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Department of Nutrition

B.Sc.Honours(CBCS)

Semester:-VI

Paper Code: - DSE-4

1. What is the cause of product's blown across the belt during air blast freezing?
2. What is Torry freezer?
3. Describe spiral freezer in brief.
4. Write its advantages.
5. Write the thickness of fish block for vertical and horizontal type plate freezer.
6. Write the time and temperature of freezing of large tuna.
7. Describe the cryogenic freezer.
8. Describe the application process of freezing system in fish processing.
9. Describe different types of batter with its application in onshore fish processing.
10. Write the changes in quality in chilling and frozen storage condition.
11. Briefly describe about chilled storage and frozen storage method.
12. What does the self life of fish vary on?
13. What is the major cause of quality loss during frozen storage?
14. What is sublimation?
15. Which type of fractuaction alter the water holding capacity of the air in the store or pack of fish?
16. Which factor reduces the weight of fish by dehydration.
17. On which factors the amount of glaze pick-up in fish processing depends?
18. What do you mean by thawing? Or, How thawing is done in fish processing.
19. In which cases the thawing process should be avoided in fish processing?
20. Short note on vacuum thawers.
21. How the fish is thawed with electrical resistance?