

AMFT09 FOOD PACKAGING TECHNOLOGY

UNIT-1 BASICS OF PACKAGING

- 1.1 Packaging- Concepts, definition, Significance, classification.
- 1.2 Packaging- Development, Retail/Unit;
- 1.3 Packaging of foods- fresh and processed

UNIT-2 PACKAGING MEDIA & MATERIALS

- 2.1 Primary packaging media- Properties and application, Paper boards, metals, plastics, wood and plywood, glass, flexible materials Labels, caps and closures and adhesives, inks and lacquers, cushioning materials, reinforcements;
- 2.2 Testing & evaluation of packaging media- retail packs & transport packages

UNIT-3 PACKAGING SYSTEMS AND METHODS

- 3.1 Vacuum packaging, gas flush packaging, CAP & MAP, aseptic & retort packaging, box in box.
- 3.2 Food products-General classification and packaging types,
- 3.3 Varieties and trends Storage handling and distribution of packages-including pallets & containers;
- 3.4 Modern methods of packaging.

UNIT-4 PACKAGING DESIGN

- 4.1 Food marketing and role of packaging;
- 4.2 Packaging aesthetic and graphic design;
- 4.3 Packaging- Laws and regulations

UNIT-5 ENVIRONMENTAL ISSUES IN PACKAGING

- 5.1 Coding and marking including bar coding and Environmental,
- 5.2 Ecological & Economic issues,
- 5.3 Recycling and waste disposal.

References Books

- 1 Robertson, G.L. "Food Packaging: Principles and Practice". 2nd Edition. Taylor & Francis, 2006.
- 2 Han, Jung H. "Innovations in Food Packaging". Elsevier, 2005.
- 3 Ahvenainen, Raija. "Novel Food Packaging Techniques". Wood Head Publishing, 2003.