TV172720B	Reg. No:
	Name:
B. Voc. DEGREE ((C.B.C.S.S) EXAMINATION, APRIL 2018
(2017 Admission Regular,	, 2016 Admission Improvement/Supplementary &
2015	5 Admission Supplementary)
SEMESTER II – CORE C	OURSE (FOOD PROCESSING TECHNOLOGY)
VFP2S06TI	B – PACKAGING TECHNOLOGY

Time: Three Hours Maximum Marks: 80

PART A

I. Answer all questions. Each question carries one mark.

- 1. Give examples of rigid and semi-rigid packaging system.
- 2. Which are the major raw materials for printing ink formulation?
- 3. What is edible film packaging?
- 4. Define food labeling.
- 5. Draw the flowchart of aseptic processing.
- 6. What are the details shown in coding of food packages?
- 7. What are the uses of metal as packaging material?
- 8. List the extrinsic factors affecting shelf life of foods.
- 9. What is unit packaging system?
- 10. Define controlled atmospheric packaging.

 $(10\times 1=10)$

PART B

II. Answer any eight questions. Each question carries 2 marks.

- 11. What are the instructions to be provided in labeling?
- 12. Define offset printing process.
- 13. Differentiate between stretch and shrink packaging.
- 14. What are the types of protein based edible films?
- 15. Draw the flowchart of aseptic packaging system?
- 16. Define tetra pack system.
- 17. What does numbers on barcode depict?
- 18. What is intelligent packing system?
- 19. Which are the packaging materials used for granular products?
- 20. What are the functions of food packaging?
- 21. Write short notes on MAP.
- 22. What is vacuum packaging?

 $(8 \times 2 = 16)$

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PART C

III. Answer any six questions. Each question carries 4 marks.

- 23. Write about the different types of closures used for glass and plastic packaging?
- 24. Write in detail about flexographic, gravure and screen printing process.
- 25. Write short notes on grammage, paper density, basis weight, and OTR.
- 26. Describe in detail active packaging system.
- 27. What are the requirements of ideal edible film packages?
- 28. What are the deteriorative changes taking place in food packages?
- 29. Describe the flexible package forms.
- 30. Explain in detail aseptic packaging system.
- 31. Explain the different printing process in food packaging.

 $(6 \times 4 = 24)$

PART D

IV. Answer any two questions. Each question carries 15 marks

- 32. Explain in details the properties of packaging materials used for dairy, bakery and fruits and vegetable packaging.
- 33. Explain in detail biodegradable packing system.
- 34. What are the safety and legislative aspects of packaging?
- 35. Write in detail about the machineries used in food packaging.

 $(2 \times 15 = 30)$