

2023

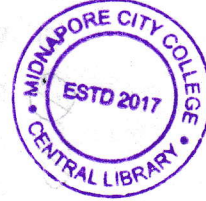
**BFSC 4th Semester Examination**

**Fish Canning Technology**

PAPER — BFSC-407

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) Write down the principles of canning.
- (b) Enumerate aseptic canning.
- (c) Point out different steps involved in canning process.
- (d) Define 'exhausting' in canning process.
- (e) What is  $Z$  value?



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- (f) Which factors affects heat penetration?
- (g) What do you mean by heat resistant microbes? Give example.
- (h) What do you mean by cold spot?
- (i) What is unit operation in canning?
- (j) What are the purposes of seaming?
- (k) Mention the advantages of canning.
- (l) Enlist different raw materials used in canning.
- (m) Why coding is important in canning process?
- (n) Why do canned shrimps get softened?
- (o) How does honeycombing occur in canned tuna?

2. Answer any six from the following questions :

5×6=30

- (a) Shortly discuss the 12-D concept.
- (b) How does blue discoloration occur in canning and how can it be prevented?
- (c) Discuss different steps involved in retort pouch processing.
- (d) Why are pouches more advantageous as compared to the metal cans?

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- (e) How does sulphide blackening occur in fish tin plate and how can it be prevented?
- (f) Discuss microbial spoilage of canned products. How to prevent it?
- (g) Elucidate the process of thermal processing/sterilization in canning industry.
- (h) Add a note on HTST.
- (i) Point out different changes taking place during precooking and cooling.
- (j) Discuss the process of waste disposal in a canning industry.

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