Exam.Code:1320 Sub. Code: 9258

2072

B. Voc. (Food Processing and Preservation)
Second Semester

FPP-203: Food Packaging Technology

Time allowed: 3 Hours

Max. Marks: 40

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

x-x-x

- I. Answer the following:
 - a) Define shelf life of food item? How it can be estimated
 - b) Define tension, notch and tearing strength?
 - c) What is Specialty of Open top sanitary cans
 - d) What is hot bar sealing and impulse sealing?

(4x2)

UNIT-I

- II. Discuss in detail the effect of various types of environmental factors on food quality.
 (8)
- III. a) Write a note on Vacuum and Inert gas packaging?
 - b) Discuss any two methods for tests on packaging materials?

(2,6)

UNIT - II

- IV. Discuss three piece cans and two piece cans? What are Laquers and give their uses?
- V. Discuss in detail the process for sterilization of jars and bottles

(8)

UNIT-III

- VI. Describe Fiber and Corrugated Card board packaging. Give their applications in food industry. (8)
- VII. Describe in detail copolymers and their applications.

(8)

UNIT-IV

VIII. Explain the Filling and sealing of flexible plastic containers. Discuss different types of seals.

P.T.O.

IX. Write short notes on:-

- a) Oxygen scavenging
- b) CO₂ scavenging
- c) Active packaging
- d) Permeability of gases in packs.

(4x2)

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