

FIFTH SEMESTER U.G. DEGREE EXAMINATION, NOVEMBER 2021

(CBCSS—UG)

Food Technology

FTL 5B 11—FOOD PRESERVATION AND PACKAGING TECHNOLOGY

Time : Two Hours

Maximum : 60 Marks

Section A*Answer at least eight questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 24.*

1. Enlist different chemical preservatives used in food industry.
2. What is aseptic processing of food products ?
3. State the importance of pasteurization in food preservation.
4. What is the principle of drying ?
5. What is chilling injury ?
6. What is the effect of quick and slow freezing in food quality ?
7. Dose of irradiation.
8. Give any one example for artificial preservative and state its function.
9. What is the action of benzoic acid in food preservation ?
10. What is Hurdle technology ?
11. Explain high pressure processing of food.
12. Enlist 2 biopolymers used in edible packaging.

(8 × 3 = 24 marks)

Section B*Answer at least five questions.**Each question carries 5 marks.**All questions can be attended.**Overall Ceiling 25.*

13. What is Modified Atmosphere Packaging and describe about its advantages ?
14. What is the significance of nutritional labelling ?

Turn over

15. What are the functions of food packaging ?
16. Explain briefly about the methods of freezing.
17. What are the benefits of fermentation in food industry ?
18. What are the advantages of glass as a packing material ?
19. What are the advantages of edible packaging ?

(5 × 5 = 25 marks)

Section C

*Answer any **one** question.*

The question carries 11 marks.

20. Explain types of packages used in food industry.
21. Classification of packaging.

(1 × 11 = 11 marks)