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Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2023**

Food Technology

FTL 5B 11—FOOD PRESERVATION AND PACKAGING TECHNOLOGY

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Section A*Each question carries 2 marks.**Maximum 20 Marks.*

1. What is Canning ?
2. Enlist the methods for sterilization of food products.
3. What is natural drying ?
4. Difference between freezing and freeze drying.
5. What is freezer burn ?
6. Effect of irradiation in food products.
7. What is the principle of fermentation ?
8. Give any *one* example for natural preservative and state its function.
9. What is the action of acetic acid in food preservation ?
10. What is the application of ultrasonics in food processing ?
11. Which are all the gases commonly used in MAP ?
12. What are the 2 types of Active packaging system ?

Section B*Each question carries 5 marks.**Maximum 30 Marks.*

13. What is ohmic heating ?
14. Explain about the sources of ionization radiation.

Turn over

15. Differentiate freezing and refrigeration.
16. What is the principle behind freeze drying ?
17. Explain blanching.
18. What are the types of fermentation ?
19. Enlist and explain the steps in new product development.

Section C

20. Explain natural preservatives- types, examples and applications.
21. Explain broadly about active packaging system.

(1 × 10 = 10 marks)