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| **FISH PRODUCT AND VALUE ADDITION****[FSPT 3206 (2+1)]** |
| **Sl no.** | **MCQ** | **Instructions (Choose the correct answer)** |  |  |
|  |  | \_\_\_\_\_\_\_\_ is called masmin |  |  |
| a) | Dried swim bladder |  |  |
| b) |  Dry fish  |  |  |
| c) | Dried bonito sticks |  |  |
| D) | Smoke cured tuna |  |  |
|  |  | In \_\_\_\_\_\_ method, pieces of *Garcinia gambogea* is mixed along with fish and salt during curing  |  |  |
| a) | Dry curing |  |  |
| b) | Wet curing |  |  |
| c) | Colombo curing |  |  |
| D) | Salt curing |  |  |
|  |  | Smoking done at temperatures below \_\_\_\_oC is cold smoking  |  |  |
| a) | 35-40oC |  |  |
| b) | 50oC |  |  |
| c) | 60-80oC |  |  |
| D) | 70oC |  |  |
|  |  | \_\_\_\_\_\_\_\_\_\_\_\_ compounds , present is smoke are responsible for the bactericidal property of the smoke  |  |  |
| a) | PAH |  |  |
| b) | Phenolic |  |  |
| c) | Organic |  |  |
| D) | Inorganic |  |  |
|  |  | Chitosan is nothing but  |  |  |
| a) | Teichoic acid |  |  |
| b) | Peptidoglycan |  |  |
| c) | N-acetyl glucosamine |  |  |
| D) | Lipopolysaccharide |  |  |

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| **S. No.**  | **TXT** | **Instruction ( Fill in the blanks)** |  |  |
|  |  | A drier where product placed on a perforated bed and product is partially lifted & dried is **……..** |  |  |
|  |  |  |  |
|  |  | Bitter taste in fish while salting is due to **………** |  |  |
|  |  |  |  |
|  |  | Carcinogenic compound in smoke is 3,4 -**…………** |  |  |
|  |  |  |  |
|  |  | A method combining more than one approach which secures the [microbial](http://en.wikipedia.org/wiki/Microbial) safety and stability as well as the [organoleptic](http://en.wikipedia.org/wiki/Organoleptic) and nutritional quality and the economic viability of [food products](http://en.wikipedia.org/wiki/Food_product) is **……..** |  |  |
|  |  |  |  |
|  |  | The first principle of HACCP is **…………** |  |  |
|  |  |  |  |

|  |  |  |  |  |
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| **S. No.** | **Match** | **Left side** | **Right side** |  |
|  |  |  |  |  |
| 1.  | Nuoc mam | Vietnam |  |
| 2. | Patis | Thailand |  |
| 3. | Budu | Phillipines  |  |
| 4. | Nampla | Malaysia  |  |
| 5. | Ngapi  | Myanmar  |  |

**Write short notes on**

1. Extruded products
2. Batter and breaded products
3. Drying and dehydration

**Answer the following question**

1. Methods of fish salting
2. Spoilage occurred in cured fish products.
3. Different types of fish drying methods.
4. HACCP principles.
5. Preservation of fish by smoking.