

M.Sc. Marine Sciences Semester – III Examination
November -2014

Paper no: 11 Subject Code: 3584

(Processing & preservation technology of fish and its products)

Time: 2½ hrs

Max. Marks 70

- Q1 Describe: 14
- i. The Canadian process of making F.P.C.
 - ii. Types of kamaboko
- or
- Q1 Describe: Different methods of extraction of fish liver oil. 14
- Q2 Give a detail account on Pepton as a non edible fish product. 14
- or
- Q2 Write short notes on: (1) pearl essence (2) fish glue. 14
- Q3 Write notes on: 14
- i. Hazard analysis in fish processing unit.
 - ii. Sanitation in fish processing plant.
- or
- Q3 Write a descriptive note on physical, chemical and biological hazards in seafood industry. 14
- Q4 Write notes on: 14
- i. Merits and demerits of canning process.
 - ii. Preservation by smoking technique
- or
- Q4 What is salting? Describe the process of salting of fish in detail. 14
- Q5 Explain: 14
- i. Growth and colony characteristic of *E coli* on various media.
 - ii. Growth and colony characteristic of *salmonella* on various media.
- or
- Q5 Write note on: 14
- i. Protein composition of fish.
 - ii. IMVIC test.
