

2055

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 Section. All questions carry 8 marks.

x-x-x

1. Answer the following:-

1. Define food quality.
2. What are aerosol cans?
3. What is notch strength?
4. Define gas permeability.
5. What is meant by oxygen scavenging?
6. What is sterilization?
7. List the uses of semi-rigid plastic.
8. Why is moisture control important?

Section I

2. (a) Explain the packaging method using inert gas.
(b) Discuss the environmental factors that affect food quality.
3. (a) Describe the testing methods for packaging materials.
(b) Explain the process of shelf-life estimation.

Section II

4. (a) Provide an overview of aluminum can packaging and its applications.
(b) What are the key qualities of open-top sanitary cans?
5. (a) Explain the canning operations with a focus on sterilization.
(b) How can faulty packaging of liquid drinks in cans be detected?

(2)

Section III

6. (a) Define pouch packaging and discuss its applications.
(b) Differentiate between semi-rigid and rigid plastic packaging.
7. (a) Explain the role of copolymers in packaging.
(b) Briefly describe corrugated cardboard packaging.

Section IV

8. (a) What are the major characteristics of effective sealing methods?
(b) Explain the hot bar sealing method.
9. (a) Discuss CO₂ scavenging in food packaging.
(b) Briefly explain gas permeability in food packaging.

x-x-x