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EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF SCIENCE IN FOOD SCIENCE AND TECHNOLOGY

FOST 461: PACKAGING, STORAGE AND DISTRIBUTION OF FOODS

STREAMS: TIME: 2 HOURS

DAY/DATE: FRIDAY 24/09/2021

A.M

8.30 A.M - 10.30

INSTRUCTIONS

• Answer all questions in section A and any two questions in section B

SECTION A

1.Explain aseptic packaging and state its advantages over traditional thermal sterilization.

[6 marks]

- 2. By use of examples differentiate between reuse and recycling under sustainable food packaging. [4 marks]
- 3. Describe the roles played by food packaging. [8 marks]
- 4. (a) The oxygen transmission rate of PET film with 0.1 cm thickness is $0.41 \text{cm}^3 \text{cm}^{-2} \text{ s}^{-1}$. The partial pressure difference (∇P) through the film is 21278 Pa. What is the oxygen permeability coefficient of the film? [2 marks]
- (b) A food stored in a PET jar with a wall thickness of 0.1 cm and a surface area of 400 cm³ becomes rancid if it absorbs 3 cm³ of oxygen. The oxygen

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permeability coefficient of PET is $1.2 \times 10^{-15} \text{cm}^3$.cm.cm⁻².Pa⁻¹. The oxygen vapour pressure inside the container (Pi) was 0 pa and outside the container (P $_0$) was 21278 Pa. Calculate the shelf life of this product.

[3 marks]

5. Describe the process of making a three piece can. [7 marks]

SECTION B

- (a) Proper waste management is important to protect human health, the
 environment and to preserve natural resources. Discuss sustainable food packaging with respect to recycling of food packaging materials.
 [16 marks]
- (b) Discuss the general properties of polyethylene terephthalate (PET) as a food packaging material and give examples of where its applied. [4 marks]
- 7. (a) By giving examples, describe types of papers and their applications in food packaging. [12 marks]
- (b) Define glass and explain its advantages and disadvantages as a food packaging material. [8 marks]
- 8. (a) Name and describe the properties of agents used in active packaging in food processing. [14 marks]
- (b) State types of metals used in food packaging and their general properties. [6 marks]
