

D 124025

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Name.....

Reg. No.....

SECOND SEMESTER B.VOC. DEGREE EXAMINATION, APRIL 2025

Fish Processing Technology

SDC 2FI 06—FISH BIOCHEMISTRY AND SPOILAGE

(2021 Syllabus)

Time : Two Hours

Maximum : 60 Marks

Section A*Each question carries 2 marks.**(Ceiling - 20 marks)*

1. Define Psychrophilic microorganisms.
2. Define Gluconeogenesis.
3. What is the biochemical constitution of molluscs ?
4. What is Rancidity ?
5. What are Anti-oxidants ?
6. What is Mutarotation ?
7. Comment on minerals as a component in fish muscle.
8. Degree of excellence of fish.
9. Which heme proteins are present in fish ?
10. Properties of myofibrillar proteins in fish.
11. Deficiency disorders of vitamin C.
12. What are the sources of carbohydrates ?

Section B*Each question carries 5 marks.**(Ceiling - 30 marks)*

13. Vitamins in fish muscle and their functions.
14. What are Carbohydrates ? Categorise them.

Turn over

15. Explain lipid profile of fish.
16. Classify bacteria depending on salinity.
17. Explain colour changes in fish after death.
18. Examples for heteropolysaccharides ?
19. What are initial preservation techniques in fish processing.

Section C

*Answer any **one** question.*

The question carries 10 marks.

20. Describe structure, functions and properties of nucleic acids.
21. Explain lipid-protein interaction in fish and impact of lipid-protein interaction on quality of fish.

(1 × 10 = 10 marks)