



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2022 & Previous Admissions**  
**VI Semester Final Examination – June 2025**

Pafe.3234

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

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

**I Answer the following**

**(10x1=10)**

1. What is the position of India in global aquaculture production?
2. Which is the most cultured inland finfish species globally
3. Which is the most cultured crustacean species globally
4. India's position in world fish production
5. The Indian state having highest inland fish production
6. The condition of forming a dry impervious layer on the surface of dried fish due to temperature of drying air is high and RH is low.
7. Which fish byproduct is used as an aphrodisiac in the East?

**State True or False**

8. Tyrosine is an essential amino acid.

**Fill in the blanks**

9. .... refers to the process of drying under controlled operational parameters like temperature, air velocity and relative humidity.
10. Microorganism of significance in canned fish is .....

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

**(5x2=10)**

1. Define alpha and beta taxonomy
2. Suggest any two control measures that can be deployed to prevent over exploitation of marine fishery resources.
3. Exhausting is an inevitable step in canning process. Justify.
4. PUFA
5. Non-protein nitrogenous compounds in seafood
6. Give a brief description on rigor mortis.
7. What is CCP in a food safety management system?

**III Answer ANY FIVE of the following**

**(5x4=20)**

1. Proximate composition of fish meat
2. Separation or opening of the muscle fibers is observed in the frozen fillet which reduces market value of the product. Briefly describe the phenomenon and factors responsible for it.
3. Explain the significance of can cooling.
4. Describe the 12 D concept and botulinum cook.
5. Give a brief note on barrier technology.
6. Factors influencing drying rate of fish
7. Differentiate between slow freezing and quick freezing.

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

**(1x10=10)**

1. Changes in fish meat during chilled storage
2. Surimi manufacturing process

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