LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034

.Sc.DEGREE EXAMINATION - FOOD CHEMISTRY AND FOOD PROCESSING

FOURTHSEMESTER - APRIL 2018

TIME P 4807- FOOD PRODUCT DEVELOPMENT & PACKAGING TECHNIQUES

Date: 08-05-2018 Dept. No. Max. : 100 Marks
Time: 09:00-12:00

Part A

Answer all the questions.

 $10 \times 2 = 20 \text{ marks}$

- 1. List the steps in new product development.
- 2. Give examples of innovative products.
- 3. Define sensitivity threshold.
- 4. Mention the steps involved in food product auditing.
- 5. What are the different scales used in sensory evaluation?
- 6. List any three advantages of using glasses in food packaging.
- 7. What are biodegradable polymers?
- 8. Mention the basic information required for food labeling.
- 9. Explain the uses of modified atmospheric packaging.
- 10. Define intelligent packaging.

Part B

Answer any eight questions.

 $8 \times 5 = 40 \text{ marks}$

- 11. What is a stage-gate processing? Write its significance in new product development.
- 12. Explain the various techniques involved in conserving traditional foods products.
- 13. Bring out the components of food product authorization.
- 14. Write short notes of bar coding of food products.
- 15. Discuss how the panel of judges for sensory evaluation of foods is trained?
- 16. Design an interview schedule to evaluate the sensory properties of diabetic biscuits with incorporation of flax and chia seeds.
- 17. Write a short note on food product testing and its efficacy in food safety.
- 18. What is the consideration to be made while selecting appropriate packaging material for liquid foods?
- 19. Bring out the properties, advantages and disadvantages of using plastics as packaging materials.
- 20. Write short notes on uses of active packaging.
- 21. Discuss briefly metal reception format for food packaging.
- 22. Highlight the role of FSSAI in packaging and labeling of foods.

Part C

Answer any four questions.

 $4 \times 10 = 40 \text{ marks}$

- 23. Classify the various types of new products and bring out the characteristics of each with suitable examples.
- 24. Discuss various tools used in the sensory evaluation of food products and its impact of consumer preference testing.
- 25. Describe the process of conducting market survey for a new food product to be launched in the near future.
- 26. Emergence of modified atmospheric packaging promotes smart packaging. Justify.
- 27. "Food packaging account for almost two-thirds of total packaging waste by volume" Comment and highlight various recycling and waste disposal methods adopted in packaging industry.
- 28. Write a detailed note on testing and quality assurance of food packaging materials.

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