

KERALA AGRICULTURAL UNIVERSITY

B.Tech.(Food Engg.) 2015 Admission VII Semester Final Examination-January 2019

Fdpr.4106

Processing of Marine Products (2+0)

Marks: 50 Time: 2 hours

Fill in the Blanks I (10x1=10)is one of the oldest known method of preservation 1 mixture was the first man made freezing system used for freezing 2 3 smoking was developed and is popular in the soviet union. 4 hours may be taken to produce ice to 5 is one of the alternative for metal cans State True or False Cryogenic freezing is much faster than air blast freezing. 6 7 Refining is the process of removal of left out bones, skin etc. 8 Thawing is not the reverse of freezing process. 9 Thickness of tin coating is expressed as mg/sq.m. 10 Fish products generally comes under the classification of low acid foods. II Write Short notes on any FIVE of the following (5x2=10)1 Dryer and types of driers. 2 Differentiate cold smoke and hot smoke 3 Freezing and types of freezing. Types of thawing. 4 5 Mince based fish products. 6 Low temperature preservative methods. 7 What are fisheries by products. Ш Answer any FIVE of the following. (5x4=20)Essential characteristics for satisfactory functioning of retort pouch. 1 2 Surimi and surimi based products. 3 Salting and salting methods. Methods of prevention of bacterial spoilage. 4 Packaging requirements for frozen fish. 5 List out the industrial marine products. Uses of fish oil. Write an essay on any ONE of the following IV (1x10=10)Freezing methods 1 2 Retort pouch processing techniques.