

# AMAG19 FOOD PACKAGING TECHNOLOGY

## UNIT-1 FACTORS AFFECTING SHELF LIFE OF FOOD MATERIAL DURING STORAGE

- 1.1 Spoilage mechanism during storage; definition, requirement,
- 1.2 Importance and scope of packaging of foods.

## UNIT-2 TYPES AND CLASSIFICATION OF PACKAGING SYSTEM

- 2.1 Advantage of modern packaging system.
- 2.2 Different types of packaging materials used.

## UNIT-3 DIFFERENT FORMS OF PACKAGING

- 3.1 Metal container, glass container, plastic container,
- 3.2 Flexible films, shrink packaging, vacuum & gas packaging.

## UNIT-4 PACKAGING REQUIREMENT & THEIR SELECTION FOR THE RAW & PROCESSED FOODS

- 4.1 Advantages & disadvantages of these packaging materials;
- 4.2 Effect of these materials on packed commodities,
- 4.3 Package testing, Printing, labeling and lamination.

## UNIT-5 ECONOMICS OF PACKAGING

- 5.1 Performance evaluation of different methods of packaging food products;
- 5.2 Their merits and demerits; scope for improvements;
- 5.3 Disposal and recycle of packaging waste.

### Reference Books:

1. Mathlonthi, M. (1997). Food Packaging and Preservation- Theory and Practice. Elsevier Applied Science.
2. Paine. (1998). Food Packaging. AVI Publishing Co.
3. Saccron & Graffin. (1998). Food Packaging. AVI Pub.Co.RE AVI Publishing Co.