

**D 52991**

(Pages : 2)

Name.....

Reg. No.....

**THIRD SEMESTER B.VOC. DEGREE EXAMINATION  
NOVEMBER 2023**

Fish Processing Technology

SDC 3FI 13—FISHERY BY-PRODUCTS AND VALUE ADDITION

(2021 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

**Section A***Each question carries 2 marks.**Ceiling 25 Marks.*

1. What is the use of protein isolates ?
2. What is Chikuwa ?
3. What is pearl essence ?
4. What are the uses of fish flour ?
5. What is Ambergris ?
6. What is known as shark skin ?
7. What is shrimp extract ?
8. Value Added products.
9. Cryoprotectant.
10. How is fish silage made ?
11. Explain the packaging of fishmeal.
12. What is glucosamine hydrochloride ?
13. What is agar agar ?
14. What is carragenan ?
15. Masmin.

**Turn over**

**Section B**

*Each question carries 5 marks.*

*Ceiling 35 Marks.*

16. Write present status of value addition in Indian seafood sector.
17. What is azeotropic extraction method ?
18. Explain liver oils ?
19. Advantages of coated products ?
20. Which are the major by-products obtained during the processing of shrimp ?
21. Write note on Beche -de-mer.
22. What is Gelatin ?
23. What is Isinglass ? What are its uses.

**Section C**

*Answer any two questions.*

*Each question carries 10 marks.*

24. Briefly explain how surimi is prepared from whole fish indicating the yield percentage at each stage.
25. Write an essay on different types of batter and breading and its applications.
26. Explain the utilization of shell fish waste.
27. What is Fish protein concentrate ? Explain different methods of production, functional properties and different types of FPC.

(2 × 10 = 20 marks)