

2072

B. Voc. (Food Processing and Preservation)  
Second Semester  
FPP-203: Food Packaging Technology

Max. Marks: 40

Time allowed: 3 Hours

**NOTE:** Attempt five 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? (8)
- 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. (8)

P.T.O.



(2)

IX. Write short notes on:-

- a) Oxygen scavenging
- b) CO<sub>2</sub> scavenging
- c) Active packaging
- d) Permeability of gases in packs.

(4x2)

x-x-x