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POST GRADUATE DIPLOMA IN FOOD SCIENCE AND TECHNOLOGY

Term-End Examination June, 2011

MFT-004 : FOOD PACKAGING, SAFETY AND QUALITY MANAGEMENT

Time: 3 hours Maximum Marks: 70

Note: Attempt only 5 questions.

- 1. Differentiate the followings any seven. 2x7=14
 - (a) Nitrogen and Vacuum packaging.
 - (b) Aseptic and Retort packaging.
 - (c) Tin and TFS cams.
 - (d) Nylon 6 and Nylon 6, 6.
 - (e) Glassine and Kraft paper.
 - (f) Lug Cap and Screw Cap.
 - (g) Thermoplastics and thermosets.
 - (h) ISO 9001: 1994 and ISO 9001: 2008.
 - (i) TBT and SPS agreements.

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	(a)	WVTR
	(b)	CFB
	(c)	MMPO
	(d)	LLDPE
	(e)	PVDC
	(f)	GLP
	(g)	GAP
	(h)	WTO
	(i)	PET
3.	Wri	te short notes on the followings : 5+5+4=14
	(a)	, Palletization and containerization.
	(b)	Principles of Food Hygienic.
	(c)	MAP for fruits and vegetables.
4.	Writ	te down the packaging systems used for the
	foll	owing foods in the market. Give your
	•	incation alongwith.
	(a)	Taj mahal Tea (250 g)
	(b)	•
	(c)	Fried Cashewnuts
5.	(a)	Explain different voluntary and mandatory 7
		Indian regulations/legislations.
	(b)	What is codex alimentarius? Explain its 7
		purpose and establishment.
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Expand the following - any seven.

2x7=14

2.

- 6. (a) What is compatibility of Food Contact 10

 Materials? Based on types of food coming in contact and filling conditions make a table for selection of food simulants and time temperature test conditions for Boil in bags, room temperature filling and storing as per BIS in migration testing.
 - (b) A one litre PET bottle with 600 sq cm exposed surface area releases 3 mg of extractive in water simulant. Calculate the results as mg/dm² and ppm.
- 7. (a) What is the national body for ISO 17025? 7

 Describe the auditing criteria as per this standard for a chemical lab.
 - (b) Write down the key sanitary and 7 phytosanitary measures relevant for food safety and animal/plant health.