**Ankara Üniversitesi  
Kütüphane ve Dokümantasyon Daire Başkanlığı**

**Açık Ders Malzemeleri**

Ders izlence Formu

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| --- | --- |
| Dersin Kodu ve İsmi | **FDE 228 Food Packaging** |
| Dersin Sorumlusu | Doç. Dr. Eda DEMİROK SONCU |
| Dersin Düzeyi | Lisans |
| Dersin Kredisi | 2 |
| Dersin Türü | Zorunlu |
| Dersin İçeriği | Packaging: Definitions and principles, Functions of packaging, Properties of packaging materials, Packaged product quality and shelf life, Packaging materials (Cellulosic, glass, metals, plastic), Packaging Technologies (aerobic, vacuum, MAP, active, intelligent and edible packaging), Packaging of meat and meat products, Packaging of dairy products, Packaging of fruits and vegetables, Packaging of cereals and snack foods, Packaging of vegetable oils, Packaging of beverages |
| Dersin Amacı | ---An ability to learn different types of packaging materials and their properties  ---An ability to understand factors that affect packages food product quality and shelf life  ---An ability to have a knowledge on different packaging technology and their working principles  ---An ability to learn packaging options for different type of food products |
| Dersin Süresi | 14 hafta |
| Eğitim Dili | İngilizce |
| Ön Koşul | Yok |
| Önerilen Kaynaklar | --Coles R. et al. (2003). Food Packaging Technology. Blackwell Publishing and CRC Press. 368 pages  --Jeantet, R. et al. (2016). Packaging (Part 5) In Handbook of Food Science and Technology 2/Food Process Engineering and Packaging. John Wiley&Sons, Inc. USA. 347 pages  --Robertson, G.L. (2010). Food Packaging and Shelf Life: A Practical Guide. CRC Press Taylor&Francis Group. 408 pages  --Piergiovanni, L. & Limbo, S. (2016). Food Packaging Materials. Springer. 78 pages  --Singh, P. et al. (2017). Food Packaging Materials: Testing and Quality Assurance. CRC Press Taylor&Francis Group. 357 pages |
| Dersin Kredisi (AKTS) | 3 |
| Laboratuvar | Yok |
| Diğer-1 |  |