



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engineering) 2019 Admission
VII Semester Final Examination – December 2022

Fdpr.4106

Processing of Marine Products (2+0)

Marks: 50
Time: 2 hours

- I Fill in the blanks (10x1=10)**
1. The first Indian fish canning industry was started in 1911 at, Kerala.
 2. Pla-ra is a
 3. The pieces of *Garcinia gambogea* is mixed with fish and salt in
 4. Food poisoning due to toxin produced by *C. botulinum* is called
 5. Process of formation of thin layer of ice over the frozen product as a protective coating is known as
- State True or False**
6. Chilling is the process of removing heat to lower the product temperature to 0⁰ C.
 7. In fish freezing process, drip loss can be minimized by the treatment of STPP.
 8. In fish canning operation, a head space of 15 – 20 cm shall be allowed on top of the can.
 9. Gelatin is a starch.
 10. Primary packaging of frozen fish products is done with master cartons.
- II Write short notes on ANY FIVE of the following (5x2=10)**
1. What is bating in fish leather processing?
 2. Why super chilling is not recommended in seafood industry?
 3. Mention the reasons for failure of canning industry in India.
 4. Mention the uses of fish oil.
 5. What is latent heat?
 6. What is the fundamental principle in canning?
 7. What is thawing of frozen products?
- III Answer ANY FIVE of the following (5x4=20)**
1. Write on lacquering in can making process.
 2. Write the method of extraction of gelatin from fish skin.
 3. List the merits of flexible pouches used in thermal processing.
 4. How would you prepare fin needles from processed shark fins?
 5. Write on preserving of fish with icing.
 6. Brief on Aseptic Packing technique.
 7. How would you refine the crude fish body oil?
- IV Write an essay on ANY ONE of the following (1x10=10)**
1. Write in detail on processing of fish liver oil.
 2. Explain in detail on the unit operations in fish canning process.
