

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food. Engg) 2012 Admission

VIIth Semester Final Examination-January -2016

Cat. No: Fdpr.4106

Marks: 80.00

Title: Processing of Marine products (2+0)

Time: 3 hours

I Fill up the blanks/State True or False

(10 x 1=10)

1. Z value of _____ °C is designated as F0
2. Freezer that use liquid nitrogen at -196°C is _____ freezing
3. _____ is the principle used in freeze drying
4. _____ is a valuable product from prawn shell
5. Case hardening is a defect with freezing
6. Spoilage of fresh water fish does not result in production of Trimethyl Amine
7. SI unit of irradiation is _____
8. _____ is an example of fresh water fish
9. Cans for packing fish are coated with _____ lacquer to prevent discoloration
10. Aluminium foil is used as a barrier against _____

II Write short notes on any TEN questions

(10 x 3=30)

1. Water activity
2. Smoking of fish
3. Z value
4. Exhausting
5. Retortable pouches
6. Cryoprotectants
7. Fish sauce
8. Eutetic point
9. Commercial sterility
10. Antibiotics in fish preservations
11. Masmin
12. HTST process

III Write short essay on any SIX questions

(6 x 5=30)

1. Individual Quick Freezing
2. Cold point in canning
3. Slow and quick freezing
4. Drying curve
5. Pickling

6. Block ice manufacture
7. Pelagic and demersal fish
8. Chitosan

IV Write essay on any ONE

(1 x 10=10)

1. Explain the causes of fish spoilage and principle behind i) Drying ii) Freezing iii) icing
2. What is aseptic packaging .Describe the different package forms