

Ecodesign in food packaging

UNIT 10: Active and Intelligent Packaging

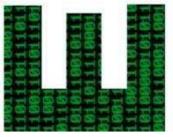
Quiz and Assignment

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Quiz

1) The active packaging is:

- A. Food packaging that performs a complete barrier to the influence of outside environment parameters.
- B. Packaging containing materials and articles that absorb chemicals from food or from the environment surrounding food or containing materials and articles that release substances in food or the environment, such as preservatives, antioxidants, flavorings, etc. .
- C. Food packaging that avoids food from the mechanical stresses that may occur when transporting and handling

2) The smart packaging system is:

- A. Packaging that absorbs chemicals from food or from the environment that surround food or releases substances in food or in the environment, such as preservatives, antioxidants, flavorings, etc.
- B. Packaging containing materials and objects that monitor the condition of the packaged food or the environment surrounding the food.
- C. Food packaging that performs a complete barrier to the influence of outside environment parameters.
 - 3) Intelligent materials and objects can be:
 - A. Absorbents: Absorbent pads, envelopes and bags of ethylene, humidity, oxygen, carbon dioxide.
 - B. Product Quality Indicators (Temperature, Fresh, etc.)
 - C. Product protection indicators (packaging breakage, theft, etc.)
 - 4) Which antimicrobial agents are regulated by EU directives:
 - A. Organic acids, silver zeolite.
 - B. Condiments and herbs extracts.
- C. Synthetic antioxidants such as ascorbic acid (vitamin C), BHA (butylhydroxyanisole, E 320) / BHT (butylated hydroxytoluene, E 321), or natural vitamins such as vitamin E, chlorine dioxide and sulfur dioxide.

Assignment

Develop at least one of the following tasks:



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