



KERALA AGRICULTURAL UNIVERSITY
B. Sc. (Hons.) C & B 2016 Admission
V Semester Final Examination- February -2019

Fish. 3102

Fish Processing Technology (1+1)

Marks: 50
Time: 2 hours

(10x1=10)

I Match the following

- | A | | B | |
|----|--------------------------|---|----------------|
| 1 | Fatty fish | a | -196 °C |
| 2 | Autolysis | b | Marinated fish |
| 3 | Tocopherol | c | 121 °C |
| 4 | Tween 80 | d | Rancidity |
| 5 | Air-blast freezer | e | Oil sardines |
| 6 | Plate freezer | f | Antioxidant |
| 7 | Liquid nitrogen | g | Emulsifier |
| 8 | Commercial sterilization | h | -40 °C |
| 9 | Columbo fish | i | Self-digestion |
| 10 | Wet salting | j | -35 °C |

II Write Short notes on ANY FIVE of the following

(5x2=10)

- 1 Enzyme
- 2 RSW
- 3 Solid CO₂
- 4 Solar drying
- 5 Marinated fish
- 6 Commercial sterility
- 7 Masmin

III Answer ANY FIVE of the following

(5x4=20)

- 1 Post-mortem biochemical changes
- 2 Transportation of fish
- 3 Use of antibiotics and chemicals for fish preservation
- 4 Principle of freezing
- 5 Salting of fishes
- 6 Common defects in cured products
- 7 Smoking

IV Write an essay on ANY ONE of the following

(1x10=10)

- 1 Types of freezers
- 2 Canning of fish
