

UNIVERSITY OF RUHUNA
BACHELOR OF SCIENCE IN FISHERIES AND MARINE SCIENCES DEGREE
Level IV, Semester I Examination, July/August 2017
FSH 4122 - Fish Postharvest Technology and Quality Assurance

Time: 1½ hours

Answer Three (03) questions

1. **Either**
- (I) Discuss in detail how freezing changes the physical, biological and chemical characters of fish flesh to extend shelf life of fishery products. (50 marks)
- or**
- (II) Write short notes on **any three** of the followings (50 marks)
- (a) What is meant by rigor mortis?
(b) Post mortem changes that occur in fish flesh due to enzymatic reactions.
(c) Types of freezers used in fish processing.
(d) Types of hazards that may occur during fish processing.
2. A. (i) What are the requirements related to fish processing?
(ii) List out the basic steps in fish processing. (20 marks)
- B. Briefly discuss the four types of fish salting methods and the factors affecting the salting process. (30 marks)
3. A. What is meant by HACCP? (10 marks)
- B. Briefly describe the knowledge required for HACCP team and their activities. (10 marks)
- C. "Decision tree is important to identify the CCPs". Discuss this statement with the appropriate illustrations. (30 marks)

4. Briefly describe the factors that should be considered when deciding the intrinsic quality of fish

(50 marks)

5. (a) What is meant by gaping in a fish fillet?

(10 marks)

(b) When does gaping occur?

(10 marks)

(c) What causes gaping in a fish fillet?

(30 marks)

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