



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech. (Food Engg.) 2018 Admission**  
**VII Semester Final Examination - January 2022**

**Fdpr.4106**

**Processing of Marine Products (2+0)**

**Marks: 50**  
**Time: 2 hours**

**I Fill in the Blanks**

**(10x1=10)**

1. ----- method is suitable for fish oil production from Fatty fishes.
2. ----- is caused by anaerobic bacteria present in refrigerated sea water container.
3. D value of *Clostridium botulinum* at 121.1°C is----- .
4. Metallic and burn feather like taste is induced by-----process.
5. ----- freezer is used in ships.

**Match the Following**

- |                        |                            |
|------------------------|----------------------------|
| 6. Belacam             | a Gelatin                  |
| 7. Colombo curing      | b Lactic Acid              |
| 8. Cold Sterilisation  | c Fish Paste               |
| 9. Marinades           | d Irradiation              |
| 10. Fish skin and bone | e <i>Garcinia cambogia</i> |

**II Write short notes on ANY FIVE of the following**

**(5x2=10)**

1. Chilled sea water
2. Chilling rate
3. Survival curve
4. Define aseptic packaging
5. Define smoking
6. Fermented fish paste
7. Uses of shark fin rays

**III Answer ANY FIVE of the following**

**(5x4=20)**

1. Preservation and separation of shark fin rays.
2. Marinades principles and various types of marinades.
3. Spoilage of salted fish and their control measures
4. Principle involved in drying
5. Write about chemicals extending the storage life of chilled fish
6. HTST process
7. Gelatin and its uses

**IV Write an essay on ANY ONE of the following (1x10=10)**

1. Write in detail about the physico-chemical changes taking place during frozen storage of fish and shellfish.
2. Explain solar dryers and mechanical dryers for fish drying.

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