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## Ecodesign in food packaging

UNIT 6: Metal cans

Quiz and Assignment

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## Quiz

- 1) Canned food can be recycled:
  - A. 100%, endless, with loss of quality of the resulting material
  - B. 100% with loss of quality and resistance
  - C. 100%, endless, without loss of quality and strength of the resulting material
- 2) The materials from which three-piece cans are manufactured are:
  - A. Thin, tinned or chrome steel sheet
  - B. Stainless steel sheet covered with organic lacquer
  - C. Stainless steel sheet tinned or covered with organic lacquer
- 3) Canned aluminum can be:
  - A. Pure aluminum, not alloyed
  - B. Aluminum sheet alloyed with Si and Mg
  - C. Aluminum sheet covered with organic lacquer
- 4) Two-pieces cans are running:

A. Dragging through tungsten carbide rings or multi-step embossing using the draw-redraw process

- B. Only by pulling through tungsten carbide rings;
- C. Only through multi-step drawing through draw-redraw

5) The lid and bottom of the cans are closed on the can body by the technological process called:

- A. Welding
- B. Soft glue
- C. Double Folding
- 6) When sterilizing and pasteurizing the food when packing in metal packaging:



Ecodesign in Food Packaging UNIT 6: Metal Cans Quiz and Assignment Page 2 of 3 A. Sterilization is performed at 115-135  $^{\circ}$  C before filling the can with the food and attaching the lid. Pasteurization is performed at temperatures of 90-105  $^{\circ}$  C before filling the can with the food and attaching the lid.

B. Pasteurization is performed after filling the can with the food and attaching the lid and sterilizing before filling due to the higher temperature of the process.

C. Sterilization and pasteurization is performed after filling the can with the food and attaching the lid.

## Assignment

1. Describe how the functions of metal food packaging (cans) are performed due to the materials used for their construction (see also video unit 6, cans).



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