

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2024
(Fifth Semester)

Branch – **FOOD PROCESSING TECHNOLOGY**

FOOD PACKAGING & LABELLING

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks

(5 x 1 = 5)

- 1 Choose the rigid packaging material which is chemically inert.
(i) Tin can (ii) Glass
(iii) Card Board (iv) Plastics
- 2 Name the gas which is used in packaging of red meat?
(i) Oxygen (ii) Carbon dioxide
(iii) Nitrogen (iv) Hydrogen
- 3 Find the wrap used for cheese.
(i) Film wrap (ii) Over wrap
(iii) Foil wrap (iv) Parchment wrap
- 4 Identify the gas used in packaging of potato chips.
(i) Nitrogen (ii) Oxygen
(iii) Carbon dioxide (iv) Hydrogen
- 5 Which test is done to measure the quality of corrugated fiber boards?
(i) Tensile strength (ii) Bursting strength
(iii) Gas transmission rate (iv) Tear strength

SECTION - B (15 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks

(5 x 3 = 15)

- 6 a Summarize the functions of food packaging.
OR
b Bring out the advantages and disadvantages of using glass as a packaging material.
- 7 a Produce the applications of smart / intelligent packaging materials.
OR
b Outline the techniques involved in antimicrobial packaging.
- 8 a Describe the preprocessing steps involved in fruit packaging.
OR
b Explain any three characteristic features of packaging material used in meat packaging.
- 9 a Describe any two packaging materials used for bakery products.
OR
b Narrate the processing requirements for processed cereals.
- 10 a State the fundamentals in package design.
OR
b Produce the definitions for tensile strength, bursting strength and tear strength.

Cont...

SECTION -C (30 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks

(5 x 6 = 30)

- 11 a Classify the different types of packaging materials.
OR
b Enumerate the types of non-woven packaging materials, their properties, advantages and disadvantages.
- 12 a Discuss the methods of aseptic packaging and highlight the principle involved in it.
OR
b Outline on the logistics and supply chain management.
- 13 a Summarize the packaging requirements and materials used for packaging milk, butter and cheese.
OR
b Elucidate the wholesale and retail packages used for packaging of poultry.
- 14 a Point out the packaging requirements for fats and oils.
OR
b Trace the product characteristics and packaging requirements for convenience foods.
- 15 a Explain the procedures involved in testing packaging material by water vapour transmission rate and gas transmission rate.
OR
b Highlight the importance and contents to be included in nutritional labelling.

Z-Z-Z

END