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1. Odor measurement & Mechanical texture-meter   physical qualities of storage food can be tested .

2. Relations between time and temperature to determine the stability of food products is obtained by **The number of days stored**

3. Three samples were subjected to certain treatments **Air cool, air hold**

4. **Iron** metal is not used in food packaging

5. **Chromium** is used as protective layer for steel.

6. A metal can is a **primary** package.

7. **Magnesium** is added to aluminum to improve strength of the alloy

8. The aluminum-copper alloys typically contain between **2-10 %** copper

9. **Zinc** increases susceptibility of the alloys to Stress corrosion cracking.

10. **Nickel** is added to aluminum alloys to reduce the coefficient of expansion.

11 . Carbohyderate ,proteins components are major nutrients in our food

12 Mineral and protein food components is required for the growth and maintenance of the human body.

13 carbohyderate   food components give energy to our body

14 **Fruit and vegetable**   food items provides dietary fibre

15 Food processing in India is concentrated in   **unorganized** sector maximum

16   **Organized food retail** is a factor for processed food in India**.**

17. **Mechanical action**   food processing accomplished

18   **Drying food through a hot gas**   is spray drying in food processing

19 **Extendindg the shelf life of the food** is the main benefit of thermal processing in food

20 . **Canned soups and stew** is an example of a food product that is typically thermally Processed**.**

21.**Histidine** amino acid has buffering capacity.

22.**Ergosterol** is present in the cell membrane of fungi.

23.Ribosome's cell organelles is involved in the process of **protein** synthisis.

24.Ilets of langerlians are found in **pancreas gland**

25. **Enzymes** are proteins

26.Diseases that spread from one person to another are called **communicable diseases**

27. Hypertension disease is an non-communicable disease.

28. **Calcium** mineral functions by building strong bones and teeth.

29. **Water** food components does not provide any nutrients.
30. Potatoes, cereals beans, pulses and oats are rich in **carbohydrate**
31. A common beverage, cola is obtained from **seeds**
32. **Breads and cereals** food group is our bodys best source of energy.
33. **Butter, cheese and oil** food components is rich in fat.
34. **Fruits and Vegetable** food items provides dietary fibre.
35. **29.73 percent** fat of whole milk is fat when compared on a dry matter basis.
36. Intermediate moisture foods (IMF) are in the water activity range of **0.6 to 0.84**
37. The ideal packaging material for high pressure processing of food **is plastic polymers**
38. The procers applied to fruits and vegetables prior to freezing to inactivate the enzyme is **Blanching**
39. **Standard plate count** is not a rapid platform test performed for raw milk.
40. Flat or insipid flavor in butter is due to **excess washing of butter granules**

II. Short Answers.
1. **Define packaging**?
A: Packaging is the science, art and technology of inclosing, protecting a product and providing information about the product for distribution storage sale and use.

2. **Define labeling?**
A: A label is a small piece of paper, fabric, plastic or similar material attached to an object and giving information.

3. **Define product costing?**
A: A product cost can be simply defined as the total amount of cost assigned to a particular product based on a specific purpose of the management of the organization.

4. **Define standardization**?
A: Standardization of drug mean confirmation of its identity and determination of its quality and purity and detection of its quality and purity and detection of nature of adulterant by various parameters like morphological microscopically observations.

5. **Define Entrepreneurship**?
A: Entrepreneur is an innovator who brings economic development through new combinations of factors of production.

6. **Define shelf life prediction of food?**
A:. Shelf life prediction is the process of determining how long a food product will remain safe and acceptable to eat. It is based on a variety of tests that evaluate the product's quality, safety, and stability.

7. **Define canning?**
A: Canning is a method of preservation of food in which the food is processed and hermetically sealed in containers glass.

8. **Define shelf life studies?**

A: A shelf life study is a process that determines the length of time a product can be used or stored before it goes bad. It is used to determine a product's "best before" date.

9. **Define paneer**?

A: Paneer also called India cottage cheese is one of the most popular cheeses used in Indian cuisine.

10. **Define beverage**?

A: Beverages can be defined as any fluid which is consumed by drinking. It consists of diverse group of food products usually liquids the most essential drinks available fluids like fruit beverage