



QP CODE: 22000348



Reg No : .....

Name : .....

**MSc DEGREE (CSS) EXAMINATION , JANUARY 2022**

**Second Semester**

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

**CORE - FQ010204 - FOOD ADDITIVES AND PACKAGING**

2019 Admission Onwards

D456D431

Time: 3 Hours

Weightage: 30

**Part A (Short Answer Questions)**

*Answer any **eight** questions.*

*Weight **1** each.*

1. What are food additives?
2. Give some examples of food additives under GRAS certification.
3. Comment on acute toxicity.
4. Add a note High fructose corn syrup and Honey.
5. Comment on clarifiers used in fruit products
6. What are the key properties of paper and paper board as a packaging material for food?
7. What are the advantages of thermosets?
8. What is active packaging?
9. Write about the gases used in MAP
10. Write about adulterants present in edible oil and their tests.

(8×1=8 weightage)

**Part B (Short Essay/Problems)**

*Answer any **six** questions.*

*Weight **2** each.*

11. What is lethal dosage and single dose experiment?
12. Describe colors used in food.
13. What are the functions of bodying agents?





14. Which are the functions of packaging of food? Elaborate.
15. Describe various packaging materials used for fruits and vegetables.
16. Write in detail about the effect of aseptic packaging in foods.
17. Explain in detail about the migration of packaging material into the food.
18. Write brief notes on adulteration with microorganisms, metallic contamination and packaging hazards  
(6×2=12 weightage)

**Part C (Essay Type Questions)**

*Answer any **two** questions.*

*Weight **5** each.*

19. Elaborate synthetic additives and its functions in different foods.
20. Explain different types of additives used in baked food industry.
21. Write an essay on biodegradable packaging material.
22. Give some examples of adulterants and their detection.

(2×5=10 weightage)

