



Avinashilingam Institute for Home Science and Higher Education for Women
(Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)
Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B
Coimbatore - 641 043, Tamil Nadu, India

Bachelor's Degree Examination – June 2021
VI Semester

Class : III UG

Major : Food Science and Nutrition

Time : 3 Hours

Max. Marks: 100

18BFNC25 Food Packaging

Part A

10 x 1=10

Choose the Correct Answer

1. When was the first pop top aluminum can produced?
a. 1959
b. 1999
c. 1905
d. 1980
CO1 K1
2. All the mentioned points are related to functions of packaging, Except
a. Protection
b. Convenience
c. Silent salesman
d. Containment
CO1 K2
3. Omit the metal that is not used in food packaging.
a. Aluminium
b. Iron
c. Tin
d. Chromium
CO2 K1
4. Which test is used for checking integrity of aseptic packaging material?
a. Sterility test
b. Drop test
c. Bursting test
d. Grammage test
CO3 K2
5. Which among the following is used for ionizing radiation?
a. Infrared
b. Microwave
c. Radiowave
d. Gamma radiation
CO3 K3
6. Carbon dioxide is used in MAP due to _____ property
a. Anticollapse
b. Filling
c. Antimicrobial
d. Antiripening
CO3 K3
7. Glassine type of packaging material is best suited for
a. Bread
b. Meat
c. Fruits
d. Instant soup powders
CO4 K2
8. Egg trays are made using _____ material.
a. Chip board
b. Laminated board
c. White board
d. Fibre board
CO4 K2
9. As per FSSAI regulations can used for pork and meat products should be internally coated with
a. Ethylene
b. Nitrogen gas
c. Lard/vegetable parchment paper
d. Tin spray
CO5 K2
10. Special type of labels that are affixed to the product or container by means of a string is
a. Neck label
b. Spot label
c. Wrap around label
d. Tag label
CO5 K2

Part B
Answer the following
Answer should not exceed 400 words or two pages

5 X 6=30

11. a. Enumerate on the principles of packaging. CO1 K2
(or)
- 11.b. Recall the levels of packaging. CO1 K1
- 12.a. Highlight on the characteristics of any two basic packaging materials CO2 K3
(or)
- 12.b. Explain edible film packaging and its significance CO3 K2
- 13.a. Differentiate gas packaging and CAP. CO3 K3
(or)
- 13.b. Enlist the various traditional methods used for food packaging. CO4 K2
- 14.a. Report on the packaging materials and techniques used for dairy products. CO4 K2
(or)
- 14.b. Explain the methods of packaging followed for bakery products. CO4 K3
- 15.a. Create a food label for a processed food with inclusion of the new FSSAI packaging regulations . CO5 K5
(or)
- 15.b. Enumerate the importance of Barcode and Universal Product Code. CO4 K2

Part C
Answer the following
Answer should not exceed 800 words or four pages

5 x 12=60

- 16.a. Discuss in detail on the packaging requirements. CO1 K2
(or)
- 16.b. Elaborate on the functions of packaging. CO1 K2
- 17.a. Explain the parameters used for testing the packaging material. CO2 K2
(or)
- 17.b. Highlight the characteristics of packaging films used in foods. CO2 K3
- 18.a. Discuss in detail on nano packaging and its benefits. CO3 K3
(or)
- 18.b. Illustrate the packaging technique followed for fresh fruits and vegetables. CO3 K3
- 19.a. Explain the new trends in packaging of processed foods. CO4 K3
(or)
- 19.b. Summarize the characteristics of packaging material used for fats and dairy products. CO4 K3
- 20.a. Discuss on nutritional labeling. CO5 K3
(or)
- 20.b. Highlight on the FSSAI regulations laid for packaging and labeling of food products. CO5K3
