

UNIVERSITY OF RUHUNA
BACHELOR OF SCIENCE IN FISHERIES AND MARINE SCIENCES DEGREE
Level IV Semester I Examination

July /August 2015

FSH 4122 - Fish Postharvest Technology & Quality Assurance of Fishery Products

Time: 02 hrs

Answer **any four (04)** questions

1. (a) What changes do occur in fish immediately after harvest? (15 marks)
(b) How does chilling of fish after harvest delay the process of rigor mortis and fish spoilage ? (10 marks)

2. Explain,
(a) With the use of a flow chart what is HACCP and its four phases of implementation. (10 marks)
(b) What is termed as a hazard and the types of hazards encountered during fish processing. (15 marks)

3. Write short notes on **any two** of the following, (25 marks)
(a) Salting of fish
(b) Hot and cold smoking
(c) Fish canning

4. (a) What is a product profile? (05 marks)
(b) Describe the components to be included in a product profile with reference to Fresh Chilled/Frozen whole fish and fresh chilled fish fillets/loins/slices. (20 marks)

5. (a) Write a brief account on the non-microbial deterioration of fish. (20 marks)
(b) Mention the physical characteristics of deteriorated fish. (30 marks)

6. (a) What is meant by “Quality Assurance” and “Quality Control” of fish and fishery products? (10 marks)
(b) Mention the factors that affect the intrinsic quality of fish. (15 marks)
(c) Write an account on the natural toxins in fish. (25 marks)

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