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PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

Bvoc DEGREE EXAMINATION MAY 2018

(Fifth Semester).

Branch- FOOD PROCESSING TECHNOLOGY

FOOD PACKAGING

T ime : Three Hours Maximum : 75 Marks

SECTION-A (20 MarksI

Answer ALL questions

ALL questions carry **EQUAL** marks $(10 \times 2 = 20)$

- 1 What is Unit pack?
- 2 Mention the properties of paper as packaging material.
- 3 Mention the main types of Biscuit packages.
- 4 What are packaging requirements for packing chocolates?
- 5 Enlist the packaging materials used for packing meat.
- 6 List the machines used for packing milk and milk products.
- What is an Aseptic packaging?
- 8 Define Tensile strength.
- 9 Define vacuum packaging.
- 10 Mention the gases mainly controlled in CAP.

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry **EQUAL** Marks $(5 \times 5 = 25)$

11 a Describe the functions of Packaging.

OR

- b Explain the properties and applications of paper and paper board.
- 12 a How will you pack the instant mixes?

OR

- b Discuss about the packaging machinery used in the bakery industry.
- 13 a Explain the method of packaging processed fish and fish products.

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- b Give the packaging requirements for packing dairy products.
- 14. a What are important tests relevant to paper and paper board?

OR

- b Indicate the most important test of Aseptic Carton and what is its importance?
- 15 a Discuss about the modified atmospheric packaging.

OR

b What are the packaging need for expert goods?

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks $(3 \times 10 = 30)$

- Describe the different types of packaging.
- Explain the method of packaging bakery and confectionary products.
- Discuss about the FSSAI regulations regarding packaging material.
- 19 How will you evaluate the quality and safety of packaging material?
- 20 Briefly explain about the smart packaging.