

ASSIGNMENT SET - I

Department of Nutrition

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Mahavidyalaya



M.VOC(FTNM):

Semester-II

Paper Code:FTNM23

Answer all the questions

UNIT- 1

1. Write down Criteria for Selection of Proper Packaging.

Unit – 2:

1. Explain how adhesives contribute to bonding various packaging materials used in the food industry.
2. b. Discuss the importance of adhesive performance in ensuring package integrity.
3. Purpose of Labels on Food Packaging

Unit – 3:

1. Role of Protective Packaging in Minimizing Food Spoilage
2. Packaging Solutions for Moisture-Sensitive Foods
3. Applications and Benefits of Active Packaging
4. Innovations in Canned Food Packaging

Unit – 4:

1. Impact of Packaging on Branding and Marketing
2. Discuss recent innovations in the packaging of fruit juices.

Unit – 5:

1. Sustainable Packaging for Fats and Oils
2. Discuss packaging solutions for frozen seafood products.

Unit – 6:

1. Explain the principles behind modifying the atmosphere in MAP.
2. Define Controlled Atmosphere Packaging (CAP) and its objectives.
3. Define Shrink Packaging and its purpose in product containment.

Unit – 7:

1. Explore applications of edible packages in the food industry.
2. Discuss the advantages of using retort pouches over traditional packaging.
3. Discuss recent innovations in the field of microwavable packaging
4. Discuss how biodegradable materials contribute to environmental sustainability.

Unit – 8

1. Define industrial packaging and its objectives in the context of transporting and storing goods.
2. Discuss how unitizing improves the handling and storage of packaged goods
3. Identify common causes of shock damage to packaged goods during transportation.

Unit – 9:

1. Identify two potential sources of toxic materials in packaging.
2. b. Discuss how these sources can pose a risk to the safety of food products.
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Unit –10:

1. Define active packaging and provide an example of an active packaging component.
2. Explain how active packaging contributes to the quality and shelf life of these products.
3. Consumer Perception of Active and Intelligent Packaging

Unit –11:

1. Explain the concept of ethylene scavenging in food packaging.
2. How do odor and flavor absorbers enhance the sensory quality of packaged foods?

3. Provide an example of a food item where preservative releasers are commonly used.
4. Explain the mechanism by which antimicrobial packaging helps preserve food.
5. Discuss how environmental conditions, such as temperature, can impact the performance of antimicrobial packaging.

Unit –12:

1. What is a limitation or challenge associated with the use of NMBP in food packaging?
2. Define Inherently Bioactive Synthetic Polymers and their role in food packaging.
3. Describe the concept of polymers with immobilized bioactive compounds.

Unit –13

1. Explain how TTIs are applied to monitor shelf-life in the food industry.
2. Discuss how TTIs contribute to reducing food waste and enhancing food quality.
3. Discuss the role of TTIs in optimizing distribution processes and stock rotation.

Unit –14:

1. Describe the role of the food matrix in influencing flavor interactions with packaging.
2. Provide a brief overview of a case study involving packaging and lipid oxidation
3. Name three different packaging materials and discuss how they may interact with flavors differently.

Unit –15:

1. Discuss how the permeability of a packaging material to oxygen can be determined.
2. Provide an example of a fresh food product that could benefit from a novel MAP application.

Unit –16:

1. Discuss how aseptic packaging contributes to the preservation of food products.
2. Discuss the advantages of using aseptic packaging systems in comparison to traditional packaging methods.
3. Discuss the advantages of combining aseptic packaging with high-pressure processing.

Unit –17:

1. Discuss a specific application where vacuum or gas packaging is essential.
2. Explain how the bottling process is adapted for different types of beverages, such as carbonated drinks and juices.
3. Define biocomposite in the context of packaging materials.

Unit –18:

1. Describe the role of laws in governing the use of specific materials in packaging.

2. Explain how recycling initiatives contribute to a circular economy in the context of packaging.
3. Discuss the significance of quality control measures in the packaging industry.

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