



FACULTY	AGRICULTURE, ENGINEERING AND NATURAL SCIENCES		
SCHOOL	AGRICULTURE AND FISHERIES SCIENCES		
DEPARTMENT	FOOD SCIENCE AND SYSTEMS		
SUBJECT	FOOD PACKAGING, STORAGE AND DISTRIBUTION		
SUBJECT CODE	AFST 3861		
DATE	JUNE 2024		
DURATION	2 HOURS	MARKS	100

First Opportunity Examination

Examiner: Dr. S.C. Barrion

Internal Moderator: Prof. K.K.M. Nantanga

External Moderator: Prof. V.A. Jideani

This question paper consists of **one (1)** page excluding this front page.

Instructions

- **Answer all five (5) questions**

QUESTION 1

- a) Describe the pros and cons of vacuum packaging of meat. [10]
- b) Define oxygen absorbers and discuss five (5) types. [10]

QUESTION 2

- a) Discuss containment as an important function of food packaging. [15]
- b) Differentiate between polyethylene naphthalate, polyvinyl chloride and polystyrene. [10]

QUESTION 3

- a) Define Food Packaging and outline factors that contributed to its development. [10]
- b) Discuss active preservation technology in food packaging. [10]

QUESTION 4

- a) Compare and contrast the gases used in Modified Atmospheric Packaging. [15]
- b) Discuss tin plates as food packaging material. [10]

QUESTION 5

- a) Discuss the manufacturing of laminates. [5]
- b) Describe the application and mechanism of a substance applied to the packaging material of sponge cake to limit mould growth. [5]

END OF THE EXAMINATION