

National Testing Agency

Question Paper Name :	Dairy Chemistry 17th September Shift 2
Subject Name :	Dairy Chemistry
Creation Date :	2021-09-17 18:54:38
Duration :	120
Total Marks :	480
Display Marks:	Yes

Dairy Chemistry

Group Number :	1
Group Id :	190889108
Group Maximum Duration :	0
Group Minimum Duration :	120
Show Attended Group? :	No
Edit Attended Group? :	No
Break time :	0
Group Marks :	480
Is this Group for Examiner? :	No

Part A: General Knowledge

Section Id :	190889248
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory

Number of Questions :	20
Number of Questions to be attempted :	20
Section Marks :	80
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Sub-Section Number :	1
Sub-Section Id :	190889288
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 19088912262 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 4 Wrong Marks : 1

Which of the following is the device used to measure the power and speed of the wind?

- 1. Avometer
- 2. Anemometer
- 3. Airometer
- 4. Aviontimeter

Options :

- 19088948941. 1
- 19088948942. 2
- 19088948943. 3
- 19088948944. 4

Question Number : 2 Question Id : 19088912263 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 4 Wrong Marks : 1

Optical fibre used the concept of which of the following?

- 1. Reflection
- 2. Refraction
- 3. Total internal reflection
- 4. Total internal refraction

Options :

- 19088948945. 1
- 19088948946. 2
- 19088948947. 3
- 19088948948. 4

Question Number : 3 Question Id : 19088912264 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Yellow vein mosaic is the viral disease of which of the following plants?

- 1. Ladyfinger
- 2. Papaya
- 3. Sugarcane
- 4. Banana

Options :

- 19088948949. 1
- 19088948950. 2
- 19088948951. 3
- 19088948952. 4

Question Number : 4 Question Id : 19088912265 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following organ(s) is affected by Mumps disease?

- 1. Entire body
- 2. Skin
- 3. Eye
- 4. Parotid

Options :

- 19088948953. 1
- 19088948954. 2
- 19088948955. 3

19088948956. 4

Question Number : 5 Question Id : 19088912266 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is the chemical name of vitamin B₂?

1. Riboflavin
2. Calciferol
3. Pyridoxin
4. Niacin

Options :

19088948957. 1

19088948958. 2

19088948959. 3

19088948960. 4

Question Number : 6 Question Id : 19088912267 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is not the input unit of the computer?

1. Mouse
2. Keyboard
3. Screen
4. Scanner

Options :

19088948961. 1

19088948962. 2

19088948963. 3

19088948964. 4

Question Number : 7 Question Id : 19088912268 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The digital computer operates on which of the following principle?

1. Measurement
2. Calculation
3. Logical
4. Electrification

Options :

19088948965. 1

19088948966. 2

19088948967. 3

19088948968. 4

Question Number : 8 Question Id : 19088912269 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The non-cooperation movement of Gandhiji was launched in which of the following year?

1. 1915
2. 1922
3. 1920
4. 1930

Options :

19088948969. 1

19088948970. 2

19088948971. 3

19088948972. 4

Question Number : 9 Question Id : 19088912270 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

An Islamic revivalist movement named Wahabi movement was founded by which of the following person?

1. Sian Saheb
2. Syed Ahmed
3. Haji Shariat-Allah
4. DaduMian

Options :

19088948973. 1

19088948974. 2

19088948975. 3

19088948976. 4

Question Number : 10 Question Id : 19088912271 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is considered as the “Magna Carta of England Education in India”?

1. Hunter education commission
2. Lord Macaulay’s Minute
3. Wood’s Despatch
4. Thomas Babington Macaulay

Options :

19088948977. 1

19088948978. 2

19088948979. 3

19088948980. 4

Question Number : 11 Question Id : 19088912272 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following nutrient does not come under the ambit of 'macro-nutrients in Soil Health Card?

1. Nitrogen
2. Zinc
3. Phosphorous
4. Potassium

Options :

19088948981. 1

19088948982. 2

19088948983. 3

19088948984. 4

Question Number : 12 Question Id : 19088912273 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Cole crops, root crops and legumes come under the ambit of which of the following?

1. Olericulture
2. Pomology
3. Viticulture
4. Arboriculture

Options :

19088948985. 1

19088948986. 2

19088948987. 3

19088948988. 4

Question Number : 13 Question Id : 19088912274 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The study of individual trees, shrubs, vines, and perennial woody plants is known as which of the following?

1. Turf management
2. Arboriculture
3. Pomology
4. Viticulture

Options :

19088948989. 1

19088948990. 2

19088948991. 3

19088948992. 4

Question Number : 14 Question Id : 19088912275 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The ministry is implementing MIDH (Mission for Integrated Development of Horticulture) with effect from which of the following year?

1. 2012-13
2. 2019-20
3. 2015-16
4. 2014-15

Options :

19088948993. 1

19088948994. 2

19088948995. 3

19088948996. 4

Question Number : 15 Question Id : 19088912276 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The interaction of soils with living things, particularly plants are well known as which of the following?

1. Edaphology
2. Pedology
3. Soil zoology
4. Pedogenesis

Options :

19088948997. 1

19088948998. 2

19088948999. 3

19088949000. 4

Question Number : 16 Question Id : 19088912277 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following systems has also incorporated social aspects in itself?

1. Landscaping
2. Permaculture
3. Horticulture
4. Forest gardening

Options :

19088949001. 1

19088949002. 2

19088949003. 3

19088949004. 4

Question Number : 17 Question Id : 19088912278 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

What do you term the phenomenon whereby the specific gene is added to the plant for producing a desirable phenotype?

1. Genetic manipulation
2. Genetic recombination
3. Genetic modification
4. Genetic hybridisation

Options :

19088949005. 1

19088949006. 2

19088949007. 3

19088949008. 4

**Question Number : 18 Question Id : 19088912279 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

What is the focus of the participatory plant breeding program?

1. Scientists
2. Plants
3. Environment
4. Farmers

Options :

19088949009. 1

19088949010. 2

19088949011. 3

19088949012. 4

**Question Number : 19 Question Id : 19088912280 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

How do you term the form of agriculture, in which, industrialized production of crops and animal products takes place?

1. Manufactured agriculture
2. Modern agriculture
3. Industrial agriculture
4. Mechanistic agriculture

Options :

19088949013. 1

19088949014. 2

19088949015. 3

19088949016. 4

**Question Number : 20 Question Id : 19088912281 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Micro-irrigation fund of Rs. 5,000 crore has been placed with which of the following organization?

1. NABARD
2. IDBI
3. SBI
4. RRBs

Options :

19088949017. 1

19088949018. 2

19088949019. 3

19088949020. 4

Part B Core : Dairy Science : Dairy Technology & Food Technology

Section Id : 190889249

Section Number : 2

Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	50
Number of Questions to be attempted :	50
Section Marks :	200
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Sub-Section Number :	1
Sub-Section Id :	190889289
Question Shuffling Allowed :	Yes

Question Number : 21 Question Id : 19088912282 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No
Correct Marks : 4 Wrong Marks : 1

The casein fraction which has maximum carbohydrates associated with it is _____.

- | | |
|-----------|-----------|
| (1) Alpha | (2) Beta |
| (3) Kappa | (4) Gamma |

Options :

- 19088949021. 1
- 19088949022. 2
- 19088949023. 3
- 19088949024. 4

Question Number : 22 Question Id : 19088912283 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No
Correct Marks : 4 Wrong Marks : 1

What is the proportion in which buffalo milk with 6.5% fat and low fat milk with 0.5% fat are to be combined in order to produce mixed milk conforming to standardized milk fat standards?

- | | |
|-----------|-----------|
| (1) 1 : 1 | (2) 2 : 1 |
| (3) 1 : 2 | (4) 1 : 3 |

Options :

- 19088949025. 1
- 19088949026. 2
- 19088949027. 3
- 19088949028. 4

Question Number : 23 Question Id : 19088912284 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The environmental management of a dairy plant is denoted by the ISO series _____.

- | | |
|-----------|-----------|
| (1) 9000 | (2) 11000 |
| (3) 14000 | (4) 22000 |

Options :

- 19088949029. 1
- 19088949030. 2
- 19088949031. 3
- 19088949032. 4

Question Number : 24 Question Id : 19088912285 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
(A) Fat in infant food	(I) 10%
(B) Fat in table cream	(II) 19%
(C) Fat in condensed milk	(III) 20%
(D) Fat in ice cream	(IV) 9%

Choose the correct answer from the options given below :

- (1) (A)-(I), (B)-(IV), (C)-(III), (D)-(II)
- (2) (A)-(III), (B)-(II), (C)-(I), (D)-(IV)
- (3) (A)-(II), (B)-(III), (C)-(IV), (D)-(I)
- (4) (A)-(IV), (B)-(III), (C)-(I), (D)-(II)

Options :

- 19088949033. 1
- 19088949034. 2
- 19088949035. 3
- 19088949036. 4

Question Number : 25 Question Id : 19088912286 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Deficiency of calcium in the diet leads to

- | | |
|------------------|-------------|
| (1) Goitre | (2) Anemia |
| (3) Osteoporosis | (4) Rickets |

Options :

- 19088949037. 1
- 19088949038. 2
- 19088949039. 3
- 19088949040. 4

Question Number : 26 Question Id : 19088912287 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

_____ is an example of a medical food.

- | | |
|---------------------------|-----------------------------|
| (1) Sports drinks | (2) Symbiotic yoghurt |
| (3) Flavoured dairy drink | (4) Lactose hydrolysed milk |

Options :

- 19088949041. 1
- 19088949042. 2
- 19088949043. 3
- 19088949044. 4

Question Number : 27 Question Id : 19088912288 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The antimicrobial protein found in milk is

- | | |
|-----------------------|----------------------------|
| (1) Glycomacropeptide | (2) Lactoferrin |
| (3) MGF protein | (4) β -Lactoglobulin |

Options :

19088949045. 1

19088949046. 2

19088949047. 3

19088949048. 4

Question Number : 28 Question Id : 19088912289 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The protein content in retentate can be further increased using

- | | |
|---------------------|---------------------|
| (1) Diafiltration | (2) Nanofiltration |
| (3) Microfiltration | (4) Reverse osmosis |

Options :

19088949049. 1

19088949050. 2

19088949051. 3

19088949052. 4

Question Number : 29 Question Id : 19088912290 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Elimination of _____ by removing the gene from cow milk by transgenesis may improve the problem of cow milk allergy in children.

- | | |
|---------------------------|----------------------------|
| (1) β -Casein | (2) Lactose |
| (3) α -Lactalbumin | (4) β -Lactoglobulin |

Options :

19088949053. 1

19088949054. 2

19088949055. 3

19088949056. 4

Question Number : 30 Question Id : 19088912291 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements : One is labelled as Assertion (A) and the other is labelled as Reason (R).

Assertion (A) : It is, in general difficult to stabilize a water in oil emulsion.

Reason (R) : Charge effects are not applicable and only steric stabilization is possible in W/O emulsions.

In the light of the above statements, choose the correct answer from the options given below :

- (1) Both (A) and (R) are true and (R) is the correct explanation of (A)
- (2) Both (A) and (R) are true but (R) is NOT the correct explanation of (A)
- (3) (A) is true but (R) is false
- (4) (A) is false but (R) is true

Options :

19088949057. 1

19088949058. 2

19088949059. 3

19088949060. 4

Question Number : 31 Question Id : 19088912292 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following is an example of sparkling wine?

- | | |
|---------------|--------------|
| (1) Port Wine | (2) Sherry |
| (3) Champagne | (4) Red wine |

Options :

19088949061. 1

19088949062. 2

19088949063. 3

19088949064. 4

Question Number : 32 Question Id : 19088912293 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Maximum heat damage occur during the _____ of drying.

- | | |
|-------------------------|--------------------------|
| (1) Falling Rate Period | (2) Constant Rate Period |
| (3) Come-up Period | (4) Post drying stage |

Options :

19088949065. 1

19088949066. 2

19088949067. 3

19088949068. 4

Question Number : 33 Question Id : 19088912294 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following is absent in cocoa butter?

- | | |
|-------------------|-----------------|
| (1) Palmitic acid | (2) Oleic acid |
| (3) Stearic acid | (4) Lauric acid |

Options :

19088949069. 1

19088949070. 2

19088949071. 3

19088949072. 4

**Question Number : 34 Question Id : 19088912295 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Which among the following is the reduced form of myoglobin?

- | | |
|--------------------------|--------------------|
| (1) Oxymyoglobin | (2) Metmyoglobin |
| (3) Oxygenated myoglobin | (4) Deoxymyoglobin |

Options :

19088949073. 1

19088949074. 2

19088949075. 3

19088949076. 4

**Question Number : 35 Question Id : 19088912296 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Extensive heating of starchy rich food material may leads to the formation of _____.

- | | |
|----------------------|-----------------|
| (1) Resistant starch | (2) Histamine |
| (3) Acrylamide | (4) Waxy starch |

Options :

19088949077. 1

19088949078. 2

19088949079. 3

19088949080. 4

Question Number : 36 Question Id : 19088912297 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following is not a reconstitution property of milk powder?

- | | |
|-------------------|--------------------|
| (1) Sinkability | (2) Wettability |
| (3) Agglomeration | (4) Dispersibility |

Options :

19088949081. 1

19088949082. 2

19088949083. 3

19088949084. 4

Question Number : 37 Question Id : 19088912298 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
(A) Malolactic Fermentation	(I) Bread
(B) Pitching	(II) Wine
(C) Dextrinization	(III) Meat
(D) Stunning	(IV) Beer

Choose the correct answer from the options given below :

- (1) (A)-(IV), (B)-(I), (C)-(III), (D)-(II)
- (2) (A)-(II), (B)-(I), (C)-(III), (D)-(IV)
- (3) (A)-(II), (B)-(IV), (C)-(I), (D)-(III)
- (4) (A)-(III), (B)-(IV), (C)-(I), (D)-(II)

Options :

19088949085. 1

19088949086. 2

19088949087. 3

19088949088. 4

Question Number : 38 Question Id : 19088912299 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements : One is labelled as Assertion (A) and the other is labelled as Reason (R).

Assertion (A) : Cake flour is often subjected to chlorination to improve the quality of cake.

Reason (R) : Chlorination bleaches the carotenoids of wheat flour, and impart whiteness. It also oxidizes flour starch which swells more on gelatinization.

In the light of the above statements, choose the correct answer from the options given below :

- (1) Both (A) and (R) are true and (R) is the correct explanation of (A)
- (2) Both (A) and (R) are true but (R) is NOT the correct explanation of (A)
- (3) (A) is true but (R) is false
- (4) (A) is false but (R) is true

Options :

19088949089. 1

19088949090. 2

19088949091. 3

19088949092. 4

Question Number : 39 Question Id : 19088912300 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements : One is labelled as Assertion (A) and the other is labelled as Reason (R).

Assertion (A) : Fruits like mango are exposed to Vapour Heat Treatment (VHT) before export as quarantine measure.

Reason (R) : Exposure to vapour check the biosynthesis of ethylene and thus inhibit ripening process.

In the light of the above statements, choose the correct answer from the options given below :

- (1) Both (A) and (R) are true and (R) is the correct explanation of (A)
- (2) Both (A) and (R) are true but (R) is NOT the correct explanation of (A)
- (3) (A) is true but (R) is false
- (4) (A) is false but (R) is true

Options :

19088949093. 1

19088949094. 2

19088949095. 3

19088949096. 4

Question Number : 40 Question Id : 19088912301 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Food emulsions exhibits _____ type of rheological behaviour.

- | | |
|--------------------|----------------------|
| (1) Newtonian | (2) Rheopectic |
| (3) Shear thinning | (4) Shear thickening |

Options :

19088949097. 1

19088949098. 2

19088949099. 3

19088949100. 4

Question Number : 41 Question Id : 19088912302 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Average Magnesium (Mg) content of raw milk is about

- | | |
|-------------------|--------------------|
| (1) 1.2 mg/100 ml | (2) 12 mg/100 ml |
| (3) 120 mg/100 ml | (4) 0.12 mg/100 ml |

Options :

19088949101. 1

19088949102. 2

19088949103. 3

19088949104. 4

Question Number : 42 Question Id : 19088912303 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Volumetric method for detection of lactose in milk

- | | |
|-------------------------|---------------------------|
| (1) Lane-Eynon Method | (2) Werner-Schimdt Method |
| (3) Polarimetric Method | (4) Rose-Gottlieb Method |

Options :

19088949105. 1

19088949106. 2

19088949107. 3

19088949108. 4

Question Number : 43 Question Id : 19088912304 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Crude protein content of milk and milk product is calculated by multiplying nitrogen content with factor

- | | |
|----------|----------|
| (1) 6.25 | (2) 6.38 |
| (3) 6.30 | (4) 5.75 |

Options :

19088949109. 1

19088949110. 2

19088949111. 3

19088949112. 4

Question Number : 44 Question Id : 19088912305 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Vacreation refers to

- | | |
|---------------------------|--------------------------|
| (1) Vaccum packaging | (2) Vaccum sterilization |
| (3) Vaccum pasteurization | (4) Vaccuum creation |

Options :

19088949113. 1

19088949114. 2

19088949115. 3

19088949116. 4

Question Number : 45 Question Id : 19088912306 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

For selection of wavelength, spectrophotometer uses :

- | | |
|-------------------|----------------|
| (1) Processor | (2) Transducer |
| (3) Monochromator | (4) Slit |

Options :

19088949117. 1

19088949118. 2

19088949119. 3

19088949120. 4

Question Number : 46 Question Id : 19088912307 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Following product exhibit maximum heat induced changes

- | | |
|------------------------------|---------------------|
| (1) Sweetened Condensed Milk | (2) Evaporated milk |
| (3) Khoa | (4) Milk Powder |

Options :

19088949121. 1

19088949122. 2

19088949123. 3

19088949124. 4

Question Number : 47 Question Id : 19088912308 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Casein : Fat ratio is adjusted in cheese milk to

- | | |
|-----------------|-----------------|
| (1) 0.45 – 0.60 | (2) 0.68 – 0.70 |
| (3) 0.68 – 0.80 | (4) 0.60 – 0.70 |

Options :

19088949125. 1

19088949126. 2

19088949127. 3

19088949128. 4

Question Number : 48 Question Id : 19088912309 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

During cheese making enzyme rennet acts on

- | | |
|--------------------------|---------------------|
| (1) αS_1 -Casein | (2) β -Casein |
| (3) αS_2 -Casein | (4) K-Casein |

Options :

19088949129. 1

19088949130. 2

19088949131. 3

19088949132. 4

**Question Number : 49 Question Id : 19088912310 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

For which of the water soluble vitamin milk is the only source for vegetarians

- | | |
|----------------|--------------------|
| (1) Folic acid | (2) Cyanocobalamin |
| (3) Thiamin | (4) Biotin |

Options :

19088949133. 1

19088949134. 2

19088949135. 3

19088949136. 4

**Question Number : 50 Question Id : 19088912311 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

As per FSSAI, 2006, maximum free fatty acid content (% oleic acid) in ghee is

- | | |
|----------|----------|
| (1) 1.5% | (2) 3% |
| (3) 2.5% | (4) 3.5% |

Options :

19088949137. 1

19088949138. 2

19088949139. 3

19088949140. 4

Question Number : 51 Question Id : 19088912312 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The area of pipe at section XX' is 315 cm^2 . The area of pipe at section YY' is twice the area of section XX'. The velocity at section XX' is 4.5 m/sec . Find the velocity at section YY'. Also determine flow rate through the pipe.

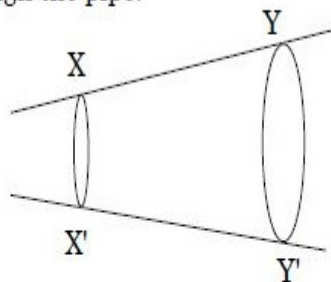


Fig. 1

- (1) $V = 2.25 \text{ m/sec}$, $Q = 0.14175 \text{ m}^3/\text{sec}$
- (2) $V = 22.25 \text{ m/sec}$, $Q = 0.14175 \text{ m}^3/\text{sec}$
- (3) $V = 2.25 \text{ m/sec}$, $Q = 1.4175 \text{ m}^3/\text{sec}$
- (4) $V = 22.25 \text{ m/sec}$, $Q = 1.4175 \text{ m}^3/\text{sec}$

Options :

19088949141. 1

19088949142. 2

19088949143. 3

19088949144. 4

Question Number : 52 Question Id : 19088912313 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The thermal conductivity of frozen food is _____ than foods at normal temperature.

- | | |
|-----------|---------------------|
| (1) Lower | (2) Higher |
| (3) Same | (4) Can not predict |

Options :

19088949145. 1

19088949146. 2

19088949147. 3

19088949148. 4

Question Number : 53 Question Id : 19088912314 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following arrangement could eliminate the use of pump between effects in evaporation?

- | | |
|------------------|----------------------------------|
| (1) Forward feed | (2) Backward feed |
| (3) Mixed feed | (4) Its theoretically impossible |

Options :

19088949149. 1

19088949150. 2

19088949151. 3

19088949152. 4

Question Number : 54 Question Id : 19088912315 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Ingress of oxygen into the package _____.

- (1) Decrease the activities of the enzymes
- (2) Increase the activities of the enzyme
- (3) No change in the activities of the enzyme
- (4) Initially increase followed by decrease in enzyme activity

Options :

19088949153. 1

19088949154. 2

19088949155. 3

19088949156. 4

Question Number : 55 Question Id : 19088912316 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The heating mechanism of microwave processing is

- | | |
|------------------------|----------------------|
| (1) Dipole rotation | (2) Infrared heating |
| (3) Ionic polarization | (4) Both (1) and (3) |

Options :

19088949157. 1

19088949158. 2

19088949159. 3

19088949160. 4

Question Number : 56 Question Id : 19088912317 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The water sorption by a food is independent of _____ .

- | | |
|------------------------------------|---|
| (1) Composition | (2) Physico-chemical state of ingredients |
| (3) Physical structure of the food | (4) Exposure to light |

Options :

19088949161. 1

19088949162. 2

19088949163. 3

19088949164. 4

Question Number : 57 Question Id : 19088912318 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In shell and tube heat exchange the tube, which carry milk through it, should be made up of

- | | |
|---------------------|------------|
| (1) Aluminium | (2) Copper |
| (3) Stainless Steel | (4) Iron |

Options :

- 19088949165. 1
- 19088949166. 2
- 19088949167. 3
- 19088949168. 4

Question Number : 58 Question Id : 19088912319 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The HTST process involves heating milk to

- | | |
|---------------------|-----------------------|
| (1) 62°C for 30 min | (2) 72°C for 15 sec |
| (3) 65°C for 15 min | (4) 100°C for < 1 sec |

Options :

- 19088949169. 1
- 19088949170. 2
- 19088949171. 3
- 19088949172. 4

Question Number : 59 Question Id : 19088912320 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is known as heart of the vapour compression refrigeration system?

- | | |
|---------------|----------------|
| (1) Condenser | (2) Evaporator |
| (3) Receiver | (4) Compressor |

Options :

- 19088949173. 1
- 19088949174. 2
- 19088949175. 3
- 19088949176. 4

Question Number : 60 Question Id : 19088912321 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

What is the full form of PLC?

- | | |
|--------------------------------|-------------------------------|
| (1) Programmable Logo Control | (2) Preventable Logic Control |
| (3) Programmable Logic Control | (4) Processed Linear Control |

Options :

19088949177. 1

19088949178. 2

19088949179. 3

19088949180. 4

Question Number : 61 Question Id : 19088912322 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Two agreement which are coming into force after Uruguay sound of multilateral Trade Negotiations are

- (A) TBT and SPS
- (B) TRIPS and SPS
- (C) GATT and WTO
- (D) TBT and GATT

Choose the most appropriate answer from the options given below :

- (1) (A) only
- (2) (B) only
- (3) (C) only
- (4) (D) only

Options :

19088949181. 1

19088949182. 2

19088949183. 3

19088949184. 4

Question Number : 62 Question Id : 19088912323 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

A failure to meet quality requirement is known as

- (A) Conformity
- (B) Observation
- (C) Non-conformity
- (D) Unsatisfactory

Choose the most appropriate answer from the options given below :

- (1) (A) only
- (2) (B) only
- (3) (C) only
- (4) (D) only

Options :

19088949185. 1

19088949186. 2

19088949187. 3

19088949188. 4

Question Number : 63 Question Id : 19088912324 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Faecal Indicator of milk is

- | | |
|----------------|---------------------------|
| (1) Coliforms | (2) Escherichia coli |
| (3) Salmonella | (4) Enterococcus faecalis |

Options :

19088949189. 1

19088949190. 2

19088949191. 3

19088949192. 4

Question Number : 64 Question Id : 19088912325 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Father of Medical Microbiology

- | | |
|-------------------|--------------------------|
| (1) Louis Pasteur | (2) Joseph Lister |
| (3) Robert Koch | (4) Anton Von Leewanhook |

Options :

19088949193. 1

19088949194. 2

19088949195. 3

19088949196. 4

Question Number : 65 Question Id : 19088912326 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

ISO Standard for Food Safety is

- | | |
|---------------|---------------|
| (1) ISO 9001 | (2) ISO 22000 |
| (3) ISO 14001 | (4) ISO 17025 |

Options :

19088949197. 1

19088949198. 2

19088949199. 3

19088949200. 4

Question Number : 66 Question Id : 19088912327 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Common activity test used for starter culture

- (A) Microscopic examination
- (B) Horrel Elliker test
- (C) Morphological examination
- (D) Growth on medium

Choose the most appropriate answer from the options given below :

- (1) (A) only
- (2) (B) only
- (3) (C) only
- (4) (D) only

Options :

19088949201. 1

19088949202. 2

19088949203. 3

19088949204. 4

**Question Number : 67 Question Id : 19088912328 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Father of Biosensor is

- (A) Leoland C Clark
- (B) Leoland F Clark
- (C) Biacore
- (D) Ferland

Choose the most appropriate answer from the options given below :

- (1) (A) only
- (2) (B) only
- (3) (C) only
- (4) (D) only

Options :

19088949205. 1

19088949206. 2

19088949207. 3

19088949208. 4

**Question Number : 68 Question Id : 19088912329 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Which of the diseases are caused by *Coxiella burnetii*?

- (A) Tuberculosis
- (B) Brucellosis
- (C) 'Q' fever
- (D) Malta fever

Choose the most appropriate answer from the options given below

- (1) (A) only
- (2) (B) only
- (3) (C) only
- (4) (D) only

Options :

19088949209. 1

19088949210. 2

19088949211. 3

19088949212. 4

**Question Number : 69 Question Id : 19088912330 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Eijkmen test is used for the detection of

- (A) Coliforms
- (B) Coliphages
- (C) E. coli
- (D) Enterococci

Choose the most appropriate answer from the options given below :

- (1) (A) only
- (2) (B) only
- (3) (C) only
- (4) (D) only

Options :

19088949213. 1

19088949214. 2

19088949215. 3

19088949216. 4

Question Number : 70 Question Id : 19088912331 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Pathogenic bacteria major concern in sweetened condensed milk

- (A) E. coli
- (B) Listeria monocytogenes
- (C) Staphylococcus aureus
- (D) Campylobacter jejuni

Choose the most appropriate answer from the options given below :

- (1) (A) only
- (2) (B) only
- (3) (C) only
- (4) (D) only

Options :

19088949217. 1

19088949218. 2

19088949219. 3

19088949220. 4

Part C : Dairy Chemistry

Section Id :	190889250
Section Number :	3
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	50
Number of Questions to be attempted :	50
Section Marks :	200
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Sub-Section Number :	1
Sub-Section Id :	190889290
Question Shuffling Allowed :	Yes

Question Number : 71 Question Id : 19088912332 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Genetic variants of β -casein

(1) 5

(2) 4

(3) 7

(4) 2

Options :

19088949221. 1

19088949222. 2

19088949223. 3

19088949224. 4

Question Number : 72 Question Id : 19088912333 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Enzyme responsible for conversion of β -carotene into retinal in buffalo milk is

(1) 15, 15'-deoxygenase

(2) 15, 15'-dioxygenase

(3) 15, 20- dioxygenase

(4) 15-monooxygenase

Options :

19088949225. 1

19088949226. 2

19088949227. 3

19088949228. 4

Question Number : 73 Question Id : 19088912334 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Following test is used for detection of Vanaspati in ghee

- | | |
|-----------------|----------------------------|
| (1) Hansa test | (2) Baudouin test |
| (3) Henher test | (4) Chromotropic acid test |

Options :

19088949229. 1

19088949230. 2

19088949231. 3

19088949232. 4

Question Number : 74 Question Id : 19088912335 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In Carr-Price Reaction, Vitamin A is made to react with chloroform solution of

- | | |
|--------------------------|-------------------------|
| (1) Ferrous chloride | (2) Ferric chloride |
| (3) Antimony trichloride | (4) Arsenic trichloride |

Options :

19088949233. 1

19088949234. 2

19088949235. 3

19088949236. 4

Question Number : 75 Question Id : 19088912336 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

End point color in determination of hardness of water by EDTA using EBT as indicator

- | | |
|--------------|--------------|
| (1) Wine Red | (2) Rose Red |
| (3) Sky Blue | (4) Violet |

Options :

19088949237. 1

19088949238. 2

19088949239. 3

19088949240. 4

**Question Number : 76 Question Id : 19088912337 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Solvent mixture used in determination of peroxide value in ghee

- | | |
|-------------------------------------|----------------------------------|
| (1) Acetic acid and Chloroform | (2) Acetic acid and Acetone |
| (3) Acetic anhydride and Chloroform | (4) Acetic anhydride and Acetone |

Options :

19088949241. 1

19088949242. 2

19088949243. 3

19088949244. 4

**Question Number : 77 Question Id : 19088912338 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

β -hydroxybutyrate is produced in rumen by microorganisms from

- | | |
|------------------|-------------|
| (1) Protein | (2) Lipid |
| (3) Carbohydrate | (4) Citrate |

Options :

19088949245. 1

19088949246. 2

19088949247. 3

19088949248. 4

Question Number : 78 Question Id : 19088912339 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Milkotester works on the principle of

- | | |
|-------------------------|----------------------|
| (1) Light scattering | (2) Light refraction |
| (3) Light transmittance | (4) Light absorption |

Options :

19088949249. 1

19088949250. 2

19088949251. 3

19088949252. 4

Question Number : 79 Question Id : 19088912340 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

As per IS 3508, the ghee is unacceptable if volume of 0.002 N $\text{Na}_2\text{S}_2\text{O}_3$ (Sodium thio sulphate) is between

- | | |
|---------------|---------------|
| (1) 2.6 – 3.5 | (2) 3.6 – 4.0 |
| (3) 4.0 – 4.5 | (4) 2.1 – 2.5 |

Options :

19088949253. 1

19088949254. 2

19088949255. 3

19088949256. 4

Question Number : 80 Question Id : 19088912341 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In A2 milk, following Amino Acid at 67 position of β -casien

- | | |
|---------------|-------------|
| (1) Arginine | (2) Proline |
| (3) Histidine | (4) Serine |

Options :

- 19088949257. 1
- 19088949258. 2
- 19088949259. 3
- 19088949260. 4

Question Number : 81 Question Id : 19088912342 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Heat coagulation of milk is mainly caused by

- (1) Denaturation of protein
- (2) Destabilization of protein
- (3) Interaction between Casein and Whey Protein
- (4) Interaction between Whey Protein and Whey Protein

Options :

- 19088949261. 1
- 19088949262. 2
- 19088949263. 3
- 19088949264. 4

Question Number : 82 Question Id : 19088912343 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Major deterioration in skim milk powder during storage is :

- | | |
|--------------------------------|----------------------------|
| (1) Developement of acidity | (2) Oxidative Rancidity |
| (3) Hydrolytic Rancidity | (4) Maillard Browning |

Options :

19088949265. 1

19088949266. 2

19088949267. 3

19088949268. 4

Question Number : 83 Question Id : 19088912344 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following casein fraction is resistant to action of plasmin in milk?

- | | |
|--------------------------|--------------------------|
| (1) β -Casein | (2) α_{s1} Casein |
| (3) α_{s2} Casein | (4) k-Casein |

Options :

19088949269. 1

19088949270. 2

19088949271. 3

19088949272. 4

Question Number : 84 Question Id : 19088912345 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The product synthesized from lactose as a by product after action of β -galactosidase enzyme

- | | |
|------------------|-------------------------|
| (1) Lactulose | (2) Laclobionic acid |
| (3) Lactilol | (4) Lactyl Palmitate |

Options :

19088949273. 1

19088949274. 2

19088949275. 3

19088949276. 4

**Question Number : 85 Question Id : 19088912346 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

α and β form of lactose doesn't differ with respect to

- | | |
|------------------|-----------------------------|
| (1) Solubility | (2) Specific gravity (20°C) |
| (3) Crystal size | (4) Sweetness |

Options :

19088949277. 1

19088949278. 2

19088949279. 3

19088949280. 4

**Question Number : 86 Question Id : 19088912347 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Polymerization of acrylamide and bisacrylamide is induced by

- | | |
|-----------------------------|--------------------------|
| (1) Sodium Dodecyl sulphate | (2) Ammonium persulphate |
| (3) Tris | (4) Tris-HCl |

Options :

19088949281. 1

19088949282. 2

19088949283. 3

19088949284. 4

Question Number : 87 Question Id : 19088912348 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Ultracentrifuge can generate centrifugal force as high as :

- | | |
|-----------------------|-------------------------|
| (1) $100 \times g$ | (2) $1,000 \times g$ |
| (3) $10,000 \times g$ | (4) $1000,000 \times g$ |

Options :

19088949285. 1

19088949286. 2

19088949287. 3

19088949288. 4

Question Number : 88 Question Id : 19088912349 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

During preparation of gold nanoparticles, which of the following reducing agent is used?

- | | |
|---------------------------|------------------------|
| (1) Tetrachloroauric acid | (2) Citric acid |
| (3) Trisodium Citrate | (4) Sodium Borohydride |

Options :

19088949289. 1

19088949290. 2

19088949291. 3

19088949292. 4

Question Number : 89 Question Id : 19088912350 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Detection of antibiotic residue in milk is done by

- | | |
|-----------------------|----------------|
| (1) Selivanoff's test | (2) Charm test |
| (3) Leech test | (4) Hansa test |

Options :

- 19088949293. 1
- 19088949294. 2
- 19088949295. 3
- 19088949296. 4

Question Number : 90 Question Id : 19088912351 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Volatile compounds which are heat stable can be quantified using

- | | |
|----------------------------------|-------------------------------|
| (1) Thin layer chromatography | (2) Gas liquid chromatography |
| (3) Liquid-liquid chromatography | (4) Paper chromatography |

Options :

- 19088949297. 1
- 19088949298. 2
- 19088949299. 3
- 19088949300. 4

Question Number : 91 Question Id : 19088912352 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Electrode potential of Saturated Calomel electrode with respect of standard hydrogen electrode at 25°C is :

- | | |
|------------|------------|
| (1) 0.2824 | (2) 0.2444 |
| (3) 0.2477 | (4) 0.2838 |

Options :

- 19088949301. 1
- 19088949302. 2
- 19088949303. 3
- 19088949304. 4

Question Number : 92 Question Id : 19088912353 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which amino acid is converted to acetaldehyde by yoghurt culture?

- | | |
|----------------|----------------|
| (1) Methionine | (2) Threonine |
| (3) Serine | (4) Asparagine |

Options :

19088949305. 1

19088949306. 2

19088949307. 3

19088949308. 4

Question Number : 93 Question Id : 19088912354 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The size of gold nanoparticles used in lateral flow assay usually are

- | | |
|---------------------------|--|
| (1) less than 40 nm | (2) in range of 60-80 nm |
| (3) in range of 80-100 nm | (4) mixture of various sizes upto 100 nm |

Options :

19088949309. 1

19088949310. 2

19088949311. 3

19088949312. 4

Question Number : 94 Question Id : 19088912355 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Whipping ability of ice-cream mix can be improved by

- | | |
|--------------------------------|---------------------------|
| (1) Bactofugation of milk | (2) Fast freezing of mix |
| (3) HTST pasteurization of mix | (4) Homogenization of mix |

Options :

19088949313. 1

19088949314. 2

19088949315. 3

19088949316. 4

Question Number : 95 Question Id : 19088912356 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Compound responsible for flavour of blue cheese

- | | |
|--------------------|--------------|
| (1) Methanethiol | (2) Diacetyl |
| (3) Methyl ketones | (4) Lactone |

Options :

19088949317. 1

19088949318. 2

19088949319. 3

19088949320. 4

Question Number : 96 Question Id : 19088912357 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Factor responsible for creaming is

- | | |
|--------------------------|--------------------------|
| (1) Proteose-Peptide | (2) Immunoglobulin |
| (3) Bovine Serum Albumin | (4) Fat Globule Membrane |

Options :

19088949321. 1

19088949322. 2

19088949323. 3

19088949324. 4

**Question Number : 97 Question Id : 19088912358 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Phase inversion theory of butter churning is also known as

- | | |
|------------------------|------------------------------|
| (1) Rahn theory | (2) King's theory |
| (3) Ascherson's theory | (4) Fisher and Hooker theory |

Options :

19088949325. 1

19088949326. 2

19088949327. 3

19088949328. 4

**Question Number : 98 Question Id : 19088912359 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

n-Octanal is a autooxidation product of

- | | |
|------------------------------|------------------------------|
| (1) linoleic acid | (2) oleic acid |
| (3) α -linolenic acid | (4) γ -linolenic acid |

Options :

19088949329. 1

19088949330. 2

19088949331. 3

19088949332. 4

Question Number : 99 Question Id : 19088912360 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Plasmin cleavage leads to formation of γ_1 , γ_2 and γ_3 fraction, which are actually fragmented from β casein consisting of residues

- | | |
|------------------------------|------------------------------|
| (1) 29-209, 106-209, 108-209 | (2) 106-209, 29-209, 108-209 |
| (3) 101-209, 29-209, 106-209 | (4) 29-209, 101-209, 107-209 |

Options :

19088949333. 1

19088949334. 2

19088949335. 3

19088949336. 4

Question Number : 100 Question Id : 19088912361 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Equid milk has good antibacterial activity due to high level of

- | | |
|---------------------|---------------------|
| (1) Lactoferrin | (2) Lysozyme |
| (3) Lactoperoxidase | (4) Immunoglobulins |

Options :

19088949337. 1

19088949338. 2

19088949339. 3

19088949340. 4

Question Number : 101 Question Id : 19088912362 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In TLC analysis, the stationary phase is normally a uniform silica film of

- | | |
|---------------------|--------------------|
| (1) 0.25 micrometer | (2) 0.25 nanometer |
| (3) 0.25 milimeter | (4) 2.5 micrometer |

Options :

19088949341. 1

19088949342. 2

19088949343. 3

19088949344. 4

**Question Number : 102 Question Id : 19088912363 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Which of the following ELISA, doesn't require secondary antibody?

- | | |
|-----------------------|--------------------|
| (1) Direct ELISA | (2) Indirect ELISA |
| (3) Competitive ELISA | (4) Sandwich ELISA |

Options :

19088949345. 1

19088949346. 2

19088949347. 3

19088949348. 4

**Question Number : 103 Question Id : 19088912364 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

What is the pH of solution, when 10 mL Hydrochloric acid (1M) is added in 1L of a solution, which is 0.1 M acetic acid and 0.1 M sodium acetate?

- | | |
|----------|----------|
| (1) 4.76 | (2) 4.67 |
| (3) 4.98 | (4) 4.87 |

Options :

19088949349. 1

19088949350. 2

19088949351. 3

19088949352. 4

**Question Number : 104 Question Id : 19088912365 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

HCT-pH maxima of concentrated milk occurs at pH value

(1) 6.8

(2) 6.5

(3) 6.6

(4) 6.7

Options :

19088949353. 1

19088949354. 2

19088949355. 3

19088949356. 4

**Question Number : 105 Question Id : 19088912366 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

The following changes in the milk during heating enhanced the heat stability of milk :

(1) Decrease in pH

(2) Reduction in Ca^{2+} activity

(3) Dephosphorylation of Casein

(4) Reduction in zeta potential of casein

Options :

19088949357. 1

19088949358. 2

19088949359. 3

19088949360. 4

Question Number : 106 Question Id : 19088912367 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following mineral is present in lower concentration in colostrum in comparison to normal milk?

- | | |
|-------------|----------------|
| (1) Sodium | (2) Potassium |
| (3) Calcium | (4) Phosphorus |

Options :

19088949361. 1

19088949362. 2

19088949363. 3

19088949364. 4

Question Number : 107 Question Id : 19088912368 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Most of the ACE inhibitory peptide in fermented milk has been attributed to the following peptide

- | | |
|-----------------|-----------------|
| (1) Lys-Pro-Pro | (2) Val-Pro-Pro |
| (3) Lys-Val-Pro | (4) Lys-Val-Lys |

Options :

19088949365. 1

19088949366. 2

19088949367. 3

19088949368. 4

Question Number : 108 Question Id : 19088912369 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

As per FSSAI, 2006, total Ash (on fat and moisture free basis) in milk powder is

- | | |
|--------------|--------------|
| (1) Max 9.3% | (2) Max 8.7% |
| (3) Max 7.8% | (4) Max 8.5% |

Options :

19088949369. 1

19088949370. 2

19088949371. 3

19088949372. 4

**Question Number : 109 Question Id : 19088912370 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Following is not related to Six-Sigma

- | |
|--|
| (1) Process that produce 3.4 defects parts per million opportunities |
| (2) ISO 13053 : 2011 |
| (3) ISO 9000, ISO 22000 and HACCP |
| (4) DMADV (Define, Measure, Analyze, Design, Verify) |

Options :

19088949373. 1

19088949374. 2

19088949375. 3

19088949376. 4

**Question Number : 110 Question Id : 19088912371 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Which of the following compound is a precursor of Hydroxy methyl furfural?

- | | |
|----------------------------------|-------------------|
| (1) 2, 3-Enediol | (2) 1,2-Eneaminol |
| (3) Methyl- α -dicarbonyl | (4) Diacetyl |

Options :

- 19088949377. 1
- 19088949378. 2
- 19088949379. 3
- 19088949380. 4

Question Number : 111 Question Id : 19088912372 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Amino acid essential for cleavage of Phe₁₀₅ – Met₁₀₆ in k-casein by Rennet action

- | | |
|------------------------|-------------------------|
| (1) Ala ₁₀₇ | (2) Ser ₁₀₄ |
| (3) Leu ₁₀₃ | (4) Ileu ₁₀₈ |

Options :

- 19088949381. 1
- 19088949382. 2
- 19088949383. 3
- 19088949384. 4

Question Number : 112 Question Id : 19088912373 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Read the following statements

- (A) Linoleic and α -linolenic acids are interconvertible.
- (B) Linoleic acid and α -linolenic acids are parent acid of w -3 and w -6 series.
- (C) Most abundant fatty acids in milk are Palmitic and Stearic acids.
- (D) Butyric acid represent 10% of all fatty acids in bovine milk.
- (E) Medium chain fatty acids in milk are hydrolysed rapidly and completely after ingestion in body,

Choose the correct answer from the options given below :

- (1) (A), (B), (C) only
- (2) (A), (B), (D) only
- (3) (B), (D), (E) only
- (4) (A), (B), (E) only

Options :

19088949385. 1

19088949386. 2

19088949387. 3

19088949388. 4

Question Number : 113 Question Id : 19088912374 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Zeta potential of casein micelle is determined by

- (A) Glycopeptide region of κ -Casein
- (B) Charged segment of α_s Casein
- (C) Uncharged segment of β -Casein
- (D) Apolar amino acids in κ -Casein
- (E) Charged segment of β -Casein

Choose the correct answer from the options given below :

- (1) (A), (B), (D) only
- (2) (A), (B), (E) only
- (3) (A), (B), (D), (C) only
- (4) (A), (B), (C) only

Options :

19088949389. 1

19088949390. 2

19088949391. 3

19088949392. 4

Question Number : 114 Question Id : 19088912375 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements :

Statement I : Specificity of transferase enzyme involved in lactose synthesis is affected by α -lactalbumin.

Statement II : Specificity of transferase enzyme involved in oligosaccharides synthesis in mammary gland is affected by α -lactalbumin.

In the light of the above statements, choose the *most appropriate answer* from the options given below :

- (1) Both Statement I and Statement II are correct
- (2) Both Statement I and Statement II are incorrect
- (3) Statement I is correct but Statement II is incorrect
- (4) Statement I is incorrect but Statement II is correct

Options :

19088949393. 1

19088949394. 2

19088949395. 3

19088949396. 4

Question Number : 115 Question Id : 19088912376 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I

- (A) Vitamin B5
- (B) Vitamin B6
- (C) Vitamin B7
- (D) Vitamin B9

List II

- (I) Coenzyme in single carbon metabolism
- (II) Coenzyme in fatty acid metabolism
- (III) Coenzyme in amino acid metabolism
- (IV) Coenzyme in carboxylation reaction

Choose the correct answer from the options given below :

- (1) (A)-(II), (B)-(IV), (C)-(III), (D)-(I)
- (2) (A)-(III), (B)-(IV), (C)-(II), (D)-(I)
- (3) (A)-(II), (B)-(III), (C)-(IV), (D)-(I)
- (4) (A)-(IV), (B)-(I), (C)-(II), (D)-(III)

Options :

19088949397. 1

19088949398. 2

19088949399. 3

19088949400. 4

Question Number : 116 Question Id : 19088912377 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Choose the incorrect statement

- (1) Precision is degree of agreement between replicate measurements
- (2) Good precision doesn't guarantee accuracy
- (3) Determinate errors occur when something is wrong with the measurement
- (4) Indeterminate errors are non random and can be avoided

Options :

19088949401. 1

19088949402. 2

19088949403. 3

19088949404. 4

Question Number : 117 Question Id : 19088912378 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

A new analytical method is being developed. Which statistical tool is most appropriate to compare the values of mean and precision of new method with established (Reference) method?

- | | |
|-------------------|-------------------|
| (1) Paired t-test | (2) F-test |
| (3) One-way ANOVA | (4) Two-way ANOVA |

Options :

19088949405. 1

19088949406. 2

19088949407. 3

19088949408. 4

Question Number : 118 Question Id : 19088912379 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements : One is labelled as Assertion (A) and the other is labelled as Reason (R).

Assertion (A) : Rennet coagulation is very temperature sensitive and no coagulation occurs at temperature $\leq 18^{\circ}\text{C}$.

Reason (R) : At low temperature β Casein dissociates from casein micelles due to weakened hydrophobic interaction

In the light of the above statements, choose the correct answer from the options given below :

- (1) Both (A) and (R) are true and (R) is the correct explanation of (A)
- (2) Both (A) and (R) are true but (R) is NOT the correct explanation of (A)
- (3) (A) is true but (R) is false
- (4) (A) is false but (R) is true

Options :

19088949409. 1

19088949410. 2

19088949411. 3

19088949412. 4

Question Number : 119 Question Id : 19088912380 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements :

Statement I : Ripening of cheese is characterized by softening of texture at the centre compared to surface with respect to mould-ripened cheese.

Statement II : In mould ripened cheese, *Penicillium Camemberti* growing on the surface metabolizes lactic acid as an energy source, causing pH to decrease.

In the light of the above statements, choose the **correct answer** from the options given below :

- (1) Both Statement I and Statement II are true
- (2) Both Statement I and Statement II are false
- (3) Statement I is correct but Statement II is false
- (4) Statement I is incorrect but Statement II is true

Options :

19088949413. 1

19088949414. 2

19088949415. 3

19088949416. 4

**Question Number : 120 Question Id : 19088912381 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Which of the following is not a correct statement?

- (1) Trans isomer of unsaturated fatty acid have higher melting point than corresponding cis isomer
- (2) Lower chain fatty acids have lower melting point than higher chain fatty acid
- (3) Unsaturated fatty acids have higher melting point than saturated fatty acid, for same C number
- (4) Milk with low level of $C_{4:0}$ and $C_{18:1}$ and high level of $C_{16:0}$ has lower melting point than milk with high level of $C_{4:0}$ and $C_{18:1}$ and low level of $C_{16:0}$

Options :

19088949417. 1

19088949418. 2

19088949419. 3

19088949420. 4