PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

B.Voc DEGREE EXAMINATION MAY 2017
(Fifth Semester)

Branch - FOOD PROCESSING TECHNOLOGY

FOOD PACKAGING

: Three Hours . Maximum : 75 Marks

SECTION-A (20 Marks)

• Answer ALL questions

ALL questions carry EQUAL marks (10 x 2 = 20)

Mention the purpose of food packaging.
What do you mean by barrier properties of packaging material?
State the various packaging options seen in bakery products.
Enlist foods that are packed using blister packaging. • * •
Name the packaging material used for butter.
Suggest any four packaging machinery used for poultry products.
Which test is used to find tear strength?
Expand FSSAI.
Define retort packaging.
Give examples of natural packaging materials. *

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

Discuss the types of packaging seen in food industries,

OR

Sketch the objectives of packaging.

Comment on the packaging forms of instant noodles.

OR

Explain the present packaging system available for packing fresh foods.

Brief the'different milk packaging machines found in dairy industries.

OR

Specify the requirements of packaging material used to pack dried fish.

Analyse the reasons for the use of aseptic packaging with suitable, illustrations of its applications in food packaging.

OR

Outline the information to be labeled on every packaged food as per FSSAI regulations.

Highlight the advantages of biodegradable packaging.

• OR

Distinguish Tetra pack milk from fresh milk.

SECTION - C (30 Marks)

Answer any THREE Questions

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

Describe the desirable qualities of various packaging materials.

Elicit the different machines used for packing ready to use foods.

Elucidate the types of packages adopted for packing meat and meat products.

Elaborate on the significance of testing procedures adopted to evaluate packaging materials.

Write in detail about the application of different gases used in modified atmospheric packaging.