

KERALA AGRICULTURAL UNIVERSITY

B.Tech.(Food Engg.) 2015 Admission VII Semester Final Examination-January 2019

Fdpr.4106

Processing of Marine Products (2+0)

Marks: 50

Time: 2 hours

I		Fill in the Blanks	(10x1=10)
	1	is one of the oldest known method of preservation	
	2	mixture was the first man made freezing system used for free	ezing
	3	smoking was developed and is popular in the soviet union.	
	4	to hours may be taken to produce ice	
	5	is one of the alternative for metal cans	
		State True or False	
	6	Cryogenic freezing is much faster than air blast freezing.	
	7	Refining is the process of removal of left out bones, skin etc.	
	8	Thawing is not the reverse of freezing process.	
	9	Thickness of tin coating is expressed as mg/sq .m.	
	10	Fish products generally comes under the classification of low acid foods.	
п		Write Short notes on any FIVE of the following	(5x2=10)
	1	Dryer and types of driers.	
	2	Differentiate cold smoke and hot smoke	
	3	Freezing and types of freezing.	
	4	Types of thawing.	
	5	Mince based fish products.	
	6	Low temperature preservative methods.	
	7	What are fisheries by products.	
ļΠ		Answer any FIVE of the following.	(5x4=20)
	1	Essential characteristics for satisfactory functioning of retort pouch.	
	2	Surimi and surimi based products.	
	3	Salting and salting methods.	
	4	Methods of prevention of bacterial spoilage.	
	5	Packaging requirements for frozen fish.	
	6	List out the industrial marine products.	
	7	Uses of fish oil.	
IV		Write an essay on any ONE of the following	(1x10=10)
	1	Freezing methods	-41
	2	Retort pouch processing techniques.	
