

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted from the academic year 2004-05 & thereafter)

SUBJECT CODE: VC/AC/FP43

B.Sc. DEGREE EXAMINATION, APRIL 2008
BRANCH IV- CHEMISTRY
BRANCH V(A) – PLANT BIOLOGY AND PLANT BIOTECHNOLOGY
BRANCH VI – ADVANCED ZOOLOGY & BIOTECHNOLOGY
FOURTH SEMESTER

COURSE : ALLIED – CORE
PAPER : FOOD PACKAGING AND POST HARVEST TECHNOLOGY
TIME : 3 HOURS **MAX. MARKS: 100**

SECTION –A

ANSWER ALL QUESTIONS: (10x3=30)

1. Expand the following
a) BOPP b) MAP c) FSIS

Answer the following in one or two lines

2. Shelf life.
3. Flavouring Agent
4. Rancid
5. Candling
6. Tetra pak
7. Pasteurisation
8. Blanching
9. Sulphur Di Oxide dip
10. Smoking point.

SECTION –B

ANSWER ANY FIVE QUESTIONS. EACH ANSWER NOT TO EXCEED 300 WORDS: (5x6=30)

11. Describe the packaging materials used for milk.
12. Write briefly about functions of packaging.
13. Give an account of fortification in cereals and cereal products.

14. Explain the principles of food processing by the use of high temperature.
15. Write notes on composites, types and materials used in packaging.
16. Mention any three quality testing methods in food processing.
17. Explain the principles governing the use of radiation in food processing.

SECTION –C

ANSWER ANY TWO QUESTIONS IN 1200 WORDS:

(2x20=40)

18. Give a detailed account on flexible laminates.
19. Give a detailed account of packaging meat and fish products.
20. How is food enriched using fortification? Add a note on extruded foods.
21. Explain how the quality control of raw material and manufacturing processes maintained? Write a brief account on the methods of evaluation.
