

Total No. of printed pages = 3

FPT-504/FS&P/5th Sem/2016/N

## FOOD STORAGE AND PACKAGING

Full Marks – 70

Pass Marks – 28

Time – Three hours

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

Answer any *five* questions.

1. (i) What is shelf life of food ?
- (ii) What are the principal causes of food spoilage and hazards ?
- (iii) Mention name of food-borne pathogens and their lethal effect. 2+8+4=14
  
2. (i) How food spoilage can be controlled for long storage time ?
- (ii) How freezing helps in storage of food ?
- (iii) How MAP associated with low temperature improves shelf life of food ? 5+4+5=14

[Turn over

3. (i) What is aseptic packaging of food ?  
(ii) How sterilization process of aseptic packaging is verified ?  
(iii) What is vacuum packaging ?  
(iv) What packaging material is used for carbonated beverage packaging ?  
 $4+3+4+3=14$

4. (i) Mention important and required characteristics for a suitable packaging material.  
(ii) For packaging a particular food, how the most suitable packaging material or their combined design is selected / developed ? Justify your answer with an example.  
 $7+7=14$

5. (i) Briefly discuss about packaging requirement parameters for packaging dairy products.

- (ii) What is active packaging system ?  $10+4=14$

6. (i) Write briefly about some important parameters to be taken care for packing of breakfast cereals, snack, biscuit etc.

- (ii) What is edible and biobased packaging materials ? Why these are required ?  
 $10+4=14$

7. (i) Discuss briefly about post harvest physiology and decay of fresh produce.
- (ii) How MAP helps to improve quality storage of fresh produce ? 6+8=14