

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2024
(Sixth Semester)

Branch – NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS

FOOD PACKAGING

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 What is the science, art and technology of enclosing or protecting products for distribution, storage, sale, and use?
(i) Processing (ii) Preservation
(iii) Packaging (iv) Blanching
- 2 Which of the following is used for primary packaging of butter?
(i) Oiled Paper (ii) Kraft Paper
(iii) Wax Paper (iv) Parchment Paper
- 3 What type of active packaging is applicable to fruits?
(i) Oxygen absorbers. (ii) Moisture absorbers.
(iii) Ethylene absorbers (iv) Carbon dioxide absorbers.
- 4 HDPE bottles for packaging of milk are pigmented so as to provide protection against _____.
(i) Air (ii) Light
(iii) Humidity (iv) High temperature
- 5 State the method of packaging that removes air from the package prior to sealing.
(i) Modified atmosphere packaging (ii) Vacuum packing
(iii) Shrink packagine (iv) Gas packaging

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Bring out the functions of packaging
OR
b Outline the essential labelling requirements on a food package under Indian laws.
- 7 a Classify the important types of paper and paper board.
OR
b Explain five important properties of aluminium foil.
- 8 a Highlight the applications of packaging in fruits and vegetable processing Industries.
OR
b Classify the different types of glass used in packaging.
- 9 a Choose the material suitable for packaging tea and coffee.
OR
b Explain the system of packaging used for long shelf life of milk and milk products in modern food industry.

Cont...

- 10 a Narrate the problems that occur during packaging dehydrated foods.
OR
b How will you dispose the packaging materials?

SECTION -C (30 Marks)

Answer **ALL** questions

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

- 11 a Highlight the tests used for checking the quality of packaging materials.
OR
b Discuss about different types of labeling.
- 12 a Elucidate the application of flexible packaging material in food industry.
OR
b Discuss about semi rigid packaging materials.
- 13 a Identify the materials used in rigid packaging.
OR
b Elucidate the pre-packaging procedure of fruits and vegetable.
- 14 a Highlight the different packaging types and materials used for packing meat.
OR
b Discuss the packaging requirement and materials used while packing fats and oil.
- 15 a Discuss about Modified atmosphere packaging used in food industry.
OR
b Trace the packing material suitable for the Bakery and Confectionery.

Z-Z-Z

END