

2054

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) What is meant by mechanical strength of packaging material?
- b) How do accelerated storage studies help in predicting the shelf life of packaged foods?
- c) Give two examples of food products, where modified atmosphere packaging is being implemented commercially?
- d) What are the advantages and applications of laminated paperboard cartons in food packaging? (4x2)

**UNIT - I**

- II. Explain the concept of shelf life estimation and its significance in food packaging. (8)
- III. What are vacuum and inert gas packaging methods, and how do they preserve food freshness? (8)

**UNIT - II**

- IV. Elaborate on the sterilization methods employed for glass jars and bottles in food packaging to ensure product safety. (8)
- V. What are the key distinctions between three-piece cans and two-piece cans? How do these differences affect their suitability for various food products? (8)

**UNIT - III**

- VI. Discuss the different types of plastics used in flexible film packaging and their specific applications in the food industry. (8)

(2)

- VII. What are the primary methods used in the manufacturing of rigid and semi-rigid plastic packaging? (8)

UNIT - IV

- VIII. What is active packaging, and how does it facilitate moisture control, CO<sub>2</sub> and oxygen scavenging in food packaging applications? (8)
- IX. Discuss the various methods used for filling and sealing of flexible plastic packages. (8)

x-x-x