



KERALA AGRICULTURAL UNIVERSITY  
B.Tech. (Food Engg. & Technology) 2017 Admission

VII Semester Final Examination-February 2021

Fdpr.4106

Processing of Marine Products (2+0)

Marks:50  
Time: 2hours

**I Fill in the blanks:**

(10x1=10)

1. Traditionally fish used to be dried under \_\_\_\_\_.
2. \_\_\_\_\_ is a method of low temperature preservation of fish.
3. Brine is used \_\_\_\_\_ freezing.
4. \_\_\_\_\_ is a highly perishable commodity.
5. HACCP means \_\_\_\_\_.

**State True or False**

6. Canning process is a high temperature preservation.
7. Pasteurization temperature is 121°C for 15 minutes.
8. Petrol is commonly used for smoking process.
9. Surimi is a Japanese term for mechanically deboned fish.
10. Fish products generally comes under the classification of High acid foods.

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

(5x2=10)

1. Marinades and types of marinades
2. Differentiate dehydration and rehydration
3. Surimi and surimi based products
4. High temperature preservative methods
5. Define HTST
6. Define thermal death time
7. Define packaging

**III W Answer ANY FIVE of the following**

(5x4=20)

1. Explain thawing methods
2. Write the parts of retort processing unit
3. Factors affecting processing and quality of fish sauce
4. Give different steps involved in fish canning
5. Methods of fish drying
6. Types of ice
7. Factors affecting the quality of fish onboard

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

(1x10=10)

1. Explain canning process.
2. Explain methods of fermented fishery products.

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