



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg) 2016 Admission
VII Semester Final Examination-December 2019

Fdpr 4106

Processing of Marine Products (2+0)

Marks: 50
Time: 2 hours

I Fill in the blanks:

(10x1=10)

1. F value is based on process temperature of _____ °C.
2. Shark liver oil is an excellent source of vitamin _____.
3. IQF can be expanded as _____.
4. Cuttle fish belongs to the family of _____.
5. Frozen fish is stored at _____ °C.
6. Internal corrosion is prevented due to _____ operation during canning operation.
7. *Clostridium botulinum*, the most heat resistant food poisoning organism is inhibited below _____ pH

State True/False:

8. Radurisation doze cause elimination of pathogenic microorganism by irradiation
9. Pelagic fishes are bottom feeders.
10. Fish fat is rich in poly unsaturated fatty acids.

II Write Short notes on ANY FIVE of the following

(5x2=10)

1. Thermal Death time
2. Glazing
3. Fish Meal
4. Quality of dried fish
5. Chilling as a method of preservation
6. Omega 3 fatty acids.
7. Pickling in fish

III Answer ANY FIVE of the following

(5x4=20)

1. Plate freezing and blast freezing
2. Microbial spoilage in canned food
3. Aseptic packaging
4. Mechanical dryers
5. Fermented products
6. Fish curing
7. Chilled sea water and Refrigerated sea water.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. What is freeze drying? Draw phase diagram for water indicating sublimation zone and triple point in relation to freeze drying.
2. Explain the process of canning. How is process time calculated for canning?
