

1058

B. Voc. (Food Processing and Preservation)

Second Semester

FPP-203: Food Packaging Technology

Time allowed: 3 Hours

Max. Marks: 40

**NOTE:** Attempt five questions in all, including Question No. I which is compulsory and selecting one question from each Unit.

x-x-x

I. Attempt the following:-

- a) Define the food?
- b) What is the metal cans?
- c) Where the film used for packaging?
- d) Define the permeability of gas?
- e) What do you mean by oxygen scavenging?
- f) What is the sterilization?
- g) Write the uses of pouches.
- h) Why you use the semi rigid plastic in packing.

(8x1)

**UNIT – I**

- II. a) Write only names of various methods packaging.
  - b) What are the environment factors which affect the food quality?
- III. a) Write about the one method of estimation of shelf life.
  - b) Describe water vapor method used for transmission rates.

(2x4)

(2x4)

**UNIT – II**

- IV. a) Briefly describe the method of metal cans packaging and its applications.
  - b) What are the various good qualities of aluminum cans?
- V. a) Write about canning operations. Write only about the sterilization of cans.
  - b) How will you detect the faulty cans packaging of liquid drinks?

(2x4)

(2x4)

P.T.O.



(2)

**UNIT - III**

- VI. a) What do you mean by film packaging and its applications?  
b) Write the difference between semi rigid and rigid plastic packaging. (2x4)
- VII. a) Write about the laminated paper board cartons.  
b) Briefly describe the corrugated card board packaging. (2x4)

**UNIT - IV**

- VIII. a) Write the major characteristics of filing and sealing methods.  
b) Write about the hot wire sealing. (2x4)
- IX. a) Write about the active packaging.  
b) Briefly describe the modified atmosphere packaging? (2x4)

x-x-x