



**Isfahan University of Technology
College of Agriculture
Department of Food Science**

Course name: **Food Packaging (BSc program).**
Prerequisite: Food Chemistry, Principles of Food Preservation
Lecturer: Dr. Mahdi Kadivar
Class/Time: Tuesdays 08:00-10:00, Classroom no. 3
Troubleshooting hours: Saturdays 8-10.

Reference book: Robertson, G. H. 2006. Food Packaging, Taylor & Francis, ERC

Theory:

Introduction and historical features, materials used for food packaging, metal (tin-coated) containers, types of steel used in can-making, steels and corrosive effect of food on them, different types of coats; their quality and application in can-making, glass jars; composition, formation, application features, and quality factors, flexible films and packages and their application for food packaging, use of paper and board for food packaging and transition, packaging of meat, dairy, fruit and vegetables products, visiting of can-makers, glass-jar formation factory, flexible film and container making industry.

Course assessments (scores):

Midterm: 6

Quizzes (two): 2

Final: 12.