

**SARDAR PATEL UNIVERSITY**  
**Programme: B.Sc (Home Science)**  
**Semester: III**  
**Syllabus with effect from: June-2012**

**Theory**

**Objectives:**

This course will enable students to:-

- Know different packaging materials available.
- Be aware of new advance and state of the art in food packaging.
- Select appropriate packaging materials for varied food products.

<b>Paper Code: UH03CVFN13</b>	<b>Total Credit: 3</b>
<b>Title Of Paper: Food Packaging</b>	

Unit	Description in detail	Weighting (%)
I	Introduction to food packaging Classification of packaging material, component of packaging Functions of packaging and packing Requirement or characteristics of an ideal package Packaging design consideration	25%
II	<b>Properties, advantage &amp; limitations of packaging material</b> Glass container Metal container (tin & aluminum) Paper, paperboard and corrugated boxes Plastic (thermo-plastic- PE, PP, PET, BOPP, EVOH, PVC, Nylon, thermoset- epoxy resins, phenol formaldehyde) Testing and identification of packaging material Edible films/ coatings Flexible and Retortable pouches	30%
III	Modern techniques in food packaging Modified & controlled atmosphere packaging Aseptic packaging Active packaging, RFID indicator (intelligent packaging) Shelf life testing	25%
IV	<b>Food packaging and laws</b> Pfa Fpo Agmark Bis	20%

**Basic Text & Reference Books**

- Sakharov, S.and Griffin. (1980): Principles of food Packaging AVI Publication Co.
- Briston and Neil: Packaging Management Gower press.
- Horchikess Food and Packaging Interaction American Chemical Society.
- Cairns Oswin Pline Newness Packaging for Climatic Protection Butter Worth.

