

## **Food Packaging 3(2-1)**

### **Theory**

Introduction to Food Packaging, Types of packaging materials. Shelf life of foods. Aseptic Packaging of foods. Packaging of microwaveable foods. Active and Intelligent Packaging. Modified atmosphere packaging. Packaging of flesh foods. Packaging of horticultural products. Packaging of dairy products. Packaging of cereals, snack foods and confectionary. Packaging of beverages. Packaging of ready to eat foods. Labels and labeling. Test Procedures for packaging materials and packaged products. Safety and legislative aspects of food Packaging.

### **Practical**

Selection of packaging material for specific foods, study of shelf life of different foods in various packaging materials, comparison of different packaging. Materials for quality, migration of hazardous chemicals from packaging material to foods. Package integrity checks. Testing of packaging materials and packages.

### **Books Recommended**

1. Ahvenainen, R. 2003. Novel Food Packaging Techniques. Woodhead Pub. Ltd., Cambridge.
2. Blakistone, B.A. 1998. Principles and applications of modified atmosphere packaging of foods, 2<sup>nd</sup> ed. Blackie Academic & Professional. New York.
3. Fellows, P. and Axtell, B. 1993. Appropriate Food Packaging. Tool Publications, Amsterdam. Netherlands.
4. Lee, D.S., Yam, K.M and Piergiovanni L. 2008. Food Packaging Science and Technology. CRC Taylor & Francis, London, UK.
5. Robertson, G.L. 2006. Food packaging: Principles and practices. CRC Taylor & Francis, London, UK.

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