

Total number of printed pages—4

53 (FPT 813) FMPT

2018

**FOOD PRODUCT TECHNOLOGY—VI
(FISH, MEAT AND POULTRY TECHNOLOGY)**

Paper : FPT 813

Full Marks : 100

Time : Three hours

***The figures in the margin indicate
full marks for the questions.***

Answer any five questions.

1. (a) What are pelagic and demersal fishes ?
What is the average protein content of
fish ? 2+1=3
- (b) Discuss the availability of SAFA, MUFA
and PUFA in fresh water fish and
marine water fish. 6
- (c) Why ice is used as refrigerant for fish ?
What type of ice is suitable for chilling
of fish ? Discuss an ideal icing method
for transport and distribution of fish.
What is RSW storage ? 2+2+6+1=11

Contd.

2. (a) What do you understand by improved catching and handling of fresh fish ? How fish quality is affected by catching and handling ? How delay in icing suitably affects the fish quality ?

3+3+3=9

(b) Discuss the role of TMAO as spoilage indicator of fish. What are the reasons for spoilage of fresh fish ? Mention the availability of vitamins and minerals and their roles in fish.

5+4+2=11

3. (a) What are the fish freshness criteria ? Define fish freshness index and mention how it influences fish quality.

3+3=6

(b) Describe briefly the quality characteristics of fish assessment.

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(c) Discuss the different methods for freezing of fish. What do you understand by IQF method of freezing fish ?

6+2=8

4. (a) Describe the CPD technology of commercial production of IQF prawn. Why glazing is necessary for frozen fish ?

6+2=8

- (b) Discuss the process for canning of sardines. What type of can is suitable ?
6+2=8
- (c) Describe the commercial manufacture of fish sausage. 4
5. (a) What is smoking of fish ? What is fish ensilage ? What is rigor mortis ?
2+2+1=5
- (b) Describe fish curing process. What is collagen ?
6+1=7
- (c) What do you understand by PSE and DFD meat ? What are these ? Discuss the factors affecting post mortem glycolysis of meat.
2+1+5=8
6. (a) Describe different types of meat curing techniques. Discuss the effect of curing salt on the color of meat. 5+5=10
- (b) What is tenderization of meat ? Mention some meat tenderization techniques.
1+2=3
- (c) Discuss poultry meat processing technology with the layout and importance of stunning process. 7

7. Write short notes on the following : **(any five)** 4×5=20

- (a) Meat sausage
 - (b) Fish protein concentrate
 - (c) Desugarisation of egg
 - (d) Fish liver oil
 - (e) Ageing of meat
 - (f) Salami
 - (g) Fish soluble
 - (h) Meat by-products and their utilization.
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