

Printed Pages: 02

Sub Code: EAG035

Paper Id:

180273

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B TECH
(SEM-VIII) THEORY EXAMINATION 2018-19
FOOD PACKAGING TECHNOLOGIES

Time: 3 Hours**Total Marks: 100****Note: 1.** Attempt all Sections. If require any missing data; then choose suitably.**SECTION A****1. Attempt all questions in brief. 2 x 10 = 20**

- a. Define food packaging.
- b. List out packaging materials.
- c. Define plastic container for packaging.
- d. What are processed foods?
- e. Write advantages of packaging materials.
- f. How labeling used in packaging?
- g. List out different methods of packaging.
- h. Define gas packaging.
- i. How to pack raw materials?
- j. Define packaging raw foods.

SECTION B**2. Attempt any three of the following: 10x3=30**

- a. What are 'Package Development factors'? Enlist all of them.
- b. What do you understand by "Packaging Science" and "Packaging Technology"?
- c. Describe the Aseptic Packaging for perishable liquid foods. What are its merits and limitations?
- d. Why polymeric materials are preferred for food packaging purposes? Explain your reasons with examples?
- e. Describe the physical-mechanical and barrier properties of PVC film.

SECTION C**3. Attempt any one part of the following:**

- a. What is the importance of glass containers in food contact application?
- b. Explain major advantages and drawbacks associated with selection of plastic container packaging material.

4. Attempt any one part of the following:

- a. Discuss various closures for glass container with their components. Mention various techniques for the manufacture of rigid plastic container
- b. Explain various properties of packaging film considered for use in foods. How is water vaporpermeability of packaging film determined

5. Attempt any one part of the following:

- a. What are restorable packagings? Discuss the different steps involved in the retort food production.
- b. Discuss the counter and constant differential pressure method of sterilization of retort pouch.

6. Attempt any *one* part of the following:

- a. What is aseptic food? Give a few example of aseptically packaged food.
- b. What is the difference between semi aseptic and complete aseptic packaged foods?

7. Attempt any *one* part of the following:

- a. Mention the sterilization techniques used in aseptic packaged foods in flexible packaging materials
- b. Explain in brief modern packaging industries and optical for testing paper and paper board.