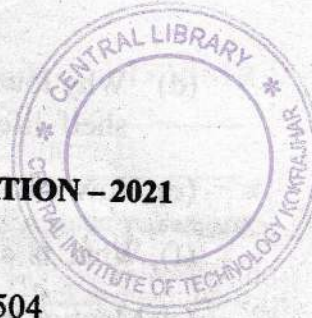


Total No. of printed pages = 4



END SEMESTER EXAMINATION – 2021

Semester : 5th

Subject Code : FPT-504

FOOD STORAGE AND PACKAGING

Full Marks – 70

Time – Three hours

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

Instructions :

1. *All* questions of PART – A are compulsory.
2. Answer any *three* questions from PART – B.

PART – A

Marks – 25

1. Answer the following short questions : $1 \times 7 = 7$
 - (a) What is shelf life of food ?
 - (b) Why deaeration of fruit juice is required ?
 - (c) How aseptic packaging of food is performed ?

[Turn over

(d) Why low temperature storage facilitates food shelf life ?

(e) How caking of milk powder is created ?

(f) What is staling of coffee ?

(g) Mention name of one active packaging system.

2. Fill up the blanks :

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(a) PET is _____.

(b) Psychrotrophic sp. named _____ grows in refrigerated food ($\leq 7^\circ$).

(c) Antifogging agents to prevent water vapour condensation in package _____.

(d) Good heat sealability packaging material is _____.

(e) Rancidity of biscuit cause _____ and _____.

(f) CO_2 emitter in intelligent packaging is _____.

(g) Ethylene absorber in intelligent packaging is _____.

(h) Ethanol emitter is required to prevent _____.

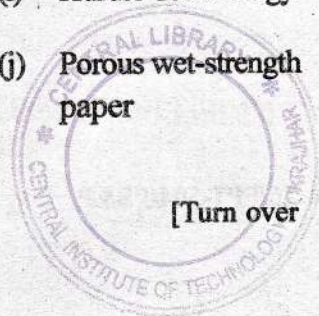
3. Match Column A with Column B : 1×10=10

Column A	Column B
(i) Pheophytin	(a) Aseptic packaging
(ii) Cloud loss of citrus juice	(b) Packaging of horticulture produce
(iii) Tea bag packaging	(c) Packaging of carbonated soft drink
(iv) (MAP+Low temperature + Low aw+ bacteriocin)	(d) Rancid off-flavor
(v) Coffee packaging	(e) Browning of chlorophyll
(vi) Lipid oxidation	(f) Quality deterioration
(vii) UHT milk	(g) Vacuum/inert gas flushing
(viii) MAP	(h) Paper/perforated pouch with powered iron/Vit C
(ix) PET	(i) Hurdle Technology
(x) Oxygen scavenger in intelligent packaging	(j) Porous wet-strength paper

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PART - B

Marks - 45

4. What are the principal causes of food spoilage ?
Mention failure/problem in fruit juice spoilage.
Why Active MAP is not Active packaging ? 15
5. Write deteriorative reactions of food. How post
harvest technology maintains shelf life of
horticulture products ? 15
6. Which factors regulate shelf life of pasteurized
milk ? Briefly write about packaging of UHT milk,
coffee, tea, carbonated beverage. 15
7. Write about packaging of breakfast cereals, meat,
beer, wine, fruit juice. 15

