



**LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034**

**DEGREE EXAMINATION – FOOD CHEMISTRY AND FOOD PROCESSING**

**FOURTH SEMESTER – APRIL 2015**

**FP 4807 - FOOD PRODUCT DEVELOPMENT & PACKAGING TECHNIQUES**

Date : 20/04/2015

Dept. No.

Max. : 100 Marks

Time : 09:00-12:00

**Part A**

**Answer all the questions.**

**10 x 2 = 20 marks**

1. List the steps involved in food product authorization.
2. Distinguish between difference threshold and detection threshold.
3. What is a cyber team?
4. Mention the uses of face scale in sensory evaluation.
5. What is product rollout?
6. List the general needs of a packaging material.
7. What are the levels of packaging?
8. Name four edible films.
9. List the types of intelligent packaging systems.
10. Name any two biodegradable polymers.

**Part B**

**Answer any eight questions.**

**8 x 5 = 40 marks**

11. Bring out the characteristics of a new food product as introduced by a food company.
12. Highlight the efficacy of food product specification in current market scenario.
13. Design a survey tool to assess consumer's knowledge, attitude and practice of using organic foods.
14. Discuss the steps involved in turning a concept into a product.
15. Explain the usefulness of ranking test for sensory evaluation.
16. Distinguish between consumer oriented test and product oriented test.
17. Discuss the various steps involved in presenting samples for sensory evaluation.
18. Write short notes on thermo-forming chamber and form-fill machines
19. Discuss the various innovations used to tap traditional products to new market.
20. What are the different types of glass used in food packaging?
21. Explain the role of active packaging systems in modern market.
22. Write short notes on food labeling.

**Part C**

**Answer any four questions.**

**4 x 10 = 40 marks**

23. Team development creates a captivating atmosphere by encouraging co-operation, teamwork, interdependence and by building trust among team members. Comment and discuss the role of team for a new food product development.
24. Define concept testing and distinguish product concept versus positioning concept for fruit yoghurt.
25. Describe the process involved in the recruitment, selection and training of judges for sensory evaluation.
26. Elaborate on modified atmospheric systems adopted for food packaging.
27. Discuss waste management of packaging materials with emphasis on the use of an integrated management approach.
28. Explain the process involved in producing metal cans for food and drinks.