



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2020 Admission**  
**VI Semester Final Examination – July 2023**

Pafe.3234

**Processing of Fish and Marine Products (2+1)**

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

**I Fill in the blanks**

**(10x1=10)**

1. Fisheries sector has been recognized as a ..... Sector in India.
2. Moisture content of both freshwater and marine fish and shellfish is in the range of .....
3. Surimi is an ..... product, which is latter used to make other products.
4. Target organism in canning process is .....
5. .... is the starting material for surimi production.

**State True or False**

6. Fresh fish muscle is microbiologically unstable.
7. Fish soup powder can be prepared by using meat from any cheap fish.
8. Radiation can destroy only microorganisms.
9. Freezing point of fish is 0 to -5°C.
10. Moisture content of fish wafer is below 6%.

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

**(5x2=10)**

1. Explain the chilling of fish.
2. List out the important pigments of fish and shellfish.
3. What is fish paste?
4. What is 'D value'?
5. Classification of fish based on the total fat/lipid content
6. What are the minced fish based products?
7. Define vacuum packaging.

**III Answer ANY FIVE of the following**

**(5x4=20)**

1. Discuss about the proximate composition of fish.
2. Briefly explain about the quality changes involved in frozen fish storage.
3. Discuss the flow-chart for canning of tuna.
4. Explain about the functional quality of minced fish.
5. Discuss the advantages and disadvantages of MAP.
6. Define the seven principles of HACCP.
7. List out the hazardous microorganisms associated with food.

**IV Write an essay on ANY ONE of the following**

**(1x10=10)**

1. Explain the surimi process – traditional and modern production lines.
2. Explain in detail about the fish canning process.

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