

PREVIEW QUESTION BANK

Module Name : Dairy Microbiology - 36-ENG
Exam Date : 29-Jun-2024 Batch : 14:30-16:30

Sr. No.	Client Question ID	Question Body and Alternatives	Marks	Negative Marks
Objective Question				
1	201	Movement of DNA from one bacterium to another through a tubular bridge or pilus: 1. Conjugation 2. Transposition 3. Transfection 4. Transduction A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
2	202	Which of the following is responsible for eliminating toxic oxygen by-products from cells? 1. Mitochondria 2. Golgi complex 3. Peroxisomes 4. Chloroplasts A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
3	203	A form of multiple parasitism in which a parasite preferentially attacks a host that is already parasitized by another species is known as 1. Cleptoparasitism 2. Ectoparasitoid 3. Obligate parasitism 4. Superparasitism A1 : 1	4.0	1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

4	204	For mass multiplication of DD-136 nematode, the common host used is 1. Silk moth 2. Fruit sucking moth 3. Codling moth 4. Lesser wax moth A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

5	205	Chlorpyrifos methyl is effective against stored product insects except 1. <i>Rhizopertha dominica</i> 2. <i>Tribolium castaneum</i> 3. <i>Caryedon serratus</i> 4. <i>Oryzaephilus surinamensis</i> A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

6	206	Which of the following insects often cause inhalational allergies in human following large emergence of adult insects 1. Stick insects 2. May flies 3. Ear wigs 4. Preying mantis A1 : 1 A2 : 2	4.0	1.00
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A3 : 3

A4 : 4

Objective Question

7 207

4.0 1.00

Given below are two statements:

Statement (I): Climate is a weather condition related to smaller areas at a given place and at a given time,

Statement (II): Weather is a condition of atmosphere at a given place and at a given time

In 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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

8 208

4.0 1.00

The local name of cyclone in Phillippines is

1. Hurricane
2. Cyclone
3. Baquio
4. Typhoon

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

9 209

4.0 1.00

Which one of the following are secondary tillage implements?

- (A). Subsoiler
- (B). Cultivator
- (C). Disc harrow
- (D). Wetland plough

Choose the **correct** answer from the options given below:

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

10	210	_____ is the most suitable, drought resistant and persistent grass?	4.0	1.00
		1. <i>Alyosia</i> sp. 2. <i>Cenchrus ciliaris</i> 3. <i>Stylosanthes hamata</i> 4. <i>Sorghum bicolor</i>		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

11	211	The rainfed area in India is approximately	4.0	1.00
		1. 30 mha 2. 40 mha 3. 57 mha 4. 70 mha		
		A1 : 1		
		A2 : 2		

A3 : 3

A4 : 4

Objective Question

12	212	Which nutrient is often a limiting factor in agricultural production?	4.0	1.00
		1. Nitrogen 2. Carbon 3. Oxygen 4. Hydrogen		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

13	213	What is a potential disadvantage of agroforestry systems?	4.0	1.00
		1. Increased soil erosion 2. Decreased carbon sequestration 3. Reduced biodiversity 4. Enhanced susceptibility to pests		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

14	214	Pungency in mustard oil is due to	4.0	1.00
		1. Amino acid 2. Allyl isothiocyanate 3. Erusic acid 4. Oxalic acid		
		A1 : 1		
		A2 : 2		

		A3 : 3		
		A4 : 4		

Objective Question

15	215	Sesamum belongs to the family 1. Chenopodiaceae 2. Papilionaceae 3. Leguminosae 4. Pedaliaceae A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

16	216	Dark period is critical in which type of plant? 1. Short day plant 2. Long day plant 3. Day neutral plant 4. All the options A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

17	217	Which of the following is NOT a significant contributor to greenhouse gas emissions from livestock farming? 1. Carbon dioxide 2. Methane 3. Nitrous oxide 4. Ammonia A1 : 1 A2 : 2 A3 : 3	4.0	1.00
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A4 : 4

Objective Question

18	218	Fe deficiency is mostly seen in crops growing on 1. Calcareous or alkaline soils 2. Salt affected soils 3. Acidic soils 4. Neutral soils A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

19	219	EDV (Essentially Derived Varieties) are those which are derived from: 1. crossing two commercially known varieties 2. hybrid introduced from other countries 3. existing variety through genetic engineering or mutation 4. crossing commercially known variety with its wild relative A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

20	220	What is the role of "companion planting" in agriculture? 1. Enhancing soil fertility through crop rotation 2. Growing different crop species together to deter pests 3. Cultivating plants in hydroponic system 4. Increasing soil compaction through cover cropping A1 : 1 A2 : 2 A3 : 3	4.0	1.00
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		A4 : 4		
Objective Question				
21	1901	Technically, liquid obtained on removal of fat and casein from milk is termed as: 1. Milk plasma 2. Butter milk 3. Milk serum 4. Skim milk A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
22	1902	Pycnometer is used to determine _____ of milk 1. Density 2. Vapour Pressure 3. Surface Tension 4. Viscosity A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
23	1903	Milk appears white due to the presence of _____. 1. Whey proteins 2. Soluble calcium hydrogen phosphate 3. Colloidal calcium caseinate 4. Lactose A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question			
24	1904	The major deterioration in skim milk powder during storage is due to _____ 1. Development of acidity 2. Oxidation of fat 3. Denaturation of proteins 4. Maillard browning A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0 1.00
Objective Question			
25	1905	Lactometers, as per BIS specifications are calibrated at 1. 27 °C 2. 30 °C 3. 28 °C 4. 37 °C A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0 1.00
Objective Question			
26	1906	Headquarter of WTO is at 1. Geneva 2. Belgium 3. Netherland 4. Rome A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0 1.00
Objective Question			
27	1907		4.0 1.00

How many principles are there to develop HACCP system ?

1. 5
2. 8
3. 7
4. 6

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

28 1908

4.0 1.00

Methylene of Blue Reduction Test (MBRT) is conducted to know

1. Indication of bacterial load in milk
2. Efficiency of sterilization of milk
3. Efficiency of Pasturization of milk
4. Efficiency of UHT treatment of milk

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

29 1909

4.0 1.00

Lactometer reading is used to determine

1. Protein content in milk
2. SNF % in milk
3. Fat % in Milk
4. Viscosity of milk

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

30 1910

4.0 1.00

Which of the following is an Indigenous breed of cattle

1. Holstein Friesen
2. Karan Fries
3. Sahiwal
4. Karan Swiss

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

31 1911

Which of the following statement about polypropylene is wrong?

1. It is a linear polymer with lower density
2. It is used only in rigid forms as in bottles.
3. It has a higher softening point.
4. It can be blown and injection moulded to produce closures and thin-walled containers

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

32 1912

The maximum levels of permitted preservative sulphur dioxide in fruit juice is ppm.

1. 50
2. 70
3. 95
4. 120

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

33 1913

4.0 1.00

Which of the following benefits are associated with High Pressure Processing (HPP) technology in food preservation?

- (A).Reduction of food spoilage by inhibiting enzymatic activity.
- (B).Enhancement of food safety by eliminating all types of microorganisms.
- (C).Retention of food texture, color, and flavor.
- (D).Shortening of the shelf life of perishable foods.

Choose the **correct** answer from the options given below:

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

34 1914

At triple point of water the values of temperature..... And pressure.....?

- 1. Temperature: 0.01°C; Pressure: 611.657 pascals
- 2. Temperature: 0.01°F; Pressure: 611.657 pascals
- 3. Temperature: 0.01°C; Pressure: 611.657 Mega pascals
- 4. Temperature: 0.01°F; Pressure: 611.657 Mega pascals

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

35 1915

Which of the following is best suited for evaporating tomato puree?

- 1. Jacketed open kettle evaporator
- 2. Climbing film evaporator
- 3. Falling film evaporator
- 4. Plate type evaporator

A1 : 1

A2 : 2

4.0 1.00

		A3 : 3		
		A4 : 4		
Objective Question				
36	1916	Who is known as the Father of Canning? 1. Nicolas Appert 2. Leistner 3. Louis Pasteur 4. Kary Mullis A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
37	1917	Which of the following diseases can be diagnosed at ante-mortem examination of animals at lairage? 1. Cirrhosis 2. Tuberculosis 3. Brucellosis 4. Rabies A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
38	1918	Cottage cheese belong to which of the following categories? 1. Soft and unripened 2. Hard and ripened 3. Mold-ripened 4. Soft and ripened A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
39	1919	The year of establishment of National Dairy Development Board, Anand, Gujarat is _____ 1. 1955 2. 1960 3. 1965 4. 1970 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
40	1920	Clarified butter fat is known as _____ 1. Srikhand 2. Cheese 3. Ghee 4. Curd A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
41	1921	Which of the following thermoduric bacteria in raw milk shows a 100% survival rate during pasteurization of milk? 1. Microbacterium 2. Coliforms 3. Micrococci 4. Bacillus A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

42	1922	Which of the following bacteria is known to be indicator organism for personnel hygiene?	4.0	1.00
		1. Enterobactericea 2. <i>E.coli</i> 3. <i>Staphylococcus auerus</i> 4. <i>Enterococcus faecalis</i>		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

43	1923	Which of the following bacteria are known to be zoonotic dairy pathogens?	4.0	1.00
		(A). <i>Listeria monocytogenes</i> (B). <i>Campylobacter jejuni</i> (C). <i>Lactobacillus bulgaricus</i> (D). <i>Lactococcus diacetyllactis</i> (E). <i>Salmonella</i> species		
		Choose the correct answer from the options given below:		
		1. (A), (B) and (C) only. 2. (A), (B) and (D) only. 3. (A), (B), and (E) only. 4. (B), (C) and (D) only.		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

44	1924		4.0	1.00

Match List-I with List-II

List-I	List-II
(Bacteria)	(Microbial defects)
(A). Bitty Cream	(I). <i>Serretia marcense</i>
(B). Sweet Curdling	(II). <i>Bacillus cereus</i>
(C). Fruity flavour	(III). <i>Pseuromonas fragi</i>
(D). Red discoloration	(IV). <i>Bacillus subtilis</i>

Choose the **correct** answer from the options given below:

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

45 1925

4.0 1.00

Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A) : Khoa and khoa-based sweets are more prone to *Staphylococcus aureus* contamination and food poisoning problems

Reason (R) : Dairy Equipments are major source of entry of *Staphylococcus aureus* during preparation of khoa and khoa-based sweets

In 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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

46	1926	One of the following is used as an indicator of faecal contamination. 1. <i>E. coli</i> 2. <i>Salmonella</i> 3. <i>Listeria monocytogenes</i> 4. <i>Staphylococcus aureus</i> A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

47	1927	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Mastitis does not usually cause a decrease in milk production in milch animals. Reason (R) : Microorganisms such as <i>Staphylococcus aureus</i> cause mastitis in milch animals. In light of the above statements, choose the <i>most appropriate</i> answer from the options given below . 1. Both (A) and (R) are correct and (R) is the correct explanation of (A). 2. Both (A) and (R) are correct but (R) is NOT the correct explanation of (A). 3. (A) is correct but (R) is not correct. 4. (A) is not correct but (R) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

48	1928	One of the following is NOT an antimicrobial substances produced by Starter culture in fermented milks 1. Organic acid 2. Phenols 3. Bacteriocins 4. Hydrogen peroxides A1 : 1 A2 : 2	4.0	1.00
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A3 : 3

A4 : 4

Objective Question

49 1929

4.0 1.00

Given below are two statements:

Statement (I): All the bacteria in the *Enterobacteriaceae* family are Gram negative.

Statement (II): Most of the bacteria in the *Enterobacteriaceae* family are pathogens.

In light of the above statements, choose the *most appropriate* 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 true but Statement (II) is false.
4. Statement (I) is false but Statement (II) is true.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

50 1930

4.0 1.00

Which one among the following products may have the highest bacterial counts?

1. Skim milk powder
2. Sweetened condensed milk
3. Butter
4. Raw Milk

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

51 1931

4.0 1.00

Match List-I with List-II

List-I	List-II
Rheological Classification	Example
(A). Newtonian fluid	(I). Yoghurt
(B). Shear thickening	(II). Milk upto 20% TS
(C). Thixotropic	(III). Cheese
(D). Viscoelastic	(IV). Concentrated starch suspension

Choose the **correct** answer from the options given below:

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

52 1932

4.0 1.00

Given below are two statements:

Statement (I): Mozzarella cheese is rennet coagulated cheese.

Statement (II): Acid can be used in Mozzarella cheese for pH reduction.

In 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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

53	1933	Emulsifying salts are added in processed cheese to _____ 1. Prevent free fat formation 2. To induce saltiness 3. To increase shelf life 4. Increase free fat formation A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

54	1934	Which of the following is used for evaluation of strength of pectin gels? 1. Ridgelimeter 2. Puncture tester 3. Consistometer 4. Bloom gelometer A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

55	1935	Main driving force in the dialysis process is _____ 1. Pressure 2. Electric potential 3. Concentration 4. Chemical potential A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

56	1936		4.0	1.00
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If an emulsifier is soluble in oil phase, then it is most suitable for _____ kind of emulsion preparations.

1. Oil-in-water emulsions
2. Water-in-oil emulsions
3. Water-in-air emulsions
4. Air-in-water emulsions

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

57 1937

Ultrasonic cleaners used for membrane cleaning operate at a frequency of _____

1. 1-5 kHz
2. 20-40 kHz
3. 1000-2000 kHz
4. 1-5 Hz

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

58 1938

Which of the following parameters is a fundamental rheological property?

1. Adhesiveness
2. Chewiness
3. Hardness
4. Fracture stress

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

59 1939

4.0 1.00

A novel ice cream cake was prepared by filling a portion of vanilla ice crema into chocolate flavoured cake. Overrun of the product is 90% and protein content of the product is 4% w/w. What shall be the total solids content of the product?

1. More than 27% w/w
2. More than 30% w/w
3. More than 36% w/w
4. More than 25% w/w

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

60 1940 4.0 1.00

Which of the following laxative is formed when lactose is heated at high temperatures?

1. Sucralose
2. Lactulose
3. Lactobionic acid
4. Trehalose

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

61 1941 4.0 1.00

Out of the following identify valid geometry for fins

- (I) Longitudinal fins of rectangular cross section attached to a wall
- (II) Cylindrical tubes with radial fins
- (III) Conical rod protruding from a wall

Choose the **correct** answer from the options given below:

1. (I), (II) and (III)
2. (I) and (II) only
3. (I) and (III) only
4. (II) and (III) only

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

62	1942	Arrange the following in order of increasing magnitude of their numerical value only A. Stefan Boltzmann Constant ($\text{kg s}^{-3} \text{K}^{-4}$) B. Planck's Constant (J s) C. Speed of Light in Vacuum (m / s) D. Universal Gas Constant ($\text{J mol}^{-1} \text{K}^{-1}$) Choose the correct answer from the options given below: 1. B, A, D, C 2. D, A, B, C 3. B, D, A, C 4. D, B, A, C A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

63	1943	Which of the following is a type of expansion valve (I) Capillary tube (II) Thermostatic (III) High side float valve Choose the correct answer from the options given below: 1. (I) only 2. (I), (II) and (III) 3. (II) only 4. (II) and (III) only A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

641944

4.01.00

Match **List-I** with **List-II**

List-I	List-II
(A). Centrifugal compressor	(I). Heat Exchanger
(B). Rotary compressor	(II). Expansion valve
(C). Metering device	(III). Positive displacement
(D). Evaporator	(IV). Compression ratio about 4.5

Choose the **correct** answer from the options given below:

1. (A) - (III), (B) - (I), (C) - (II), (D) - (IV)

2. (A) - (IV), (B) - (III), (C) - (II), (D) - (I)

3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)

4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

65	1945	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Ductility is an essential requirement in steel for use in a high-pressure vessel. Reason (R) : Ductility is a mechanical property commonly described as a material's amenability to drawing. In light of the above statements, choose the <i>correct</i> 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 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

66	1946	In Maxwell model, 1. Strains are additive 2. Stresses are additive 3. Parallel system 4. Modeling of creep A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

67	1947	Arrange the following steps in the correct sequence for the operation of an evaporator: Step 1: Preheating the feed solution. Step 2: Vaporization of the solvent from the feed solution. Step 3: Condensation of the vaporized solvent to produce distillate. Step 4: Removal of concentrated solution or residue. Step 5: Heating the feed solution to its boiling point. 1. 1 - 5 - 2 - 3 - 4 2. 5 - 1 - 2 - 3 - 4 3. 1 - 5 - 2 - 4 - 3 4. 5 - 1 - 2 - 4 - 3 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

68	1948		4.0	1.00
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Read the following statements

- A. The permeability coefficient increases as the pressure increases
- B. Diffusion coefficient increases with an increase in temperature
- C. Highly polar polymers are excellent water vapour barriers
- D. Non-polar polymers have excellent water barrier properties

Choose the correct answer from the options given below:

- 1. A,B,C only
- 2. A,B,D only
- 3. A,B only
- 4. B,C only

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

69 1949

4.0 1.00

Match the following

A. Strain Gauge	I. Converts mechanical deformation into an electrical signal
B. Thermocouple	II. Measures temperature by the voltage difference between two dissimilar conductors
C. LVDT	III. Utilized for measuring linear displacement with high accuracy
D. Piezoelectric Transducer	IV. Generates an electrical charge when subjected to mechanical pressure or vibration

Choose the correct answer from the options given below:

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question					
70	1950	Given below are two statements. One is labelled as assertion (A) and other one is labelled as reason (R). Assertion (A): BPE of the concentrated solution must be known for evaporator design Reason (R): BPE of the concentrated liquor reduces the effective temperature driving force compared to the boiling of pure solvent In light of the above statements, choose the most appropriate answer from the options given below 1. Both A and R are correct and R is the correct explanation of A 2. Both A and R are correct but R is NOT the correct explanation of A 3. A is correct but R is not correct 4. A is not correct but R is correct A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00	

Objective Question				
71	1001851	The Incubation temperature used for enuemration of thermophilic counts in milk is 1. 30°C 2. 37°C 3. 41.5°C 4. 55°C A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question				
72	1001852	Which of the following bacterial pathogens causes Guillain-Barre Syndrome through the consumption of raw milk? 1. <i>Campylobacter coli</i> 2. <i>Helicobacter pylori</i> 3. <i>Campylobacter jejuni</i> 4. <i>Acinetobacter boumani</i> A1 : 1 A2 : 2 A3 : 3	4.0	1.00

A4 : 4

Objective Question

73 1001853 4.0 1.00

Biofilm on equipment surfaces consists of

- (A). Microorganisms
- (B). Sanitizers
- (C). Oranic polymer matrix
- (D). Detergents

Choose the **correct** answer from the options given below:

1. (A) and (B) only.
2. (A) and (C) only.
3. (A) and (D) only
4. (B) and (D) only.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

74 1001854 4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
(Microbial defects)	(Causative agents/ mechanism of spoilage)
(A).Mold button formation in SCM	(I). Putrafaction by <i>Clostridium foetidum</i>
(B).Greese smudge in butter	(II). Formation of peptones by <i>Bacillus amarus</i>
(C). Bloat in evaporated milk	(III). <i>Aspergillus repens</i> and production of milk clotting enzymes
(D). Bitterness in evaporated milk	(IV). <i>Pseudomonas nigificans</i>

Choose the **correct** answer from the options given below:

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

75 1001855 4.0 1.00

The sequential order of microbial changes during long storage of raw milk under ambient conditions are

- (A). Growth of lactic acid bacteria
- (B). Growth of yeast and molds
- (C). Decomposing bacterial flora
- (D). Bactericidal stage
- (E). Development of mixed microflora

Choose the **correct** answer from the options given below:

1. (A), (B), (C), (D), and (E).
2. (B), (C), (A), (D), and (E).
3. (C), (B), (A), (E), (D).
4. (D), (E), (A), (B) and (C).

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

76 1001856 4.0 1.00

Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A) : Evaporated milk is commercially sterile due to the product undergoing a high-heat treatment process and aseptic packaging.

Reason (R) : The product is free of all microorganisms of public health significance and does not show microbial defects during ambient temperature storage

In 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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

77	1001857	Given below are two statements: Statement (I): <i>Listeria monocytogenes</i> known to be resistant to cold temperature contains an unusually high proportion of branched chain fatty acids Statement (II): <i>Listeria monocytogenes</i> is pathogenic to humans and animals causes abortion In light of the above statements, choose the <i>most appropriate</i> answer from the options given below. - Both Statement (I) and Statement (II) are correct. - Both Statement (I) and Statement (II) are incorrect. - Statement (I) is correct but Statement (II) is incorrect. - Statement (I) is incorrect but Statement (II) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

78	1001858	Who discovered <i>Clostridium botulinum</i>? - Van Ermengem - Louis Pasteur - Robert Koch - Anton van Leuvenhook A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

79	1001859	Which of the following bacteria known to be resistant to irradiation? - Gram positive bacteria - Gram negative bacteria - Yeast - Molds A1 : 1	4.0	1.00
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A2 : 2
A3 : 3
A4 : 4

Objective Question

80	1001860	The non-ionising irradiation technology commonly used in the preservation of food includes A. Ultraviolet (UV) radiation B. Gamma rays C. X-rays D. Electron beams E. Infrared Choose the correct answer from the options given below: 1. (A) and (B) only. 2. (A) and (C) only. 3. (A) and (D) only. 4. (A) and (E) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

81	1001861		4.0	1.00
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Match **List-I** with **List-II**

List-I	List-II
(Bio-preservation techniques)	(Description/ process)
(A).Bacteriocins	(I). Use of bacteriophages to target and kill specific pathogenic bacteria
(B).Phage therapy	(II).Use of naturally occurring or selected microorganisms to inhibit pathogens
(C). Protective cultures	(III). Use of antimicrobial proteins produced by bacteria to inhibit other bacteria
(D). Lactic cultures	(IV).Use of non-pathogenic microorganisms to outcompete and inhibit harmful bacteria

Choose the **correct** answer from the options given below:

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

82	1001862	What distinguishes bacteriocins from conventional antibiotics?	4.0	1.00
		1. Bacteriocins are exclusively produced by eukaryotic organisms 2. Bacteriocins have a narrower spectrum of activity compared to antibiotics 3. Bacteriocins are not effective against antibiotic-resistant bacteria 4. Bacteriocins typically target bacterial cells of the same species or closely related species		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

83	1001863		4.0	1.00
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Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A) : Milk-derived bioactive peptides having antimicrobial properties.

Reason (R) : Bioactive peptides in milk can inhibit the growth of pathogenic microorganisms by disrupting their cell membranes.

In 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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

84	1001864	Given below are two statements: Statement (I): Bacteriocins can reduce the risk of foodborne illnesses by inhibiting pathogens such as <i>Listeria monocytogenes</i>. Statement (II): Bacteriocins are recognized as Generally Recognized As Safe (GRAS) by some regulatory agencies. In light of the above statements, choose the <i>most appropriate</i> 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. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

85	1001865	Which of the following optical sensor works on the basis of mass change? 1. Surface Plasmon Resonance 2. Piezoelectric 3. Raman spectrometer 4. Fibre optic sensor	4.0	1.00
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		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		
Objective Question				
86	1001866	Which of the following enzyme activity is absent in <i>E. coli</i> O157: H7? 1. β-D-galactosidase 2. α-D-galactosidase 3. β-D-glucuronidase 4. β-D-glucosidase A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
87	1001867	In a plate of Baird-Parker agar, if you observe shiny, convex, black or dark gray colonies surrounded by a clear zone, which organism would you suspect as the most likely causative agent?" 1. <i>Bacillus cereus</i> 2. <i>Escherichia coli</i> 3. <i>Salmonella enterica</i> 4. <i>Staphylococcus aureus</i> A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
88	1001868		4.0	1.00

Which of the following biochemical properties are used in the identification of Salmonella on XLD agar?

- (A). Lactose fermentation
- (B). Sucrose fermentation
- (C). Hydrogen sulfide production
- (D). Citrate utilization
- (E). Phenylalanine deamination

Choose the **correct** answer from the options given below:

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

89	1001869	Given below are two statements: Statement (I): Biosafety level-3 containment used for handling of <i>Mycobacterium tuberculosis</i> Statement (II): <i>Mycobacterium tuberculosis</i> a zoonotic pathogenic bacteria that can able transfer through aerosol formation In light of the above statements, choose the <i>most appropriate</i> 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 true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

90	1001870		4.0	1.00
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Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A) : Optical biosensors offer advantages in terms of real-time monitoring and multiplexing capabilities.

Reason (R) : Optical biosensors utilize light-matter interactions to detect analytes, allowing for label-free and non-destructive detection of multiple analytes simultaneously.

In 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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

91 1001871

4.0 1.00

Hygiene and safety indicator organisms in the dairy industry

In the dairy industry, ensuring hygiene and safety is paramount to prevent contamination and ensure the quality of dairy products. Indicator organisms are commonly used to monitor hygiene practices and assess the effectiveness of sanitation procedures. These organisms are not necessarily pathogenic themselves but serve as indicators of potential fecal contamination or inadequate cleaning. Common indicator organisms in the dairy industry include total coliforms, fecal coliforms, *Escherichia coli*, and *Enterococci*.

What is the primary purpose of using indicator organisms in dairy production?

1. To reduce the production cost of dairy products
2. To ensure that dairy products are organically produced
3. To identify potential sources of contamination and assess cleanliness
4. To improve the texture and consistency of dairy products

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

92 1001872

4.0 1.00

Final products of alcohol fermentation are

1. Ethanol and Citrate
2. Ethanol and CO_2
3. Ethanol and acetate
4. Ethanol and ADP

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

93 1001873

4.0 1.00

Which of the following are true with respect to solid state fermentation (SSF)?

- A. Easy downstream process
- B. Small-size bioreactors are used
- C. Greater chances of contamination
- D. Less consumption of energy

Choose the **correct** answer from the options given below:

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

94 1001874

4.0 1.00

Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A) : Fermentation occurs by the complete oxidation of glucose

Reason (R) : Yeast forms ethanol & CO₂ from pyruvic acid.

In 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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

95 1001875

4.0 1.00

Match List-I with List-II

List-I	List-II
(Name of the Bacteria)	(Commercial production of organic compounds)
(A). <i>Escherichia coli</i>	(I). Citric acid
(B). <i>Sacharomyces</i>	(II). Ethanol
(C). <i>Penicilium</i>	(III). Insulin
(D). <i>Aspergillus niger</i>	(IV). Antibiotics

Choose the **correct** answer from the options given below:

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

96 1001876

4.0 1.00

Given below are two statements:

Statement (I): Carbohydrates are utilized by both a lactose PTS and lactose permease/ β -galactosidase system in lactic acid bacteria.

Statement (II): *Lactococcus lactis* is one such bacteria that has both of the above system for lactose utilization.

In light of the above statements, choose the *most appropriate* 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 true but Statement (II) is false.
4. Statement (I) is false but Statement (II) is true.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

97	1001877	Which of the following nutrient transport systems require energy? A) PEP:PTS system B) Facilitated diffusion C) Antiport D) ABC transport system Choose the correct answer from the options given below: 1. (A), (B) and (D) only. 2. (A), (B) and (C) only. 3. (B), (C), and (D). 4. (A), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

98	1001878	What is the effect of a missense mutation? 1. It results in the death of the cells. 2. It reduces the chances of survival. 3. It changes one amino acid to another in the protein sequence. 4. It creates a stop codon in the mRNA sequence. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

99	1001879	The most reliable molecular tool for identification of Lactic acid bacteria is 1. Ribotyping 2. 16S rRNA sequencing 3. RAPD 4. RFLP	4.0	1.00
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A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

100 1001880

4.0 1.00

Given below are two statements:

Statement (I): All *Lactobacillus* strains are probiotics.

Statement (II): According to FSSAI, probiotics must contain a minimum of 10^8 CFU/per gram.

In 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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

101 1001881

4.0 1.00

DNA finger printing is based on _____

1. Unique sequences
2. Repetitive sequences
3. Amplified sequences
4. Non-coding sequences

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

102 1001882

4.0 1.00

The component that is present in Litmus chalk milk that maintains the acidity is _____

1. Calcium chloride
2. Calcium carbonate
3. Calcium citrate
4. Calcium monoxide

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

103 1001883

During translation the _____ site within ribosome hold the growing amino acid chain while the _____ site holds the next amino acid to be added to the chain.

1. A, P
2. P, A
3. A, E
4. E, A

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

104 1001884

Given below are two statements:

Statement (I): Transpeptidases is responsible for cross-linking peptide chains in peptidoglycan synthesis.

Statement (II): While Lysozyme is responsible for breaking the sugar linkage in the peptidoglycan.

In light of the above statements, choose the *most appropriate* 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 true but Statement (II) is false.
4. Statement (I) is false but Statement (II) is true.

A1 : 1

A2 : 2

A3 : 3

4.0 1.00

		A4 : 4		
Objective Question				
105	1001885	Which fixative is commonly used in both TEM and SEM? 1. Osmium tetroxide 2. Glutaraldehyde 3. Formaldehyde 4. Ethanol A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
106	1001886	Given below are two statements: Statement (I): Primers of long length can lead to unspecific binding. Statement (II): Primers of short length can lead to self priming. In light of the above statements, choose the <i>most appropriate</i> 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. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
107	1001887	Which of the following plasmids encodes restriction/ modification and abortive infection phage defence mechanisms? 1. pC194 2. pSN2 3. pIJ101 4. pTRK2030 A1 : 1 A2 : 2	4.0	1.00

A3 : 3

A4 : 4

Objective Question

108	1001888	Which class of antibiotics inhibits the synthesis of peptidoglycan?	4.0	1.00
		1. Aminoglycosides 2. Tetracyclines 3. Beta-lactams 4. Macrolides		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

109	1001889	Which of the following are homofermentative lactic acid bacteria?	4.0	1.00
		(A). <i>Lactobacillus acidophilus</i> (B). <i>Enterococcus faecalis</i> (C). <i>Lactococcus lactis</i> (D). <i>Leuconostoc mesenteroides</i> Choose the correct answer from the options given below: 1. (A), (B) and (D) only. 2. (A), (B) and (C) only. 3. (A), (B), (C) and (D). 4. (B), (C) and (D) only.		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

110	1001890	Which statement accurately describes the function of teichuronic acid?	4.0	1.00
		1. It provides structural support to bacterial cell walls. 2. It aids in conserving phosphate essential for cellular components. 3. It facilitates bacterial motility. 4. It acts as a barrier against environmental toxins.		

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

111 1001891

4.0 1.00

Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A) : Probiotic strains need to be acid tolerant for establishment in the gastrointestinal tract.

Reason (R) : The F1F0-ATPase is responsible for acid tolerance in probiotics.

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

- Both (A) and (R) are true and (R) is the correct explanation of (A).
- Both (A) and (R) are true but (R) is NOT the correct explanation of (A).
- (A) is true but (R) is false.
- (A) is false but (R) is true.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

112 1001892

4.0 1.00

Given below are two statements:

Statement (I): During conjugation a physical contact between cells are created.

Statement (II): During transduction, the donor is most often dead.

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

- Both Statement (I) and Statement (II) are correct.
- Both Statement (I) and Statement (II) are incorrect.
- Statement (I) is correct but Statement (II) is incorrect.
- Statement (I) is incorrect but Statement (II) is correct.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

113	1001893	_____ is commonly known as dairy mold. 1. <i>Kluyveromyces</i> 2. <i>Torula cremoris</i> 3. <i>Rhizopus stolonifer</i> 4. <i>Geotrichum candidum</i> A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

114	1001894	The enzymes which are commonly used in genetic engineering are (A). Exonuclease (B). Ligase (C). Polymerase (D). Restriction endonuclease Choose the correct answer from the options given below: 1. (A) and (B) only. 2. (B) and (D) only. 3. (A) and (C) only 4. (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

115	1001895	Which LAB strain is known for causing late gas formation in aging Cheddar cheese due to its galactose utilization pathway? 1. <i>Lactococcus lactis</i> 2. <i>Lactobacillus casei</i> 3. <i>Paucilactobacillus wasatchensis</i> 4. <i>Streptococcus thermophilus</i> A1 : 1 A2 : 2	4.0	1.00
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A3 : 3

A4 : 4

Objective Question

116	1001896	Which of the following tools can be used to study the distribution of bacterial community in a sample? (A). 16S rRNA PCR (B). Amplicon sequencing (C). DGGE (D). RAPD Choose the correct answer from the options given below: 1. (B) and (D) only. 2. (A) and (B) only. 3. (B) and (C) only. 4. (C) and (D) only.	4.0	1.00
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

117	1001897	Central dogma of life was given by: 1. Erwin Chargoff 2. Francis Crick 3. Kary Mulis 4. H. Govind Khorana	4.0	1.00
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

118	1001898	Acetaldehyde is produced by <i>Streptococcus thermophilus</i> by direct conversion of _____ 1. Lysine 2. Arginine 3. Threonine 4. Phenylalanine	4.0	1.00
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A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

119 1001899

4.0 1.00

The tetramic acid derivative produced by probiotic *Lactobacillus reuteri* is _____

1. Reuterin
2. Reutericyclin
3. Reuterimycin
4. Gasserin

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

120 1001900

4.0 1.00

Which of the following molecules found in the periplasmic space are involved in transport?

- (A). Sugars
- (B). Proteins
- (C). Lipids
- (D). Vitamins

Choose the **correct** answer from the options given below:

1. (A) and (B) only.
2. (A) and (C) only.
3. (A) and (D) only.
4. (B) and (D) only.

A1 : 1

A2 : 2

A3 : 3

A4 : 4