

KERALA AGRICULTURAL UNIVERSITY

B.Tech.Food Engg. 2013 Admission

VIIth Semester Final Examination-January 2017

Roll No: Edpr. 4106

Title: Processing of Marine Products (2+0)

Marks: 50

Time : 2 hours

I. Fill up the blanks/ True or False :

(10 x 1=10)

1. Self -digestion of fish muscles is known as -----
2. ----- is responsible for the flat sour spoilage in canned food.
3. Ideal fish to ice ratio for chilling in tropical conditions is -----
4. Operating temperature of plate freezers is -----
5. The moisture content of dry salted fish must not exceed -----
6. The major protein fraction of surimi is -----
7. Curd formation in canned product is due to -----
8. Sweet taste in shrimp is caused mainly by the amino acid -----
9. Higher the air velocity the greater is the drying rate. (T/F)
10. Radiation process of food is also called Cold sterilization. (T/F)

II. Write short notes/answers on ANY FIVE:

(5x 2=10)

1. Botulinum cook.
2. FPC and its significance.
3. What is thaw drip and how it is quantified?
4. Food additives and their functions.
5. Accelerated freeze drying.
6. Significance of water activity in food preservation.
7. Honey combing in canned tuna.

III Write answers on ANY FIVE:

(5 x 4=20)

1. Give the principle of salt penetration into fish by salting. Why fish cannot be stored for long by salting alone?
2. Extraction of oil from fish liver, refining method and its characteristics.
3. Write on different types of driers used in dehydration process.
4. State the main steps involved in general canning procedure for sea foods and discuss its importance for each step.
5. Write in detail the different methods of storing fish in ice onboard the fishing vessel.
6. What is chitosan? How it is prepared and write its application?
7. Define fermentation of fish. Explain the role of fermented fish products in South East Asia and its characteristics.

IV. Write essay on any ONE

(1 x 10=10)

1. Explain the recent trends in food packaging including methods, material construction, films used and technology followed.
2. Write in detail different types of freezers with advantages and disadvantages.