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# Ecodesign in food packaging

## UNIT 1: Introduction and General Approach of Ecodesign for Food Packaging

### Quiz and Assignment

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## Quiz

- 1)** What are the technological processes of foods heat processing:
  - A. Pasteurization and sterilization
  - B. Pulsed light processing
  - C. Ultra-violet light processing
  
- 2)** Among the Ecodesign requirements for packaging we find:
  - A. Uses of Common Materials (Paper and Cardboard, Plastic, Glass, Wood, Metal)
  - B. Reducing the environmental and social impacts; reducing the thickness and mass of the package; eliminating the unnecessary spaces, layers and components and for some products, bulk density by concentration (coffee, juices, detergents, etc.); the use, where possible, of recycled materials.
  - C. Appropriate use of primary, secondary and tertiary packaging.
  
- 3)** Which of the following foods should be consumed in a smaller quantity:
  - A. Fats and sweets
  - B. Meat and derivatives, fish, eggs
  - C. Milk, dairy, cheeses

## Assignment

1. Draw a classification of the food packaging according to the materials used (see also FOOD UNIT 1 VIDEO 1FIN)
  
  2. Develop the eco-design prescription, " Design for fit - purpose " (the packaging must match the purpose for which it was created)
- (see video UNIT1.2 - SUSTAINABILITY)

