

GANDHI INSTITUTE OF ENGINEERING AND TECHNOLOGY, ODISHA, GUNUPUR (GIET UNIVERSITY)



B. Tech (Seventh Semester) Examinations, November – 2024

21BAGPC47001 – Food Packaging Technology (AGE)

Time: 3 hrs

Maximum: 70 Marks

Answer ALL questions

(The figures in the right hand margin indicate marks)

PART – A

(2 x 5 = 10 Marks)

Q.1. Answer **ALL** questions

	CO #	Blooms Level
a. State the difference between Primary packaging and Secondary packaging	CO1	K2
b. Explain Ethanol Emitters systems in active packaging	CO2	K1
c. State Environmental Factors effects on shelf life of food material during storage	CO2	K2
d. State the difference between Modified Atmosphere Packaging (MAP) and Vacuum packaging for Food Products	CO3	K2
e. Explain communication function of packaging	CO4	K1

PART – B

(15 x 4 = 60 Marks)

Answer **ALL** questions

	Marks	CO #	Blooms Level
2. a. Describe the characteristic and use of High-Density Polyethylene (HDPE)	8	CO1	K2
b. Describe Preservation and Convenience functions of Packaging	7	CO1	K2
(OR)			
c. Express the characteristics and use of Low Density Polyethylene (LDPE)	8	CO1	K2
d. Enlist factors affecting shelf life of food material during storage	7	CO1	K2
3.a. Define Aseptic Packaging and explain in details the Aseptic packaging system.	8	CO2	K2
b. Enlist the methods of manufacturing of plastic films	7	CO2	K2
(OR)			
c. Explain Food infection, Food intoxication and Allergy	8	CO2	K2
d. State the advantages and disadvantages of Tin Free Steel cans (TFS)	7	CO2	K2
4.a. Explain Oxygen scavenger and Carbon dioxide scavengers Emitters system in Active packaging	8	CO3	K2
b. Describe in details Polyvinyl Chloride (PVC) as a versatile packaging material.	7	CO3	K2
(OR)			
c. Describe Utilisation and Information function of Packaging	8	CO3	K2
d. Describe the characteristics of Aluminium use in Food Packaging	7	CO3	K2
5.a. Define Intelligent packaging and enlist different Indicators use in Intelligent packaging	8	CO4	K2
b. State the advantages and disadvantages of Shrink package.	7	CO4	K2
(OR)			
c. Explain below said Fat spoilage mechanism occurs in food products during storage (i). Oxidation or Oxidative Rancidity and (ii). Hydrolytic Rancidity	8	CO4	K2
d. Explain Blow Moulding Methods of Explain Thermoforming methods of manufacturing of plastic films	7	CO4	K2

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