

Total number of printed pages: Programme (Diploma)/5th /DFET503

2024

(Back paper)

Food Storage and Packaging

Full Marks : 100

Time : Three hours

The figures in the margin indicate full marks for the questions.

Answer any five questions.

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| 1. | Why food storage and packaging is required? Write principal causes of food spoilage. | 10+10=20 |
| 2. | a. Briefly write deteriorative reactions in food. | 10 |
| | b. Why low temperature and low humidity is preferred in food storage? How vacuum packaging is useful for meat and dairy product (cheese)? | 10 |
| 3. | a. What is shelf life of food? Write examples of food from plant and animal origin. Write examples of perishable, semi-perishable and non-perishable food. | 3+4+3=10 |
| | b. Mention role of intrinsic and extrinsic properties on shelf life of food. | 10 |
| 4. | What do you understand by sterility? How it is achieved? What is aseptic packaging? Why it is required? | 10 |
| | What is commercial sterilization? How sterility of aseptic processing and packaging system is validated ? | 3+7=10 |
| 5. | a. Write the name of physical and chemical sterilizing agents for packaging materials and food contact surface. Name the aseptic packaging system. | 6+4=10 |
| | b. Write packaging criteria for dairy products milk powder, UHT Milk. | 10 |
| 6. | a. What is vacuum packaging? Write packaging criteria of breakfast cereals, snacks, biscuit etc. | 5+15=20 |
| 7. | Write packaging criteria for fruit juice, beverage, tea, coffee. | 20 |