

2071

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. Write answer/shot notes in very brief:-

- a) Define the shelf life.
- b) Inert gas.
- c) Aluminum can.
- d) Aerosol cans.
- e) Sterilization.
- f) What is the semi-rigid plastic?
- g) What is the microtome?
- h) Write two names of scavenging. (8x1)

UNIT - I

- II. a) Briefly describes the procedure of inert gas packaging.
- b) Write functions of food packaging. (2x4)
- III. a) Write about the various precautions taken, during the vacuum packaging.
- b) Describe in brief about the vapor transmission rates. (2x4)

UNIT - II

- IV. a) Write about the Lacquers and their application.
- b) Application of Bottles in the packaging. (2x4)
- V. a) Write about the various types methods of sterilization.
- b) Briefly describe various methods sealing of packaging in the food packaging. (2x4)

UNIT - III

- VI. a) What is the two pieces of cans?
- b) Write a short note on pouches. (2x4)

P.T.O.

(2)

- VII. a) What are the problem related to cardboard packaging. What are their remedies?
b) Briefly describe about the laminated paperboard cartoons. (2x4)

UNIT - IV

- VIII. a) What is the permeability of gasses in packs?
b) What is the hotwire sealing? (2x4)
- IX. a) Write about the filling of plastic containers.
b) What is the oxygen scavenging? (2x4)

x-x-x