

**ME (Food Technology) 2<sup>nd</sup> Semester**

**Food Packaging Technology**

**Time: 1h**

**Maximum Marks: 20**

1. Define active packaging and suggest proper packaging material and storage conditions of following food products. 3x2=6
  - i) Fresh Mango
  - ii) Fresh meat
  - iii) Hot dog
2. How do you check quality of glass bottles? 5
3. How do you check water vapour permeability properties of a film? 5
4. Write notes on 2x2=4
  - i) Chitosan
  - ii) Grape extract