

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2022
(Sixth Semester)

Branch – NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS

FOOD PACKAGING

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 1 = 10)

- 1) Identify the test to packaging material that could withstand rough handling
(i) Drop test (ii) Drum Test
(iii) Rolling Test (iv) Tear Test
- 2) Providing a detailed information about the product is called
(i) Branding (ii) Labeling
(iii) Physical Distribution (iv) Packaging
- 3) State the range of thickness used in aluminum foil
(i) 0.005mm to 0.05mm (ii) 0.005mm to 0.2mm
(iii) 0.2mm to 0.5mm (iv) 0.5mm to 0.7mm
- 4) Which harmful component can be found in PET bottles?
(i) Lead (ii) Aluminum
(iii) Phthalates (iv) Chromium
- 5) Choose the color seen when metal can have defects?
(i) Red (ii) Blue
(iii) Purple (iv) Black
- 6) Identify the major principle for packing fresh fruits
(i) Flexibility (ii) Moisture Proof
(iii) increased shelf life (iv) Attractiveness
- 7) Find out the primary packing material used for butter
(i) Oiled Paper (ii) Wax Paper
(iii) Kraft paper (iv) Parchment Paper
- 8) Choose the packaging material used to maintain freshness of raw meat
(i) PA (ii) PET (iii) LDPE (iv) EVOH
- 9) Which of the following is used to wrap chocolates?
(i) Food Wrappers (ii) Waxed Wrappers
(iii) Foil Wrappers (iv) Toffee Wrappers
- 10) Find out the preservative used in active packaging
(i) Isoamyl Acetate (ii) Methanol
(iii) Ethylene (iv) Ethanol

SECTION - B (35 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 7 = 35)

- 11) a) Discuss about the origin of food packaging .
(OR)
b) Explain WVTR, bursting strength, tensile strength and tearing strength.
- 12) a) State paper as best packaging material than other flexible packaging material.
(OR)
b) Describe the properties of set up paper board cartons.

Cont...

13) a) State the role of wooden boxes in food packaging .

(OR)

b) Summarize the packaging requirements for fruits & Vegetables.

14) a) Bring out the best and safe way of packing shell eggs.

(OR)

b) Outline the packaging requirements and package forms needed for packing fats and oils.

15) a) Narrate the importance of modified atmosphere packaging and RFID in food Packing.

(OR)

b) Explain the problems in packing dehydrated foods.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

16) Elucidate the role of packaging and labeling in marketing process.

17) Justify weather plastic is a boon or bane to packaging industry.

18) Discuss on rigid packing materials.

19) Elaborate various packaging materials used for packing milk and milk products.

20) Discuss about chocolate packaging materials & its requirements.

Z-Z-Z

END