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Department of Nutrition

B.Sc.Honours(CBCS)

Semester:-VI

Paper Code: - DSE-4

1. How chilling of fish is related to its storage life?
2. How the relative spoilage rates for fish and shellfish is related to temperature?
3. Write the full form of MAP. How MAP can be used to increase the shelf life of fish product?
4. What is CAP?
5. What should be the recommended percentage of O₂, CO₂, N₂ for lean fish preservation through MAP?
6. What should be the recommended percentage of O₂, CO₂, N₂ for oily and smoked fish preservation through MAP?
7. Write the three gases used for MAP of fish.
8. Write the recommended ratio of fish and gas in MAP?
9. Write the relationship between CO₂ solubility and temperature.
10. What are the important factors used for MAP of fish?
11. Write the general aspects of freezing.
12. What is the freezing point of fish?
13. What is critical or frozen zone?
14. What are two stages that occur when precipitation out of the solution and formation of ice crystals?
15. Write the full form of IQF.
16. What is IQF?
17. What is quick freezing of fish products?
18. Write the three basic methods for freezing fish.
19. Write the methods of freezing system.