



KERALA AGRICULTURAL UNIVERSITY
B. Tech.(Food Technology) 2023 & Previous Admission
VI Semester Final Examination – June 2026

Pafe 3234

Processing of Fish and Marine Products (2+1)

Marks: 50
Time: 2 hours

- I Answer the following** **(10x1=10)**
1. Name two thermally processed products.
 2. Expand FPC.
 3. Name two surimi based fish products.
 4. Explain irradiation.
 5. Name two types of freezing.
 6. Name two curing techniques.
 7. Name two additives used in food industry.
- State True or False**
8. The shelf life of frozen products are a few days.
 9. Peroxide value is an index of fish quality.
- Fill in the blanks**
10. VP denotes
- II Write short notes on ANY FIVE of the following** **(5x2=10)**
1. Food Additives
 2. Air blast freezer and plate freezer
 3. Fish mince
 4. Thermal processing
 5. Active Packaging
 6. Food Hazards
 7. MAP
- III Answer ANY FIVE of the following** **(5x4=20)**
1. Explain on the different quality indices of fish.
 2. Explain on the requirements for an ideal cold storage.
 3. What is FPH? Detail on the functional properties of FPH.
 4. Detail on fish meal and oil and the process involved.
 5. Write on Fish drying and the different methods involved.
 6. What are the different quality issues associated with chilled and frozen seafood?
 7. Explain value addition. Detail on the various seafood based value added products.
- IV Write an essay on ANY ONE of the following** **(1x10=10)**
1. Write on the different methods of freezing in seafood industry.
 2. Detail on curing of fish and the different techniques involved in this preservation technique.
