

**END SEMESTER/ RE-TEST EXAMINATION, 2020**

**Code: FPT-504**

**Food Storage and Packaging**

**Full Marks 70**

**Time 3 hr**

**PART A (Marks-25)**

1. Answer the following short questions ( **Any six**) 12

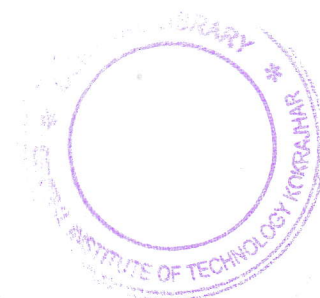
- a) Why packaging of food is required?
- b) Define shelf life of food.
- c) How aseptic packaging of food is performed?
- d) Why low temperature storage facilities food shelf life?
- e ) Mention storage condition for grain.
- f) What is MAP?
- g) Mention name of one active packaging system.

2. Fill up the blanks (**Any four**) 8

- a) PET is.....
- b) LDPE is..
- c) High humidity and temperature affects grain in storage by .....
- d) Vacuum packaging of premium quality coffee is required....
- e) Rancidity of biscuit cause .....and....

3. Match Column A with Column B 5

Column A	Column B
Maillard reaction	Aseptic packaging
Lipid oxidation	Packaging of horticulture produce
UHT milk	Non- enzymatic browning
MAP	Packaging of carbonated soft drink
PET	Rancid off-flavor



## PART-B

Marks-45

Answer three questions

3x15=45

4. What are the principal cause of food spoilage?

How control of pH, temperature, storage humidity maintains food quality during shelf life?

5. Write deteriorative reactions of food. How post harvest technology maintains shelf life of horticulture products?

6. Briefly write about packaging of dairy products.

7. Write about packaging of breakfast cereals, UHT milk, coffee, tea and fruit juice.

\*\*\*\*\*

