



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2021 Admission
VI Semester Final Examination – June 2024

Pafe.3234

Processing of Fish and Marine Products (2+1)

Marks: 50
Time: 2 hours

I Answer the following

(10x1=10)

1. What is Glazing?
2. Name two antioxidants used in seafood.
3. Name two mince based fish products.
4. Name two biochemical quality indices of fish.
5. Expand MAP.
6. Name two commercial marine fishes.
7. Name two additives used in surimi.
- Fill in the blanks**
8. Low temperature preservation techniques include and
- Choose the correct answer**
9. Freezing time is influenced by
 - (a) Freezer type
 - (b) Product packaging
 - (c) Freezer operating temperature
 - (d) All the above
10. The ideal cold storage temperature is
 - (a) -20°C
 - (b) -40°C
 - (c) -10°C
 - (d) 0°C

II Write short notes on ANY FIVE of the following

(5x2=10)

1. Freeze denaturation
2. Nucleation
3. Gaping
4. IQF
5. Drying
6. Hurdle technology
7. Vacuum packaging

III Answer ANY FIVE of the following

(5x4=20)

1. Explain fish freezing curve with diagram.
2. Detail on surimi, its preparation and quality aspects.
3. Explain the principle of canning and the processes involved.
4. Explain on fish thawing and the different methods used.
5. Explain the following:
 - (a) FPC
 - (b) FPH
6. Detail on the nutritional significance of fish with emphasis to its composition.
7. What is HACCP? Explain on the significance of HACCP and its principles.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Explain in detail the quality changes associated with freezing and frozen storage.
2. Detail on the different packaging methods in seafood sector.
