

**(AG501) Food Packaging Technology**

<b>L</b>	<b>T</b>	<b>P</b>	<b>To</b>	<b>C</b>
3	1	-	4	4

**Unit 1**

Factors affecting shelf life of food material during storage; spoilage mechanism during storage; definition, requirement, importance and scope of packaging of foods.

**Unit II**

Types and classification of packaging system; advantage of modern packaging system. Different types of packaging materials used.

**Unit III**

Different forms of packaging, metal container, glass container, plastic container, flexible films, shrink packaging, vacuum & gas packaging.

**Unit IV**

Packaging requirement & their selection for the raw & processed foods. Advantages & disadvantages of these packaging materials; effect of these materials on packed commodities, Package testing, Printing, labeling and lamination.

**Unit V**

Economics of packaging; performance evaluation of different methods of packaging food products; their merits and demerits; scope for improvements; disposal and recycle of packaging waste.

**TEXT BOOKS:**

1. Crosby. (2000). Food Packaging Material. Applied Science Publishers.
2. Gopakumar, K. (1998). Fish Packaging Technology- materials and Methods. Concept Pub.C, New Delhi.
3. Gordon and Roberston. (2000). Food Packaging. AVI Pub.Co.

**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.