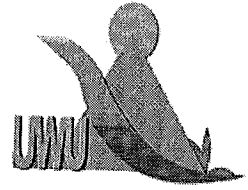


Uva Wellassa University, Sri Lanka
1st Semester Examination Febuary/March 2012
SCT 318-1 Food storage and Packing Technology
Time: One (01) hour



Answer three (03) questions including the question number one (01)

1. Use of multi layered plastic films has become extremely popular in food storage and packaging industry.
 - a. Name and briefly describe three resins that are important in making plastic film. *(10 marks)*
 - b. What are the benefits of using plastic films in food storage and packing? *(10 marks)*
 - c. Briefly describe the different layers in a PET bottle. Use diagrams where necessary. *(10 marks)*
 - d. Explain how Fresh Box Silver Nanoparticle Plastic Food Storage Containers guarantee a less microbial growth compared to normal plastic containers. *(10 marks)*

2. A biscuit manufacturer wanted to select an appropriate packing material for his hygroscopic food product to maintain shelf life of it for at least nine months as requested by the sales department. Assume that moisture content of fresh biscuit, just after manufacturing is 6.0% and increase of moisture beyond 9.0% would badly affects two very important organoleptic properties "crispiness and crunchiness". Considering above facts, explain how you are going to select an appropriate packing material "single or laminate" at about 80% relative humidity condition. *(30 marks)*

3. A medium scale gram seller had 3 options in packing of his roasted hygroscopic food product.
 - a. Packing in a Low density polyethylene (LDPE) pouch, gauge 300 -350
 - b. Packing in a oriented polypropylene (OPP) pouch, gauge 250 -300