

2053

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. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Answer the following:-

- a) Define the food quality?
- b) What is the three-piece can?
- c) Where the film used for packaging?
- d) Define the can reformer?
- e) What do you mean by oxygen scavenging?
- f) What is the pouch?
- g) Write the uses of film.
- h) Why you use the semi rigid plastic in packing. (8x1)

UNIT - I

II. (a) Write only names of various methods of packaging.

(b) What is inert gas packaging (2x4)

III. (a) Write about the analysis of requirements of storage.

(b) Describe water vapor method used for transmission rates. (2x4)

UNIT - II

IV. (a) Briefly describe the method of metal cans packaging and its applications.

(b) What are the various good qualities of aerosol cans? (2x4)

V. (a) Write about canning operations. Write only about the sterilization of cans.

(b) Write about the closure of cans. (2x4)

UNIT - III

VI. (a) What do you mean by pouches packaging and its applications.

(b) Write the difference between semi rigid and rigid plastic packaging. (2x4)

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(2)

- VII. (a) Write about the special applications of plastics in packaging.
(b) Briefly describe the roles of laminated card board cartons in packaging purpose (2x4)

UNIT - IV

- VIII. (a) Write the major characteristics of active packaging.
(b) Write about the hot wire sealing. (2x4)
- IX. (a) Write about the permeability of gases in packs.
(b) Briefly describe the role of oxygen scavenging methods in packaging? (2x4)

x-x-x