

SECTION-C

Note: Long answer type questions. Attempt any three questions. 3x10=30

- Q.3 Discuss on various classification of foods.
- Q.4 Discuss on frozen foods in detail.
- Q.5 Write a detailed note on heat processed foods.
- Q.6 Write a detailed note on fresh fruits and vegetables.
- Q.7 Discuss on refrigeration and cold storage.

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Roll No.

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Packaging Tech.

Subject : Packaging of Food Products and Beverages

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Very Short Answer type questions. Attempt any 15 parts. (15x2=30)

- Q.1 a) Perishable products.
- b) Shelf life.
- c) Bio deterioration.
- d) Microbiological growth.
- e) Principles of freezing.
- f) Frozen products.
- g) Commercial sterilization.
- h) Accepting canning.

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- i) Moisture level of dried foods.
- j) Active packaging.
- k) Meat storage.
- l) Effect of temperature on bacterial growth.
- m) Growing process of fruits.
- n) Fruit juices.
- o) Chemical preservatives.
- p) Fermented foods.
- q) Concept of refrigeration.
- r) Cold storages.

SECTION-B

Note: Short answer type questions. Attempt any ten parts 10x4=40

Q.2 i) Vapor compression refrigeration.

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- ii) Types of cold storages.
- iii) Fats and oil spoilage mechanisms.
- iv) Cured and smoked foods.
- v) Spoilage of fruit juices.
- vi) Characteristics of wine.
- vii) Packaging of fruits.
- viii) Modified atmosphere packaging.
- ix) Packaging of dairy spreads.
- x) Fish processors.
- xi) Fish farming.
- xii) Dehydrated foods.
- xiii) Moisture sensitive foods.
- xiv) Benefits of pasteurization.
- xv) Abiotic spoilage.

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