



KERALA AGRICULTURAL UNIVERSITY
B.Sc (Hons.) C & B 2015 Admission
V Semester Final Examination-November-2017

Fish. 3102

Fish Processing Technology (1+1)

Marks: 50
Time: 2 hours

I Answer the following: (10x1=10)

- 1 Name National Fish of India.
- 2 Which bacteria is known as faecal indicator organism? ..
- 3 Squalene is prepared from which fish?
- 4 Full form of MPEDA
- 5 Scientific name of Bombay duck
- 6 Fish liver oil is rich in vitamin ----- and -----
- 7 Two methods of salting fish
- 8 Ideal ratio of fish and ice in tropical condition for icing
- 9 Major export seafood item from India
- 10 Major destination of export for seafoods from India

II Write short notes on any FIVE: (5x2=10)

- 1 What is meant by commercial sterility in canning?
- 2 IQF products.
- 3 Isinglass
- 4 What are the chemical spoilage indices in fish?
- 5 Pearl essence.
- 6 Write commercial and scientific names of 5 fin fishes and 5 shell fishes for export
- 7 Explain the preparation of Glucosamine hydrochloride from Chitin.

III Answer any FIVE: (5x4=20)

- 1 What is the difference between slow freezing and Quick freezing?
- 2 Give an account of freeze drying?
- 3 What are the quality defects usually encountered while canning of fish?
- 4 Explain the method of mona curing?
- 5 What is surimi?
- 6 How will you assess the quality of fishmeal?
- 7 Explain the relevance of Modified Atmosphere packaging?

IV Write essay on any ONE: (1x10=10)

- 1 What is the importance of preservation of fish? Give an account of different preservation techniques for fish?
- 2 Explain Principle and method of canning fish.
