation? Differentiate homogenous and heterogenous nucleation.
14. Objectives of exhausting and types of exhausting methods during canning?
15. What are the chemical changes in dried fish in relation to water activity ?
16. What is smoke ? What are the major components of smoke ?
17. Explain the working of a meat -bone seperator .
18. Describe the production of chitosan.
19. Describe the preparation of fish fingers.
20. What are the objectives of making coated products ?
21. How fish paste is prepared ?
22. What is radiation disinfection ? What is the dose applied and benefits ?

(5 x 7 = 35)**PART C****Answer any 2 (12 marks each)**

23. Describe the need of packaging material for frozen fishery products ? Explain different packaging materials used for packing frozen fish products. What are the essential characteristics of packaging materials for frozen products ?
24. What are the different equipment used for making surimi. Explain the working of these equipment.
25. What are the different coated products of commercial application ? Explain the processing of two such products.
26. What is fish sausage ? How it is produced ?

(12 x 2 = 24)