

MANGALORE UNIVERSITY
Department of Biosciences
M.Sc. Food Science and Nutrition

FNP 461 FOOD PACKAGING

Course outcome:

- Understand the water vapour transmission rate for different materials.
 - Identify the toxins, pesticides and adulteration in food.
 - Handel surface sterilization and its application in food handling
 - Assessment of food packaging effectiveness by using various methods.
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- 1) Assessment of air using Surface Impingement method.
 - 2) Detection of efficacy of surface sterilization using swab and Rinse method.
 - 3) Determination of water vapour transmission rate for different materials.
 - 4) Estimation of toxins and pesticides in food.
 - 5) Detection of adulteration in foods.

