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Reg. No.....

Name.....

M.Sc. DEGREE (C.S.S.) EXAMINATION, JUNE 2018

Second Semester

Faculty of Science

Branch : Food Technology and Quality Assurance/Food Science and Technology/Food
Science and Quality Control

FT 2MPC 708—FOOD ADDITIVES AND PACKAGING TECHNOLOGY

(2012 Admission onwards)

Time : Three Hours

Maximum Weight : 30

Part A

Short answer type questions, 1 weight each.

*Answer any **five** questions out of the following.*

Define/Explain :

1. Biodegradable packaging.
2. Humectants.
3. Thickeners.
4. Common adulterants in chilly powder.
5. GRAS.
6. Flour improvers.
7. Aseptic packaging.
8. MSG.

(5 × 1 = 5)

Part B

Short essay type questions, 2 weight each.

*Answer any **five** questions out of the following.*

9. Write a brief note on additives in baking.
10. What are emulsifiers ? Explain its mode of action. Write any *two* emulsifiers widely used in food industries.

Turn over





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11. Discuss about natural and artificial colourants. Give examples of each.
12. What is CFB ? Write the defects of CFB.
13. Indicate the merits and demerits of polyester (PET) containers.
14. What do you mean by corrosion of tin plate cans ? Explain the factors responsible for corrosion.
15. Mention the desirable properties of glass containers.
16. Describe any *two* quality tests carried out on fiber board boxes.

(5 × 2 = 10)

Part C

Essay type questions, 5 weight each.

*Answer any **three** questions out of the following.*

17. Mention various laws and regulations that deal with food packaging.
18. What are food additives ? What are their functions ? Classify them.
19. Briefly discuss on modified atmospheric packaging (MAP) of fruits and vegetables.
20. What are the common adulterants in coconut oil ? How they are detected.
21. Discuss the desirable properties for the packaging of coffee powder.
22. Write short notes on :
 - (a) Clarifiers.
 - (b) Neutraceuticals.
 - (c) EDTA.
 - (d) FPO.

(3 × 5 = 15)

