

2023

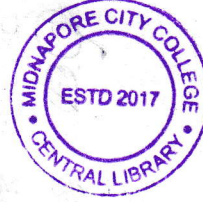
BFSC 4th Semester Examination

Freezing Technology

PAPER — BFSC-406

Full Marks : 50

Time : 2 hours



The figures in the right-hand margin indicate marks.

*Candidates are required to give their answers
in their own words as far as practicable.*

Illustrate the answers wherever necessary.

1. Answer **any ten** from the following questions :
2×10=20

- (a) What do you mean by post-mortem changes in fish?
- (b) Define Chilled Sea Water (CSW).
- (c) Write the merits and demerits of cold chain.
- (d) Mention two antioxidants used in fish processing.

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(Turn Over)

(2)

- (e) State the characteristics of a good quality fish.
- ~~(f)~~ What do you mean by air blast freezer?
- ~~(g)~~ What is freezing rate?
- ~~(h)~~ Differentiate between flake ice and plate ice.
- ~~(i)~~ Define freeze drying.
- ~~(j)~~ What do you mean by Refrigerated Sea Water (RSW)?
- ~~(k)~~ Mention two chemicals used in freezing technology.
- ~~(l)~~ Write down the role of polyphosphate in freezing of fish.
- ~~(m)~~ What do you mean by glazing?
- ~~(n)~~ What is coolant? Cite an example.
- (o) Write the characteristics of a spoiled fish.

2. Answer *any six* from the following questions :
5×6=30

- (a) Briefly illustrate the quality control of fishery products.
- ~~(b)~~ Briefly discuss the freezing point depression.
- ~~(c)~~ Briefly describe HACCP and its importance.

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(Continued)

(3)

- ~~(a)~~ Give an idea about the principles of low temperature preservation.
- ~~(b)~~ Briefly narrate the mechanism of ice crystal formation.
- ~~(c)~~ Write a short note on thawing of frozen fish.
- ~~(d)~~ What are the physical and chemical changes during frozen storage?
- ~~(e)~~ Discuss the microbial contamination in a fish processing industry.
- ~~(f)~~ Discuss the different packaging materials used for fish and fishery product packaging.
- ~~(g)~~ Discuss on the sanitation in fish processing plants.
