



RAJARATA UNIVERSITY OF SRI LANKA  
FACULTY OF APPLIED SCIENCES, MIHINTALE

B.Sc. (Special) Degree in Applied Biology  
Fourth year – Semester I Examination – March/ April 2015

ZOO 4310 – POST HARVEST TECHNIQUES IN FISHERIES

Time: Three (03) hours

Answer six (06) questions including questions 1 and 2.

1. a) Write a brief account on major food fish species of Sri Lanka. (40 marks)  
b) Describe the importance of fatty acids of fish in human health and nutrition. (30 marks)  
c) Write a short note on essential amino acids that can be obtained from fish. (30 marks)
2. a) Discuss the anaerobic breakdown of glucose in fish muscle. (40 marks)  
b) Compare the levels of ATP in fish muscle before and after death of fish. (30 marks)  
c) Write a brief description on the chemical and physical changes that occur before and after *rigor mortis* (30 marks)
3. The *K* value of fish can be expressed by ;

$$K \text{ (%) } = \frac{[\text{Ino}] + [\text{A}]}{[\text{ATP}] + [\text{B}] + [\text{AMP}] + [\text{IMP}] + [\text{Ino}] + [\text{A}]} \times 100$$

Where

ATP :	Adenosine triphosphate,	AMP :	Adenosine monophosphate
IMP :	Inosine monophosphate	Ino :	Inosine



The following HPLC data have been obtained during a storage experiment of Cod fish in ice. In addition, TVBN values were also measured.

Compound	ATP	B	AMP	IMP	Ino	A	TVBN mg/100g fish
Relative amount (%)	0.8	1.2	6.2	6.3	4.9	0.52	7.9

- a) Identify "A" and "B", and calculate the K value of Cod fish stored in ice **(30 marks)**
- b) In a parallel experiment, K value and TVBN of Sword fish were 15.4 % and 16.8 mg/100g respectively. If the conditions of the two storages were similar to each other, discuss the freshness / spoilage of two species by comparing the K and TVBN values. **(30 marks)**
- c) Explain the formation of formaldehyde in fish muscle using following chemical reaction that takes place in fish muscle



4. a) Explain the variation of composition of fish due to environmental factors in their habitat **(50 marks)**  
 b) Write a brief account on lipid oxidation in fish muscle. **(50 marks)**
5. a) Describe the mechanisms of formation of histamine in fish **(40 marks)**  
 b) Discuss the natural detoxification process of histamine in fish **(30 marks)**  
 c) Write a short description note on Puffer fish poisoning (PSP). **(30 marks)**
6. a) Explain how fast-freezing preserves the fish quality better than Slow-freezing **(50 marks)**  
 b) Describe the process of Chilled Sea Water (CSW) in fish preservation. List its advantages over normal icing in fish preservation. **(50 marks)**
7. a) Give a brief account on microbiological and physical hazards in fish processing industry. **(50 marks)**  
 b) Write a concise account on fishery by-products of Sri Lanka **(50 marks)**