

D 122153

(Pages : 2)

Name.....

Reg. No.....

**FOURTH SEMESTER B.VOC. (PROGRAMME) DEGREE EXAMINATION
APRIL 2025**

Fish Processing Technology

SDC 4FI 17—THERMAL PROCESSING OF FISHERY PRODUCTS

(2021 Syllabus)

Time : Two Hours and a Half

Maximum : 80 Marks

Section A*Each question carries 2 marks.**(Ceiling - 25 marks)*

1. What is Cooking ?
2. HACCP.
3. What is Canning ?
4. What is Radurization ?
5. Explain the sources, units and dose levels of radiation used in Irradiation of fish.
6. Explain F0 value, cook value and D value.
7. Conditions affecting the growth of micro-organisms.
8. What are symptoms of botulism ?
9. UHT.
10. What is Blanching ?
11. What is Sterilization ?
12. Microbial spoilage of canned foods.
13. Thermal death time (TDT) curve.
14. What is aseptic canning ?
15. Explain the sources, units and dose levels of radiation used in irradiation of fish.

Turn over

Section B

*Each question carries 5 marks.
(Ceiling - 35 marks)*

16. What is GMP ?
17. Seaming of cans.
18. The lethality factor "I".
19. What is absolute sterility ?
20. What is HTST processing ?
21. What are the substances recommended for reducing water activity ?
22. What are the effects of irradiation on protein, lipids and vitamins ?
23. Explain bacteriology of canned fishery products.

Section C

*Answer any **two** question.
Each question carries 10 marks.*

24. Explain the recommended substances for reducing pH.
25. Explain the sources, units and dose levels of radiation used in Irradiation of fish.
26. Mechanism of food preservation by hurdle technology.
27. Explain safety and HACCP in canned fishes.

(2 × 10 = 20 marks)