**FISH CANNING TECHNOLOGY**

**FSPT- 2204( 1+1+0)**

**Ӏ. Fill the blanks with most appropriate word(s):**

|  |  |
| --- | --- |
| **1.** | Most commonly used sulphur resistant lacquer in fish cans is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **2.** | Time required to vent the retort and bring it to the processing temperature is called \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **3.** | Tin canister for the processed foods was developed by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **4.** | Flat sour spoilage in canned foods is due to the bacteria \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **5.** | Blue discolouration in canned products is commonly associated with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

**Key.**

1. Oleoresinous C enamel

2. Come up time

3. Peter Durand

4. Bacillus stearothermophilus

5. Crabs

|  |  |
| --- | --- |
| **1.** | At the end of heat processing, cans are cooled at \_\_\_\_\_ °C temperature |
|  | a. 40 | b. 55 | c. 45 | d. **35** |
| **2.** | The process depuration is followed for \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
|  | a. **Live bivalves** | b. Dead bivalves | c. Both a & b | d. Finfishes |
| **3.** | The process in which cylindrical can body ends are flared rim is referred as |
|  | a. **Flanging** | b. Blanching | c. Panelling | d. Buckling |
| **4.** | Three piece can generally involves \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ lids |
|  | a. 1  | b. **2** | c. 3 | d. 4 |
| **5.** | Cans are sealed immediately after \_\_\_\_\_\_ |
|  | a. **Exhausting** | b. Cooling | c. Pre-cooking | d. Retorting |

**Match the following**

|  |  |  |  |
| --- | --- | --- | --- |
| **1.** | Retort burn | -Protozoan parasite | ( 5 ) |
| **2.** | *Clostridium botulinum* | -Stale raw material | ( 3 ) |
| **3.** | Honeycombing | -Insufficient filling medium | ( 1 ) |
| **4.** | Parchment lining | -Mesophilie | ( 2 ) |
| **5.** | Mush | -Canned crab | ( 4 ) |

**Definition/ Expand/ One word/ justify the following**

1. HTST:

2. OTS:

3. EOE:

4. F- value:

5. Commercial sterility:

**Long Answers**

**1**. Explain in detail about unit process involved in preparation of canned fish products

**2**. Write about the spoilages related to fish canning

**3**. Brief about the stages involved in can making process

**4**. What is Retort pouch processing? Compare the advantages and dis-advantages with processing of cans.