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PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2025

(Third Semester)

Branch- FOOD TECHNOLOGY MANAGEMENT

FOOD PACKAGING TECHNOLOGY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

 $(10 \times 1 = 10)$

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Module No.	Question No.	Question	K Level	co		
1	1	Which material is commonly used for microwave-safe packaging? a) Plastic b) Metal c) Ceramic d) Glass	K1	CO1		
	2	Which type of packaging is used for high acidic foods? a) Paper b) Plastic c) Metal d) Glass	K2	CO1		
2	3	What is the purpose of the drop test in packaging material evaluation? a) To access packaging material flexibility b) To evaluate packaging material's impact resistance c) To determine packaging material's tensile strength d) To measure packaging material's water absorption	K1	CO2		
	4	Which property is crucial for food packaging material to prevent contamination? a) Water vapor transmission b) Oxygen transmission rate c) Barrier properties d) Chemical resistance	K2	CO2		
-	5	What type of laminate packaging is used for packaging cheese? a) Aluminum PE laminate b) Paper PE laminate c) PET PE laminate d)Nylon PE laminate	K1	CO3		
3	6	Which packaging material is used for modified atmosphere packaging of meat? a) High-density polyethylene b) Low-density polyethylene c) Polypropylene d) Ethylene vinyl alcohol	K2	CO3		
4	7	What is the purpose of nitrogen flushing in packaging? a) To remove oxygen b) To add moisture c) To control temperature d) To enhance flavor	K1	CO4		
	8	What is the advantage of edible packaging? a) Improved shelf life b) Enhanced product taste c) Reduce waste d) Increased packaging cost	K2	CO4		
5	9	Which product is typically packaged using vacuum packaging machines? a) Meat b) Cheese c) Nuts d) All the above	K1	CO5		
	10	Which type of aseptic packaging machine uses a sterile environment to package products? a) Form-Fill-Seal machine b) Blow-Fill-seal machine c) Aseptic Fill-Seal machine d) Isolator machine	К2	CO5		

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks $(5 \times 7 = 35)$

Module No.	Question No.	Question	K Level	CO
1	11.a.	Give the difference between "use by" and best "before dates" on food label with examples.	K3	
	(OR)			CO1
	11.b.	Explain the level of packaging food products.		
2	12.a.	Give a short note of the physical parameters of evaluating food packaging material.	K4	CO2
		(OR)	N 4	
	12.b.	Point out the features of effective design.		
3	13.a.	Explain the types involved in the packaging of edible oil.		
		(OR)		CO3
	13.b.	Recall the criteria for selecting fluid milk packaging material.		
4	14.a.	Describe the principle of vacuum packaging and its effect on food quality.		
	(OR)		K3	CO4
	14.b.	Write a note on advantages and disadvantages of active packaging.		
	15.a.	How packaging machine is classified?	 K4	
5		(OR)		CO5
	15.b.	Describe shrink packaging method.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks $(3 \times 10 = 30)$

Module No.	Question No.	Question	K Level	CO
1	16	Discuss the form of food packaging and the types of material used with suitable examples.	K4	CO1
2	17	Explain each parameter of food packaging material.	K5	CO2
3	18	Describe the requirements and considerations of packaging milk and milk products and highlight the importance of packaging materials.	K4	CO3
4	19	Compare the different types of intelligent packaging technologies used in the food industry.	K5	CO4
5	20	Write a detailed note on the form-fill-seal system.	K4	CO5