

- 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.
- Primary package
 - Secondary package
 - Tertiary package
 - Both primary and secondary
- Q.2 Aluminium foil is barrier to
- Light
 - Oxygen
 - Odour
 - All of these
- Q.3 Polyethylene is a polymer of
- Ethylene
 - Methylene
 - Styrene
 - Propylene
- Q.4 Which of the following is a fragile packaging material?
- Glass
 - Plastic
 - Paper
 - 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 knows 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 knows 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 property 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.