

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2025  
(Fifth Semester)

Branch - Food Processing TECHNOLOGY

FOOD PACKAGING AND LABELLING

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 The wrapper that covers a toffee as food contact material is an example of ----- packaging.  
(i) Tertiary (ii) FCM  
(iii) Primary (iv) Secondary
- 2 ----- packaging can be defined as a packaging system that adds active ingredients in the packaging system to be able to kill or inhibit spoilage and pathogenic microorganisms.  
(i) Antimicrobial (ii) Functional  
(iii) Active (iv) Antipathogenic
- 3 Eggs should be stored at or below ----- or cool room.  
(i) 15°C (ii) 5°C  
(iii) 2°C (iv) 10°C
- 4 ----- foods are pre-packaged or prepared foods that are designed to be quick and easy to prepare.  
(i) RTS (ii) RTE  
(iii) Convenience (iv) Readymade
- 5 The maximum amount of stress a material can withstand before it breaks or permanently deforms when stretched or pulled is ----- strength.  
(i) Puncture (ii) Tensile  
(iii) Yield (iv) Bursting

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

(One Question from each unit)

- 6 a Classify packaging materials based on rigidity.  
OR  
b Differentiate between woven and non-woven packaging materials with examples.
- 7 a Illustrate on gas packaging of foods. Give any two commercial foods examples.  
OR  
b Highlight on supply chain management for packaged foods.
- 8 a Interpret the packaging requirements for milk and milk products.  
OR  
b Differentiate between wholesale and retail packaging materials for food products with examples.
- 9 a Explain the packaging requirements for millets.  
OR  
b Suggest the properties of packaging materials for fats and oils.
- 10 a Abbreviate FSSAI. Give the significance of FSSAI in food packaging.  
OR  
b Abbreviate WVTR. Give the significance of WVTR in testing of food packages.

Cont...

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

- 11 a Define food packaging. Classify the types of packaging materials with examples.  
OR  
b Elaborate on the types of rigid packaging materials for processed foods with examples.
- 12 a Explicate on antimicrobial packaging for foods. Discuss the advantages and disadvantages.  
OR  
b Infer about biodegradable packaging for food products. Give the applications and advantages.
- 13 a Describe the product characteristics and packaging requirements for fleshy foods.  
OR  
b Examine the product characteristics and packaging requirements for fruits and vegetables.
- 14 a Assess the product characteristics and packaging requirements for fruits and vegetables.  
OR  
b Assess the product characteristics and packaging requirements for processed cereals and pulses.
- 15 a Enunciate on the fundamentals, factors, features and selection of packaging design.  
OR  
b Recommend the testing methods for evaluating the mechanical properties of food packaging materials.

Z-Z-Z

END