



**RAJARATA UNIVERSITY OF SRI LANKA  
FACULTY OF APPLIED SCIENCES**

**B.Sc. (Special) Degree in Applied Biology  
Fourth year – Semester II Examination – February / March 2019**

**FAM 4206 – POST HARVEST TECHNIQUES IN FISHERIES**

**Time: Two (02) hours**

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**Answer ALL questions.**

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1. a) Explain briefly the factors which influence the chemical composition of fish. (30 marks)  
b) "Rigor mortis affects the biological, chemical and physical properties of fish".  
Explain and discuss the rigor mortis process with reference to the above statement. (40 marks)  
c) Write a brief account on effects of filleting before and after rigor mortis. (30 marks)
2. a) "The shelf life of fish products could be increased by decreasing water activity in fish muscle." Discuss the above statement using suitable examples. (30 marks)  
b) Explain how to produce high quality maldivian fish. (30 marks)  
c) Write a concise account on fishery by-products. (40 marks)
3. a) Chilled Seawater (CSW) and Refrigerated Seawater (RSW) are effective methods in fish preservation. Describe the advantages and disadvantages of CSW and RSW when compared with normal icing of fish. (40 marks)  
b) Comment on the following statements.  
i. Fish caught from a trawl net are of better quality than that caught on long line. (30 marks)  
ii. Slow freezing results in better fish quality than fast freezing. (30 marks)
4. a) List the different types of naturally occurring fish and shellfish poisons. (25 marks)  
b) Briefly describe the high risk groups of consumers/fishermen who are affected by fish and shellfish poisoning. (25 marks)  
c) Write a detailed account on Scombroid poisoning. (50 marks)

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