

QP CODE: 18103350



Reg No	:	
Name	:	

# **B.Sc. DEGREE (CBCS) EXAMINATION, NOVEMBER 2018**

## **Third Semester**

B.Sc Food Science & Quality Control Model III

#### CORE COURSE - FS3CRT10 - FOOD PACKAGING MATERIALS & TESTING

2017 Admission Onwards 24335933

Maximum Marks: 80 Time: 3 Hours

#### Part A

Answer any **ten** questions.

Each question carries 2 marks.

- 1. Define food packaging.
- 2. What are the properties of food packaging
- 3. List some uses of semi rigid packaging
- 4. Give some advantages of flexible packages
- 5. What is meant by rigid Aluminium container?
- 6. Comment on white board
- 7. Define laquers. Commonly used laquers in cans.
- 8. Explain advantages and disadvantages of vacuum packaging
- 9. What are sachets and pads
- 10. List down the steps involved in retort processing
- 11. Explain the criteria used to evaluate aluminium cans
- 12. How can we evaluate the shelf life of packed food products

 $(10 \times 2 = 20)$ 

## Part B

Answer any **six** questions.

Each question carries 5 marks.

- 13. Explain the function of packaging in food preservation
- 14. Discuss about primary secondary and tertiary packaging materials
- 15 Comment on different types of plastics used as food package



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- 16. Briefly explain tin can corrosion
- 17. Give the advantages of biodegradable packaging
  Write a short note on renewable raw materials used in biodegradable packaging
- 18. Describe aseptic packaging as a modern trend. Compare aseptic processing with conventional process of food packaging
- 19 Explain edible films with suitable examples. Give its application
- 20. Explain applications of CAP and MAP
- 21. Explain about the tests used for the evaluation of packaging materials.

 $(6 \times 5 = 30)$ 

## Part C

Answer any two questions.

Each question carries 15 marks.

- 22 Discuss on the classification of packaging materials
- 23. Comment on glass packaging materials
- 24. Comment on form fill seal packaging technology.
- 25. Write an essay on WVTR,OTR,GTR and aroma permeability .How these are important in assessing the qulaity of packaged food products

(2×15=30)

