

FISH CANNING TECHNOLOGY
[FSPT 2204 (1+1)]

Sl no.	MCQ	Instructions (Choose the correct answer)		
1.		Histamine in scombroid fishes is the result of presence of this amino aci		
	a)	Proline		
	b)	Lysine		
	c)	Histidine	Yes	
2.	D)	Alanine		
		<i>Clostridium botulinum</i> is		
	a)	Aerobic		
	b)	Anaerobic	Yes	
3.	c)	Microaerophile		
	D)	None		
		The major objective of exhausting		
	a)	To avoid excess strain on the seam		
4.	b)	To remove the gases entrapped in fish muscle		
	c)	To provide vacuum		
	D)	All	Yes	
		Flexible pouches are made from		
5.	a)	Metal cans		
	b)	Laminates (plastic)	Yes	
	c)	Glass		
	D)	All the above		
6.		Fish can be categorised in		
	a)	High acid food		
	b)	Acid food		
	c)	Low acid food	Yes	
7.	D)	Medium acid food		
		D value of <i>Bacillus stearothermophilus</i>		
	a)	4-5 minutes	Yes	
	b)	2-3 minutes		
8.	c)	1-2 minute		
	D)	0.1-0.2 minute		
		Physical food contact layer in retort pouch		
	a)	Polypropylene	Yes	
9.	b)	Nylon		
	c)	Aluminium		
	D)	Polyester		
10.		Stack burning provide favourable condition for		
	a)	Psycophillic bacteria		
	b)	Psycotrophic bacteria		
	c)	Mesophillic bacteria		

	D)	Thermophilic bacteria	Yes	
9.		c- enamels can contain		
	a)	Zinc oxide	Yes	
	b)	Stannous oxide		
	c)	Iron oxide		
	D)	Platinum oxide		
10.		No.1 tall can dimension are		
	a)	301 x 203		
	b)	301 x 206		
	c)	301 x 309		
	D)	301 x 409	Yes	
11.		Blanching is one of the precooking methods where the fish/shrimp is dipped in boiling brine containing		
	a)	12%		
	b)	6-8%	Yes	
	c)	15-20%		
	D)	21-26%		
12.		The D value of an organism is temperature dependant: the higher the temperature		
	a)	Lower is D value	Yes	
	b)	Higher is D value		
	c)	Fluctuated D value		
	D)	None		
13.		Curd formation occurs due to		
	a)	Protein coagulation	Yes	
	b)	Fat oxidation		
	c)	Fermentation		
	D)	All the above		
14.		Cooling is an important steps in canning which ensure the inactivation of... bacteria in canned food		
	a)	Mesophilic		
	b)	Thermophilic	Yes	
	c)	Psychophilic		
	D)	All above		
15.		Chemical formula of Struvite		
	a)	$\text{NaNH}_4\text{PO}_4 \cdot 6\text{H}_2\text{O}$		
	b)	$\text{MnNH}_4\text{PO}_4 \cdot 6\text{H}_2\text{O}$		
	c)	$\text{KNH}_4\text{PO}_4 \cdot 6\text{H}_2\text{O}$		
	D)	$\text{MgNH}_4\text{PO}_4 \cdot 6\text{H}_2\text{O}$	Yes	
16.		Most suitable method for exhausting in canning		
	a)	Heat exhausting	Yes	
	b)	Mechanical exhausting		
	c)	Steam exhausting		
	D)	Heat & steam exhausting		
17.		One of the following is called as sulphur stinker		

	a)	<i>C. nigrificans</i>	Yes	
	b)	<i>C. botulinum</i>		
	c)	<i>B. macerans</i>		
	D)	<i>B. coagulans</i>		
18.		The time required to vent the retort and bring it to the processing temperature is called		
	a)	Make up time		
	b)	Come up time	Yes	
	c)	Processing time		
	D)	Heating time		
19.		Physical damage occur due to sudden increase or decrease of pressure in the retort leads to		
	a)	Retorting		
	b)	Annealing		
	c)	Flanging		
	D)	Panelling	Yes	
20.		In order to remove raw flavour of fish following operation is performed in canning		
	a)	Heat exhausting		
	b)	Retorting		
	c)	Blanching	Yes	
	D)	All the above		
21.		Amount of free chloride in cooling water to minimises spoilage		
	a)	1 ppm		
	b)	4-7ppm	Yes	
	c)	10-12 ppm		
	D)	30ppm		
22.		Physical food contact layer in retort pouch		
	a)	Polypropylene	Yes	
	b)	Nylon		
	c)	Aluminium		
	D)	Polyester		
23.		Ideal over lapping between cover hook and body hook in double seam is		
	a)	45%		
	b)	55%		
	c)	60%	Yes	
	D)	65%		
24.		Curd formation occurs due to		
	a)	Protein coagulation	Yes	
	b)	Fat oxidation		
	c)	Fermentation		
	D)	All above		
25.		Blue discoloration generally associated with shellfish and this occur due to formation of		
	a)	Copper iodide		
	b)	Copper sulphide	Yes	

	c)	Iron sulphide		
	D)	Chromium sulphide		
26.		When did Nicholas Appert won the price 12000 francs and humanity of benefactor for developing method of food preservation in the year		
	a)	1609		
	b)	1709		
	c)	1809	Yes	
	D)	1909		
27.		The number of degrees ($^{\circ}\text{F}$ or $^{\circ}\text{C}$) required for the TDT curve to pass through one log cycle is		
	a)	Z value	Yes	
	b)	P value		
	c)	D value		
	D)	F value		
28.		In India, first canning industry started in which state		
	a)	Karnataka		
	b)	Tamil Nadu		
	c)	Kerela	Yes	
	D)	Andhra Pradesh		
29.		Method of Esty and Williams is other wise called is		
	a)	Single tube method		
	b)	Multiple tube method	Yes	
	c)	Bigelow and Easty		
	D)	Spore bulb method		
30.		The steps involved in the thermal process time		
	a)	Determination of heat resistance		
	b)	Determination of rate of heat penetration		
	c)	Calculation of process time and checked by the inoculated pack studies		
	D)	All	Yes	