

- Q.26 Differentiate between LDPE and HDPE.

Q.27 Write the advantages and disadvantages of plastic as packaging material.

Q.28 List the properties of good closure.

Q.29 Briefly explain shrink packaging. Highlight their uses.

Q.30 Briefly explain vacuum packaging and gas packaging.

Q.31 Explain the bottle feeding and bottle cleaning operation of bottling unit.

Q.32 List the information that are mandatory to display on packet label.

Q.33 Tabulate the packaging materials and their forms in which they are used for packaging.

Q.34 Why is tetra packed food shelf life more than other? Briefly explain function of each layer of tetra pack.

Q.35 Briefly describe the packaging requirements for bread and biscuits.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 Describe in detail the packaging requirements for milk and milk products .

Q.37 Explain the principles of food packaging.

Q.38 Describe in detail the packaging requirement for Fruits and vegetables.

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6th Sem / Branch : Food Technology Sub. : Food Packaging Technology

Time : 3Hrs.

M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 Package which is in direct contact with the contained product.

 - a) Primary package
 - b) Secondary package
 - c) Tertiary package
 - d) Both primary and secondary

Q.2 Aluminium foil is barrier to

 - a) Light
 - b) Oxygen
 - c) Odour
 - d) All of these

Q.3 Polyethylene is a polymer of

 - a) Ethylene
 - b) Methylene
 - c) Styrene
 - d) Propylene

Q.4 Which of the following is a fragile packaging material?

 - a) Glass
 - b) Plastic
 - c) Paper
 - d) Metal

Q.5 Which gas is used as a medium for the preservation of foods?

- a) Nitrogen b) Oxygen
 c) Hydrogen d) Chlorine
- Q.6 _____ containers are widely used for packing mineral water.
- a) PVC b) PET
 c) PP d) PVA
- Q.7 The storage method in which the alter gas composition inside the storage is monitored and maintained at a preset level is known as
- a) Modified atmospheric
 b) Controlled atmospheric
 c) Hypobaric
 d) None of these
- Q.8 Which of the following information must be stated on the food label?
- a) Unit price of food
 b) Manufacturing and expiry date
 c) Type of free gift offered
 d) Calorie
- Q.9 Combining two or more than two films into a single film is known as
- a) Kraft paper b) Lamination
 c) Retortable pouches d) End folds wrapping
- Q.10 Packaging of food is a method of
- a) Food adulteration b) Food preservation
 c) Food irradiation d) None of these

SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 In FFS machine, FFS stands for _____.
- Q.12 Greases proof paper is used in packaging of _____.
- Q.13 Tensile strength is more in _____ (Machine direction/transverse direction)
- Q.14 Regenerated cellulose film is _____.
- Q.15 Package used for safety of primary pack is _____.
- Q.16 The most widely used material for food packaging is _____.
- Q.17 Now a day's most commonly used packaging material for RTS beverage is _____.
- Q.18 WVTR is _____.
- Q.19 Drop test is used to measure the _____ of a product.
- Q.20 The filling of sterile containers with commercially sterile product under aseptic condition is _____.

SECTION-C

Note: Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

- Q.21 List some outstanding properties of glass as packaging material.
- Q.22 Explain the working of FFS machine.
- Q.23 How tensile strength is measured? How does it help in food packaging?
- Q.24 How packaging acts as cost saving device and marketing tool? Explain.
- Q.25 Explain primary pack and secondary pack with example.