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Roll No. ....

221151

5th Sem. / Food Technology  
Subject : Food Packaging Technology

Time : 3 Hrs.

M.M. : 60

## SECTION-A

**Note: Multiple Choice Questions. All Questions are compulsory. (6x1=6)**

## Section-B

**Note: Objective/Completion type questions. All questions are compulsory. (6x1=6)**

Q.7 LDPE stands for \_\_\_\_\_.

Q.8 The packaging machine which produces pouch with filled material and then closes the process \_\_\_\_\_.

Q.9 A green coloured circle and square on the packaged food indicates \_\_\_\_\_.

Q.10 \_\_\_\_\_ is a coordinated system of preparing goods for transport distribution, storage, retailing and end use.

Q.11 \_\_\_\_\_ paper is brown in colour.

Q.12 Packaging in which all the air is removed from the package is called \_\_\_\_\_.

## Section-C

**Note: Short answer type Question. Attempt any eight questions out of Ten Questions. (8x4=32)**

- Q.14 Briefly explain the regulations related to food packaging.
- Q.15 List the valuable properties of glass as packaging material.
- Q.16 Briefly explain about active packaging and aseptic packaging.
- Q.17 Explain principles of packaging.
- Q.18 Explain primary pack, secondary pack and tertiary pack with suitable example.
- Q.19 Briefly explain about CAP and MAP.
- Q.20 Briefly explain about bursting strength and its significance.
- Q.21 Briefly explain about packaging of fruits and vegetables.
- Q.22 Briefly explain about tetra packaging and highlight the function of each layer.

## Section-D

**Note: Long answer questions. Attempt any two question out of three Questions. (2x8=16)**

- Q.23 Explain working principle of form, fill and seal machine in detail.
- Q.24 Explain different methods of vacuum packaging.
- Q.25 Explain packaging requirement for bakery and confectionary products in detail.