D 13366 **(Pages : 3)** **Name.....**

Reg. No.....

FIFTH SEMESTER B.Voc. PROGRAMME EXAMINATION, NOVEMBER 2021

Fish Processing Technology

SDC5AQ18—PACKING AND LABELLING OF FISH AND FISHERY PRODUCTS

Time : Three Hours Maximum : 80 Marks

Section A

Answer **all** *questions.*
Each question carries 1 *mark.*

1. Bacteria and yeast can ————.
   (a) Grow with or without air.
   (b) Need humid/warm conditions to grow.
   (c) Need more moisture than molds.
   (d) All the mentioned statements can be used to fill the blanks.
2. Dry storage means at a temperature about and humidity below :
   (a) 20, 50 %. (b) 100, 50 %.
   (c) 20, 50–100 %. (d) 100, 50–100 %.
3. Why is salt used to preserve fish ?
   (a) It makes the fish tastes good.
   (b) It reduces moisture content to prevent growth of microbes.
   (c) It promotes multiplication of beneficial microbes that prevent food spoilage.
   (d) It increases moisture content and helps prevent growth.
4. Before drying vegetables should be :
   (a) Sulfured. (b) Blanched.
   (c) Autoclaved. (d) Salted.
5. A food additive that prevents color and flavor loss :
   (a) Fruit butter. (b) Ascorbic acid.
   (c) Yeast. (d) Enzyme.
6. Preventing the growth of pathogen food :
   (a) Danger zone. (b) Cross-contamination.
   (c) Food preservation. (d) Shelf life.

Turn over

7. A process in which an agent causes an organic substance to break down into simpler substances, especially, the anaerobic breakdown of sugar into alcohol :

   (a) Irradiation. (b) Preservation.

   (c) Cross-contamination. (d) Fermentation.

8. Anything that causes disease :

   (a) Micro-organisms. (b) Pathogens.

   (c) Mold. (d) Bacteria.

9. A fungus that causes fermentation :

   (a) Bacteria. (b) Mold.

   (c) Yeast. (d) Enzymes.

10. The process of preserving foodby a freezing followed by dehydration under vacuum is called :

    (a) Lyophilisation. (b) Sterilization.

    (c) Cold dehydration. (d) Cryopreservation.

(10 × 1 = 10 marks)

Section B

Answer any **eight** *questions.*
Each question carries 2 *marks.*

11. What function does packaging perform ?
12. What is the difference between Pasterisation and Sterilisation ?
13. What are the packaging standards for domestic trade ?
14. What is CAP ?
15. What are the objectives of labelling ?
16. How dried fish is packed ?
17. What is the common packaging materials used for fishery products ?
18. What is retort pouch ?
19. What are the different types of labelling for organic food ?
20. What are the major nutrients ?
21. Define anti-nutritional factor.
22. What is aseptic packaging ?

(8 × 2 = 16 marks)

Section C

Answer any **six** *questions.*
Each question carries 4 *marks.*

23. What are the objectives of labelling ? What are the necessary components ?
24. What is synergistic effect ? Give details on combination and synergistic effects on quality.
25. What are the different types of labelling for GM food ?
26. Different types of packaging materials.
27. Advantages and functions of food packaging.
28. What is product traceability ?
29. What are the major nutrients ? Explain their functions.
30. How fresh fish, frozen fish and dried fish is packed.
31. What are the labelling requirements for domestic market ?

(6 × 4 = 24 marks)

Section D

Answer any **two** *questions.*
Each question carries 15 *marks.*

32. Give details of modified atmosphere packaging, controlled packaging, aseptic packaging, flexible packing and retort pouch processing of fish and fishery products.
33. Explain packaging of fresh, frozen and dried fishery products. Also detail special features of the packaging for transport.
34. Explain the methods used in testing of packaging materials.
35. Details on packaging materials applied in fishery products.

(2 × 15 = 30 marks)