

Total No. of printed pages = 5



RETEST EXAMINATION - 2019

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. Illustrate your answers with suitable sketches and examples wherever necessary.
2. Make suitable assumption(s) wherever, whenever applicable.
3. Preferably, write the answers with sequential order.

PART - A

Marks - 25

Answer *all* the questions.

1. Fill up the gaps in the following : $1 \times 10 = 10$
 - (i) MAP is _____.
 - (ii) Shelf life of food is _____.

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- (iii) Name of a food borne pathogen _____.
- (iv) Refrigerated storage of food improves shelf life because _____.
- (v) Packaging pouch of pasteurized milk is made of _____.
- (vi) Suitable packaging for flesh food is _____.
- (vii) Myoglobin is _____.
- (viii) Active packaging is required for _____.
- (ix) Heating causes undesirable change of chlorophyll to _____.
- (x) Oxidation of fatty acid causes _____.

2. Write the full names of the packaging materials :
1×5=5

- (i) EVA is _____.
- (ii) OPP is _____.
- (iii) LDPE is _____.
- (iv) HDPE is _____.
- (v) PET is _____.

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3. Match the following columns : 1×10=10

Column I	Column II
(i) Enzymatic browning	(a) Respiratory pattern
(ii) Non-enzymatic browning	(b) Light, oxygen, temperature, a_w
(iii) Photo-oxidation of food color	(c) Canned food
(iv) Perishable food	(d) Fumigation
(v) Semi-perishable food	(e) Maillard reaction
(vi) Non-perishable food	(f) <i>Staphylococcus aureus</i>
(vii) Cause of nutritional degradation of food	(g) Phenolase group of enzymes
(viii) Food poisoning	(h) Dairy, meat, fish, poultry foods
(ix) Climacteric	(i) Destruction of hemepigment, carotenoids
(x) Decay control	(j) Grains, nuts

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PART - B

Marks - 45

4. Answer any *five* short questions : 3×5=15

- (a) Write the name of ethylene scavenger in active packaging.
- (b) Which chemicals are used for sterilization of packaging material ?
- (c) What do you mean by mechanical integrity of package ?
- (d) Why integrity of aseptic package is tested ?
- (e) What packaging is used for cheese and paneer ?
- (f) What packaging material is suitable for carbonated soft drink and why ?

5. Answer any *four* questions : 5×4=20

- (i) What is aseptic packaging ?
- (ii) How packaging helps in storage and transportation of food ? Justify your answer with examples.
- (iii) Why MAP with refrigerated storage helps in better shelf life of food.

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(iv) Write about suitable packaging laminates for breakfast cereals and biscuit.

(v) What is vacuum packaging of food ?

6. Write short note : (any *one*) 1×10=10

(a) Packaging of horticultural products.

(b) Packaging of beverages like coffee, tea, fruit juice.



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