

23U583

(Pages: 2)

Name:

Reg.No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2025
(CBCSS - UG)
(Regular/Supplementary/Improvement)
CC19UFTL5B11 - FOOD PRESERVATION AND PACKAGING TECHNOLOGY
(Food Technology - Core Course)
(2019 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. Elaborate the objectives of Blanching.
2. What are the advantages and Disadvantages of Freeze Drying.
3. How Chilling injury affects food quality.
4. What are the advantages and Disadvantages of Freezing.
5. Define Dose and Dosimetry.
6. Define Anaerobic Respiration.
7. Differentiate Homofermentation and Heterofermentation.
8. Enumerate on Pulsed electric field.
9. Define Microwave Heating.
10. How melting of glass is done.
11. What are the advantages and disadvantages of paper as packaging material.
12. Define Nutritional Labelling.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

Answer *all* questions. Each question carries 5 marks.

13. Define peeling. What are the different methods of peeling?
14. Explain in detail about Spray Drying.
15. Explain Protein denaturation.
16. How acetic acid act as a preservative? Explain.

17. Explain Market survey.
18. Explain the functions of packaging.
19. Differentiate between CAP and MAP.

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any ***one*** question. The question carries 10 marks.

20. Explain in detail about Aseptic Processing.
21. Explain in detail Biodegradable Packaging.

(1 × 10 = 10 Marks)
