



24026932

QP CODE: 24026932

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE
EXAMINATIONS, OCTOBER 2024**

Third Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS3CRT10 - FOOD PACKAGING MATERIALS & TESTING

2017 Admission Onwards

79774377

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Write the history of food packaging.
2. Write any 4 requirements of food packaging.
3. Give the functions of rigid packaging.
4. Comment on wrappers.
5. List down some examples of food packaging materials.
6. Define cans.
7. Comment on the factors which affect the corrosion.
8. Write the advantages of form fill seal packaging.
9. Expand the following.
 1. MAP
 2. CAP
10. Write a short note on active packaging.
11. What do you mean by tensile strength?
12. How can we evaluate the shelf life of packed food products?





(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Explain the function of packaging in food preservation.
14. Differentiate between primary packaging and secondary packaging.
15. What do you mean by paper board and explain about types of paper board?
16. What do you mean by shrink packaging and give its advantages. Write the advantages and disadvantages of shrink wrap.
17. Explain corrugated fibre board boxes.
18. Explain edible films with suitable examples. Give its application.
19. Elucidate vacuum packaging as a modern trend in food packaging.
20. Give a detailed account on retort pouches and boil in bags. Explain its structure, merits and demerits.
21. Comment on aroma permeability of packaging materials.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Elaborate on rigid packaging with suitable example.
23. Comment on glass packaging materials.
24. Explain recent trends in food packaging.
25. Explain about destructive and non-destructive tests for glass containers.

(2×15=30)

