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(Pages : 2)

Name.....

Reg. No.....

**SIXTH SEMESTER B.A./B.Sc./B.Com./B.B.A. DEGREE EXAMINATION
MARCH 2017**

(CUCBCSS—UG)

Food Technology

FTL 6B 17—FOOD SAFETY, REGULATION AND PACKAGING

Time : Three Hours

Maximum : 80 Marks

I. Objective Type Questions. *All questions are compulsory :*

A Expand the following :

- 1 GMP.
- 2 GRAS.
- 3 CAC.
- 4 AGMARK.
- 5 CAP.

B. State whether the following statements are True or False :

- 6 MSG is a permitted in all food products.
- 7 Rhodamine B is unpermitted in food article.
- 8 Sodium hypochlorite is used for chlorination.
- 9 Veg/non-veg logo on milk pouch is must.
- 10 BIS certification for all packed food is mandatory.

(10 × 1 = 10 marks)

II. Short Answer Type Questions. Answer any *five* questions :

- 11 What is the general stipulation with regard to order of ingredients in nutrition label ?
- 12 What are high risk and low risk foods ? Give examples for each.
- 13 Name the different sampling techniques.
- 14 What is the difference between sanitizer and disinfectant ?

Turn over

- 15 How added oil soluble color in chilli powder is tested ?
- 16 What is BIS ? Name any two food products where its certification is mandatory.
- 17 What are retortable pouches ? Where it is used.

(5 × 2 = 10 marks)

III. Short Essay Questions. Answer any six questions :

- 18 What is the difference between Pasteurization and Sterilization ?
- 19 What is HACCP ? How many steps are there in that ?
- 20 Explain the GHP principles to be followed in a food production unit.
- 21 Explain spoilage mechanisms in fruits and vegetables and how packaging can prevent it ?
- 22 Urea is an adulterant in milk. Explain, why it is added and how it can be detected ?
- 23 How BIS is different from FSSAI ?
- 24 Explain different sampling procedures and tools employed in sampling.
- 25 Food labeling plays a major role in traceability and food recall. Explain in brief.

(6 × 5 = 30 marks)

IV. Essay Questions : Answer any two questions :

- 26 Name the different food regulatory/certification agencies of India and explain their activities in brief.
- 27 Discuss the different levels in food packaging and the functions of food packaging.
- 28 What are the major food contaminants ? Give examples and explain how FSSAI is regulating it in foods.
- 29 Why are plastics preferred for packaging material ? Give at least five examples plastics/thermoplastics used for packaging and their application.

(2 × 15 = 30 marks)