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

FOST 461: PACKAGING, STORAGE AND DISTRIBUTION OF FOODS

STREAMS: BSC (FOST) Y4S1 TIME: 2 HOURS

DAY/DATE: FRIDAY 26/03/2021 11.30 A.M. – 1.30 P.M.

INSTRUCTIONS: Answer all questions in section A and any other TWO questions in section B

SECTION A

- 1. (i) Describe three methods used to sterilize aseptic food package materials [3 marks]
- (ii) A food stored in a PET jar with a wall thickness of 0.1 cm and a surface area of 400cm² becomes rancid if it absorbs 3cm³ of oxygen. The O₂ permeability coefficient of PET is 1.2 x 10⁻¹⁵ cm³•cm•cm⁻²s⁻¹•pa⁻¹. The oxygen vapor pressure inside the container (Pi) was 0 Pa and outside the container (Po) was 21278 Pa. Calculate the shelf life of this product?

[3 marks]

- (iii) Explain the role of food packaging with respect to protection/preservation function. [6 marks]
- 2. State the types of metals used in food packaging materials and their general properties. [6 marks]
- Describe aseptic packaging and explain its advantages over traditional thermal sterilization. [6 marks]
- 4. Active packaging is an important and rapidly growing areas. Describe this type of



[6 marks] food packaging. **SECTION B** 5. (a) Giving examples, categorize and describe four types of food packaging systems. [12 marks] Discuss the environmental and health concern of food industry with respect (b) food packaging materials. Give recommendations to address these [8 marks] concerns. Describe the different types of paper used in food packaging applications 6. (a) [12 marks] Define the term glass and explain its advantages and its disadvantages as a (b) food packaging material. [8 marks] 7. Discuss the additives used in manufacture of plastics intended as food (a) packaging materials. [10 marks]

List and explain the steps in forming a three piece can.

[10 marks]

(b)