PREVIEW QUESTION BANK

Module Name : DAIRY SCIENCE-ENG
Exam Date : 29-Jun-2024 Batch : 10:00-12:00

Sr. No.	Client Question ID	Question Body and Alternatives	Marks	Negative Marks
Objective Question				
1	160001	Nodal point for Representing India in international standardization bodies; such as ISO and IEC 1. Food Safety and Standards Authority of India 2. Bureau of Indian Standards 3. Agricultural and Processed Food Products Export Development Authority 4. Export Inspection Council A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
2	160002	The head office of AGMARK is located at 1. New Delhi 2. Faridabad 3. Ahmedabad 4. Ghaziabad A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
3	160003	Which of the following statement is NOT correct in context of FSSAI Regulations 1. 'Low Fat Chhana'/'Medium Fat Chhana' and 'Low Fat Paneer'/'Medium Fat Paneer' shall be sold in sealed package only 2. Every package of Medium Fat Channa and Medium Fat Paneer shall bear the label mentioning "Contains..... % milk fat" 3. Sucrose % in Shrikhand should be 60% maximum on dry matter basis 4. Khoa shall be free from added starch and added sugar A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
4	160004	Which of the following statement is correct 1. β-lactoglobulin has 162 amino acids and contains 04 cysteine residues 2. α-lactalbumin has 123 amino acids and contains 08 cysteine residues 3. Kappa-casein has 169 amino acids and has 02 cysteine residues 4. α-lactalbumin is the major whey protein in cow milk A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
5	160005	Which property of milk can be determined with Stalgmometer ? 1. Viscosity 2. Dialectric Constant 3. Surface Tension 4. Specific conductance A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
6	160006	According to Stoke's law, velocity of fat globule rise is inversely proportional to _____ 1. Gravitational force 2. Diameter of fat globule 3. Viscosity of plasma 4. Density of fat globule A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
7	160007	In which of the following dairy product, maximum heat induced changes are observed ? 1. Channa 2. Milk Powder 3. Khoa 4. Condensed Milk A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
8	160008	Increase in BR reading of ghee, when adulterated with other fats are due to _____ 1. Decrease in lower chain fatty acids 2. Increase in lower chain fatty acids 3. Decrease in higher chain fatty acids 4. Decrease of unsaturated fatty acids A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
9	160009		4.0	1.00

Which of the following components of milk remains relatively constant during a lactation period

(A). Fat

(B). Protein

(C). Potassium

(D). Lactose

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

10	160010		4.0	1.00

If in melted butter sample, concentrated HCl is added in equal amount along with sugar. Development of crimson colour indicates presence of

1. Coal Tar Dyes in butter
2. Vanaspati in butter
3. Starch in butter
4. Synthetic Annatto Colour in butter

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

11	160011		4.0	1.00

Which of the following is not a nutritive additive?

1. Vitamins
2. Minerals
3. Amino acids
4. Sucralose

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

12 160012 4.0 1.00

Which preservative is used for stabilizing red color of meat?

1. Nitrates and Nitrites
2. Ethylene oxide
3. Acetic acids
4. Sulfites

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

13 160013 4.0 1.00

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

List-I	**List-II**
(A). Mono sodium glutamate	(I). Carbohydrate-rich food
(B). Maltol	(II). Natural antioxidant
(C). Ascorbic acid	(III). Synthetic antioxidant
(D). Butylated hydroxytoluene	(IV).Laminaria Japonica

Match the List I with that of List II and select the right answer

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

14 160014 4.0 1.00

Match the List I with that of List II and select the right answer

List-I	List-II
(A). Kappa Casein	(I). Lactose biosynthesis
(B). β - Lactoglobulin	(II). Retinol
(C). Non protein Nitrogen	(III). Chymosin
(D). α - Lactalbumin	(IV). Soluble in 12% TCA

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

15 160015 4.0 1.00

Which of the following milk constituent show a significant reduction during subclinical mastitc infection?

1. Lactose
2. Whey proteins
3. Chloride
4. Somatic cells

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

16 160016 4.0 1.00

		Which of the following classes of lipids is insoluble in ethyl ether? 1. Triglycerides 2. Carotenoids 3. Sphingomyelins 4. Cholesterol A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
17	160017	Which of the following protein fraction is absent in protein profile of human milk? 1. β-casein 2. α-lactalbumin 3. Bovine serum albumin 4. β-lactoglobulin A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
18	160018	Milk from which species is having maximum fat% ? 1. Elephant 2. Buffalo 3. Human 4. Seal A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
19	160019		4.0	1.00

		High whey protein content in colostrum is mainly contributed by_____ 1. Alpha lactalbumin 2. Bovine serum albumin 3. Immunoglobulins 4. Beta lactoglobulin A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
20	160020	When α lactose is dissolved in water, what would be the final solubility per 100 g water after mutarotation and solubilization of α-lactose 1. 7 g 2. 18.2 g 3. 30.8 g 4. 50 g A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
21	160021	Given below are two statements: Statement (I): Ruminant milk fat contains lower saturated fatty acids compared to non-ruminant milk Statement (II): Digestive enzymes of ruminants will hydrogenate dietary fat 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	4.0	1.00

A4 : 4

Objective Question

22	160022	Nessler's reagent is prepared by mixing? 1. Mercuric Chloride+ Sodium Hydroxide+ Potassium Iodide 2. Potassium Chloride+ Sodium Hydroxide+ Mercuric Iodide 3. Sodium Chloride+ Potassium Hydroxide+ Mercuric Iodide 4. Mercuric Chloride+ Calcium Hydroxide+ Potassium Iodide A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

23	160023	For the detection of sucrose in milk, _____reacts with resorcinol forming cherry red colour. 1. 5-hydroxymethylfurfural 2. Glucose 3. Fructose 4. Galactose A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

24	160024		4.0	1.00

Match the column I with that of II and select the right answer

List-I	List-II
Adulteration detection	**Adulteration detection**
(A). Formalin	(I). Barium chloride
(B). Sodium hypochloride	(II). Detergent
(C). Quaternary Ammonium Compounds	(III). Preservative
(D). Ammonium salts	(IV). Sanitizer

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

25 160025 4.0 1.00

Detection of _____ adulterant depends on the aldehyde-oxidation reaction of an aromatic amine.

1. Formalin
2. Urea
3. Quaternary Ammonium Compounds
4. Sodium hypochloride

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

26 160026 4.0 1.00

The purity and quality indicators of ghee are:

A: Reichert Meissl value, Polenske Value, Baudouin Test and Iodine value

B: Free radicals

C: Free fatty acids

D: Butyro-refractometer reading and Saponification value

E: Peroxide Value, Kirchner value

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

27 | 160027 | 4.0 | 1.00

Which component of the casein is an important contributor to its remarkably high heat stability and to the calcium-induced coagulation of rennet-altered casein.

1. Potassium
2. Phosphate
3. Sodium
4. Magnesium

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

28 | 160028 | 4.0 | 1.00

Choose the correct answer from the options given below with respect to the order of heat stability of the whey proteins as measured by loss of solubility, is

1. β-lactoglobulin > α -lactalbumin > bovine serum albumin > immunoglobulins
2. Immunoglobulins > β-lactoglobulin > α -lactalbumin > bovine serum albumin
3. Immunoglobulins > bovine serum albumin > β-lactoglobulin > α -lactalbumin
4. α -lactalbumin > β-lactoglobulin > bovine serum albumin > immunoglobulins

A1 : 1

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
29	160029	Given below are two statements, one is labelled as (A) and other one labelled as (B) as follows: Statement (A) : The heat stability of concentrated milk decreases considerably upon preheating of milk. Statement (B) : During preheating, most serum proteins are denatured and in the acid pH range they strongly aggregate thereby no age gelation occurs. In light of the above statements, choose the *most appropriate* answer from the options given below . 1. Statement A is true and statement B is false 2. Statement A is false and statement B true 3. Both statements are false 4. Both statements are true A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
30	160030	The process of table butter manufacture from milk involves following major steps , A. Cream separation, B. Churning, C. Packing, D. Salting an E. Working. Select the correct sequence. 1. A, B, E, D and C 2. B, A, D, E and C 3. A, B, D, E and C 4. A, B, C, D and E A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
31	160031		4.0	1.00

		Which of the following raw milk bacteria is a significant concern for foodborne illness? 1. Saccharomyces cerevisiae 2. *Escherichia coli* O157:H7 3. *Streptococcus thermophilus* 4. *Lactobacillus acidophilus* A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
32	160032	Which of the following zoonotic pathogens is commonly transmitted through raw milk? A. *Mycobacterium bovis,* B. *Bacillus cereus* C. *Brucella abortus* D. *Lactococcus lactis* 1. A and B only 2. B and C only 3. A and C only 4. B and D only A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
33	160033		4.0	1.00

Match each microorganism with the correct activity

Name of micro-organism	Activity associated
(A) Pseudomonas	(I) Pathogenic and spoilage both
(B) *S. thermophilus*; *L. lactis* ssp. lactis	(II) Flavour production
(C) Enterobacteriaceae	(III) Spoilage
(D) *L. lactis* subsp. *lactis* bv. diacetylactis	(IV) Acid Production

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

34 160034

Which of the following practices is effective for producing clean milk?

1. Clean the udder and teats, wipe them with a clean towel, and then discard the foremilk
2. Milking of animals having mastitis
3. Pouring the milk of animals having contagious diseases
4. coughing and sneezing while milking

4.0 1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

35 160035

Which of the following best describes mastitis?

1. Metabolic disease in high-performance dairy cows during early lactation
2. A condition where cows produce less milk due to stress
3. A viral infection affecting the cow's udder
4. Inflammation of the mammary gland, often caused by bacterial infection

4.0 1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
36	160036	What is the most effective method to reduce the risk of Enterobacteriaceae contamination in milk and dairy products? 1. Refrigeration 2. Pasteurization 3. Filtration 4. Homogenization A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
37	160037	Which of the following methods is commonly used to test for mastitis on a farm? 1. Somatic cell count (SCC) 2. California Mastitis Test (CMT) 3. Aerobic plate count/Standard plate count 4. Fat content test A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
38	160038		4.0	1.00

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

Assertion (A) : Proper milking hygiene is essential to maintaining the microbiological quality of milk on-farm.

Reason (R) : Poor milking hygiene practices can lead to contamination by various microorganisms, which can spoil milk or pose health risks.

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

Objective Question

39	160039	Which of the following diluent used in Swab and rinse method to check the hygiene status of dairy equipment? 1. Normal saline 2. Peptone water 3. Half strength ringers solution 4. Quarter strength ringers solution A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

40	160040	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Thermoduric and thermophilic bacteria can survive pasteurization Reason (R) : Thermoduric and thermophilic bacteria are able to survive pasteurization because the milk shields them from high temperatures 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	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
41	160041	What temperature range allows for the growth of *Listeria monocytogenes*, making it a concern in refrigerated dairy products? 1. -5°C to 5°C 2. 1°C to 45°C 3. 10°C to 60°C 4. 20°C to 80°C A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
42	160042	Which of the following pre-heat treatments is used in the enumeration of mesophilic aerobic spore counts before conducting serial dilution and plating? 1. 80^0 C for 10 minutes 2. 70^0 C for 10 minutes 3. 110^0 C for 10 minutes 4. No pre-treatment required A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
43	160043		4.0	1.00

Given below are two statements:

Statement (I): Ropy fermentation of milk is brought about by the growth of bacteria leading to change in the consistency of the product

Statement (II): Production of exopolysaccharides is responsible for repines of milk and milk products

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

44 | 160044 | 4.0 | 1.00

Which group of bacteria is most commonly responsible for souring raw milk?

1. Thermoduric bacteria
2. Psychrotrophic bacteria
3. Anaerobic spore forming bacteria
4. Lactic acid bacteria (LAB)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

45 | 160045 | 4.0 | 1.00

Which of the following types of bacteria does Pseudomonas belong to?

1. Mesophilic bacteria
2. Psychrotrophic bacteria
3. Thermophilic bacteria
4. Aerobic spore forming bacteria

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

46	160046	Which enzyme found in raw milk is known for its antibacterial properties and ability to disrupt bacterial cell walls? 1. Lactoferrin 2. Lactase 3. Lysozyme 4. Catalase A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

47	160047	Which of the following groups of bacteria are commonly associated with causing mastitis? 1. *Bacillus cereus*, *Clostridium* sp, and *Campylobacter* sp. 2. *Streptococcus aureus*, *Staphylococcusa agalactie*, and *Escherichia coli* 3. *Mycobacterium bovis*, *Coxiella burnetii*, and *Borrelia* sp. 4. *Salmonella Typhi*, *Shigella* sp, and *Vibrio cholerae* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

48	160048	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Somatic cell counts (SCC) is widely used to determine the severity of mastitis in dairy cows. Reason (R) : Somatic cells, primarily white blood cells, decrease in response to inflammation or infection in the mammary gland. 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	4.0	1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

49 160049 4.0 1.00

What is the primary source of aflatoxin contamination in raw milk?

1. Contaminated water
2. Improper storage conditions
3. Inadequate cleaning of milking equipment
4. Fungal growth in animal feed

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

50 160050 4.0 1.00

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

List-I	**List-II**
Spoilage	**Associated organism**
(A). Souring	(I). Coliforms
(B). Ropiness	(II).*Pseudomonas* spp.
(C). Gas production	(III). Lactobacilli and Streptococci
(D). Bitter flavor	(IV). Alcaligenes

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

51 | 160051 | 4.0 | 1.00

Which of the following organisms is most likely to cause lipolysis in milk?

1. *Staphylococcus aureus*
2. *Bacillus cereus*
3. Pseudomonas
4. Clostridium

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

52 | 160052 | 4.0 | 1.00

Discoloration of milk can occur due to several factors. Which of the following could cause a Blue colours tint in milk?

1. *Pseudomonas Syncyanea*
2. *Bacillus subtilis*
3. *Lactobacillus acidophilus*
4. *Streptococcus thermophiles*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

53 | 160053 | 4.0 | 1.00

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

Assertion (A) : The Lactoperoxidase (LP) system in raw milk utilizes water and thiamin to generate free radicals

Reason (R) : Free radicals formed by the LP system act by damaging bacterial cell membranes and disrupting essential cellular processes, thereby inhibiting bacterial growth.

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

54 160054 4.0 1.00

Which of the following is commonly used as an indicator to monitor the sanitary conditions during the production, collection, and handling of raw milk?

1. Fat test
2. Temperature test
3. Entrobacteriaceae count
4. Test for specific pathogens

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

55 160055 4.0 1.00

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

List-I	**List-II**
Observation of Sodium lauryl sulphate test	Leucocyte count/ml and mastitis condition
(A). No viscous layer	(I). >5,000,000 and acute
(B). Slight viscous layer	(II).500,000-5,000,000 and acute
(C). Central viscous cone disappears after stopping rotation	(III). 100,000-500,000 and sub-acute
(D). Central cone persists	(IV).<100,000 and no mastitis

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

56	160056	Which of the following is most likely to cause food toxi-infection due to the production of heat-stable enterotoxins? 1. *Clostridium perfringens* 2. *Streptococcus uberis* 3. *Bacillus cereus* 4. *Listeria monocytogenes* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

57	160057	Which of the following is commonly used as an indicator of fecal contamination in raw milk? 1. Coliform count 2. Standard plate count 3. Yeast and mold count 4. Lactic acid bacterial count A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

58	160058	Which of the following is true about the catalase test when used to differentiate between streptococci and staphylococci? 1. Streptococci are catalase-positive, and staphylococci are catalase-negative. 2. Staphylococci are catalase-positive, and streptococci are catalase-negative. 3. Both staphylococci and streptococci are catalase-positive. 4. Both staphylococci and streptococci are catalase-negative. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

59	160059	Why are spore-forming bacteria a particular concern in raw milk? 1. They can survive pasteurization and other heat treatments. 2. They can cause changes in the pH of milk. 3. They contribute to increased somatic cell counts. 4. They indicate the presence of coliform contamination. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

60	160060	Which of the following bacterial metabolites are responsible for "fruity" off-flavor in raw milk? 1. Acetic acid 2. Diacetyl 3. Ethanol 4. Ethyl butyrate A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

61	160061	Function of stabilizers in ice cream is: 1. Limit the growth of ice crystals 2. Increases the growth of ice crystals 3. Acts as surface active agent 4. Destabilizes the fat globules A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

62	160062		4.0	1.00

Milk of very low heat stability due to a high concentration of Ca^{2+} arising from low citrate content is termed as:

1. Recknagel phenomenon
2. Utrecht phenomenon
3. Eutrecht phenomenon
4. HCT phenomenon

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

63	160063		4.0	1.00

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

Assertion (A) : Due to the interaction of thermally denatured β-lactoglobulin with κ-casein via disulphide bonds the Rennet coagulation is prolonged

Reason (R): The effect of pH is mainly on the first (enzymatic) stage of rennet coagulation. As the pH of the milk decreases, the enzyme moves closer to its pH optimum speeding up the reaction.

In light of the above statements, choose the *most appropriate* 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 correct but (R) is not correct.
4. (A) is not correct but (R) is correct.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

64	160064		4.0	1.00

All varieties of cheese can be classified into three super-families based on the method used to coagulate the milk.

1. Rennet, isoelectric (acid) and a combination of heat and acid coagulation.
2. Rennet and acid coagulation
3. Rennet and heat coagulation
4. Rennet coagulation

A1 : 1

A2 : 2

		A3 : 3 A4 : 4		
Objective Question				
65	160065	Function of Emulsifier in ice cream is: 1. Limit the growth of ice crystals. 2. Increases the growth of ice crystals. 3. Acts as surface active agent 4. Destabilizes the fat globule A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
66	160066	In case of infant food, if the product other than infant milk substitute is claimed to have higher quality protein then the protein efficiency ratio (PER) which shall be: 1. Minimum 0.8 2. Minimum 2.5 3. Maximun 1.0 4. Minimum 1.5 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
67	160067	Given below are two statements related to infant food: **Statement I**. Lactose and glucose polymers shall be the preferred carbohydrates for food for infant nutrition. **Statement II**. Sucrose and/or fructose shall not be added, unless needed as a carbohydrate source, and provided the sum of these does not exceed 20 per cent of total carbohydrate. In 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 true but Statement II is false 4. Statement I is false but Statement II is true	4.0	1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

68	160068	Which of these component increase the overrun in ice cream? 1. Stabilizers 2. Emulsifiers 3. Fat 4. Milk solids not fat A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

69	160069	The level of antioxidant permitted in ghee as per the FSSAI is 1. 0.05% by weight of the product 2. 0.02 % by weight of the product 3. 0.2 % by weight of the product 4. No antioxidant is permitted A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

70	160070	Kumiss is a sparkling fermented drink, it contains: 1. 0.7% to 1% lactic acid, 0.7% to 2.5% alcohol, 2. 0.7% to 1.5% lactic acid, 0.7% to 3.5% alcohol, 3. 1.7% to 1.9% lactic acid, 1.7% to 2.5% alcohol, 4. 1.0% to 1.7% lactic acid, 0.7% to 1.5% alcohol, A1 : 1	4.0	1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

71 160071 4.0 1.00

Factors affecting the improved shelf life of fermented milk products is due to:

A. Reduced pH value

B. Low redox potential

C. High water activity

D. Growth inhibition of undesirable organisms by development of undissociated acids

E. Formation of metabolites such as H_2O_2

Select the correct answer from the given options

1. A, B, D and E
2. A and D
3. A, D and E
4. A, B, and E

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

72 160072 4.0 1.00

Given below are two statements

Statement I: Butter contains 3-5 % air by volume

Statement II: Air in the butter do no affect the spreadability

In light of the above statements, choose the correct 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

73	160073	Heat classification of milk powder based on WPNI mg/g is: 1. High <1.5, Medium >1.5 – <6.0 and Low >6.0 2. High >6.0, Medium >1.5 – <6.0 and Low <1.5 3. High <2.5, Medium >2.5 – <6.0 and Low >6.5 4. High <1.5, Medium >1.5 – <3.0 and Low >3.0 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

74	160074	Arrange the following in Ascending order with respect to the time taken during ripening of cheese: A. Proteolysis B. Lactose fermentation C. Free fatty acid production D. Alcohol production Choose the correct answer from the options given below 1. A, B, C, D 2. B, A, C, D 3. C, D, A, B 4. C, A, B, D A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

75	160075	The temperature range of liquid paraffin used for cheese wax coating is 1. 94-101°C 2. 70-90°C 3. 140-150°C 4. 104-121°C	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
76	160076	The molecular weight of lactose in comparison to that of lactic acid is 1. Equal 2. Two times higher 3. Three times higher 4. Four times higher A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
77	160077	Ghee, Anhydrous milk fat and butter oil are similar products, however, they differ in few parameters, consider the following statements: A. Anhydrous milk fat has higher specific gravity than ghee and butter oil B. The moisture content in Anhydrous milk fat is 0.1% (maximum, m/m basis) C. Butyro-refractometer reading value is same for all these products. D. Level of free fatty acid content shall be the same in these products. E. These products have similar texture and flavour 1. A, B and C 2. B, C and E 3. A, B and E 4. B, C and D A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
78	160078		4.0	1.00

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

List-I	List-II
Method of ghee preparation,	**By-products/ other products**
(A). Desi method	(I). Skim milk, buttermilk, butter serum and Ghee residue
(B). Cream butter method	(II). Buttermilk and Ghee residue
(C). Direc cream method	(III). Skim milk, buttermilk and Ghee residue
(D). Pre-stratification method	(IV). Skim milk and Ghee residue

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

79 160079 4.0 1.00

The principal proteinase present in rennets is:

1. Pepsin,
2. Chymosin,
3. Trypsin,
4. Lipase.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

80 160080 4.0 1.00

		The water activity value for Skim Milk Powder is approximately: 1. 0.995, 2. 0.94, 3. 0.2, 4. 0.9 A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
81	160081	Which of the following whey protein majorly found in buffalo milk ? 1. α-Lactalbumin 2. β-Lactglobulin 3. Lactoferrin 4. Bovine Serum Albumin A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
82	160082	Average fat globule size in cow milk 1. 2 μ 2. 4 μ 3. 10 μ 4. 22 μ A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
83	160083		4.0	1.00

		Bactofugation of milk is done 1. To kill all pathogens in milk 2. To kill almost all bacteria in milk by fumigation 3. To remove almost all bacteria in milk by centrifugation 4. To kill almost all spores in milk A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
84	160084	If CLR of milk is 28, then specific gravity of milk will be 1. 1.28 2. 0.28 3. 1.028 4. 0.028 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
85	160085	Which one of the following is not an essential amino acid ? 1. Alanine 2. Methionine 3. Lysine 4. Tryptophan A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
86	160086		4.0	1.00

		Which among the following species having maximum lactose content in milk? 1. Human 2. Cow 3. Camel 4. Reindeer A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
87	160087	Alpha-lactalbumin is important for regulating _____synthesis 1. Lactose 2. Whey proteins 3. Casein 4. Vitamin B1 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
88	160088	Drying of milk in to powder shifts the β/α ratio to_____ 1. 1.6:1 2. 1:1.6 3. 2.1:1.6 4. 2.1:1.0 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
89	160089		4.0	1.00

		The uptake of moisture due to Improper packaging and storage of skim milk powder, causes (A). Lactose crystallization (B). Maillard browning (C). Coagulation of casein (D). Caking of SMP 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				
90	160090	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Lactose crystallization occurs instantly in labile zone Reason (R) : At higher levels of supersaturation, crystallization occurs readily without the addition of seeding material. 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	4.0	1.00
Objective Question				
91	160091		4.0	1.00

		Which of the following bacteria used as an index organisms for Milk sterilization? 1. *Bacillus stearothermophilus* 2. *Bacillus subtilis* 3. *Bacillus megaterium* 4. *Bacillus cereus* A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
92	160092	Which of the following are known to be psychrotropic molds? A. Alternaria and Stempylium B. Mucor and Alternaria C. Phoma and harmodendrum D. Aspergillus and Penicillium 1. (A) and (B) only. 2. (B) and (C) only. 3. (A) and (C) only. 4. (B) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
93	160093		4.0	1.00

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

List-I	**List-II**
(Selective isoaltion/ growth medium for pathogens/ Hygiene microbes)	**(Name of the bacterial pathogens/ hygiene microbes)**
(A). Ottaviani Agosti Medium	(I). Yeast and molds
(B). Deoxycholate agar	(II). *Listeria monocytogenes*
(C). Xylose lysine deoxycholate agar	(III). *Shigella* spp
(D). Yeast extarct glucose Chlorempenicol agar	(IV). *Salmonella* spp

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

94 160094 4.0 1.00

What is the major technological significance of antibiotic residue in milk?

1. Starter failure
2. More growth of microbes in milk
3. Milk will spoil
4. Milk preserved for long period of time

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

95 160095 4.0 1.00

Which of the following bacteria is known to be an indicator of Personnel hygiene?

1. *Staphylococcus aureus*
2. *Streptococcus pyogenes*
3. *Mycobacterium tuberculosis*
4. *Propionibacterium freudenrichii*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

96	160096		4.0	1.00

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

Assertion (A) : Controlling birds in a spray drying plant is very important, and it can be achieved by installing bird nests on the top floor of the plant.

Reason (R) : A major source of Salmonella contamination is from the fecal droppings of birds, and a zero-tolerance policy has been adopted by FSSAI regulations for dairy products

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

97	160097		4.0	1.00

		Given below are two statements: Statement (I): The time-temperature combination of pasteurization that kills *Coxiella burnetii* typically involves heating milk to at least 63°C (145°F) for at least 30 minutes, or heating it to 72°C (161.6°F) for at least 15 seconds. Statement (II): The time-temperature combination of pasteurization that can make the alkaline phosphatase test positive in pasteurized milk 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				
98	160098	Which of the following enzymes are used in the monitoring of hygiene status of dairy equipment surfaces by luminescense based method? 1. Luciferase & Apyrase 2. Luciferase & Lipases 3. Apyrase & Proteinases 4. Lipases & Proteinases A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
99	160099		4.0	1.00

		Which of the following processes that are used in the production of safe and commercially sterile milk and milk products? (A). Pasteurization, (B). UHT sterlization (C). Asceptic processing (D). Thermization Choose the ***correct*** answer from the options given below: 1. (A), (B) and (C) only. 2. (A), (B) and (D) only. 3. (A), (B), (C) and (D). 4. (B), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
100	160100	Which of the following pre-treatment required for the enumeration of thermoduric counts in milk? 1. 71.7^{o} C for 15 seconds 2. 80^{o} C for 30 minutes 3. 110^{o} C for 10 minutes 4. 80^{o} C for 10 minutes A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
101	160101		4.0	1.00

Given below are two statements:

Statement (I): Boiling of Milk kills the vegetative forms of all organisms including spores

Statement (II): Heat stable enterotoxins of *Staphylococcus aureus* can not survive under boiling conditions

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

102	160102	What is the reason behind the faster spoilage of underworked butter? 1. Limited availability of nutrients 2. Bigger water droplets supports the proliferation of microbes 3. Smaller droplets of water support the bacterail growth 4. Difficult in penetration of microbes	4.0	1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

103	160103	Which of the following bacterial pathogens are associated with the consumption of ice cream? (A). *Bacillus cereus* (B). *Salmonella* (C). *Listeria monocytogenes* (D). *Lactobacillus planterum* 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) and (C).	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
104	160104	Which of the following charecteristics colonies of *Salmonella* species will be appeared on Xylose Lysine Deoxycholate agar? 1. Red colored colonies with black centres 2. Blue colored colonies with black centres 3. Green colored colonies with black centres 4. Red colored colonies without black centres A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
105	160105	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : ISO 22000: 2018 is a Food Safety management System applicable to all food industry Reason (R) : ISO 22000: 2018 is combination of ISO 9001 and HACCP system 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	4.0	1.00
Objective Question				
106	160106		4.0	1.00

What is the common source of bacteriophages in dairy industry?

1. Raw Milk
2. Handlers
3. Equipments
4. Whey

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

107 | 160107 | 4.0 | 1.00

Which among the following are homofermentative lactic acid bacteria?

(A). *Lactobacillus acidophilus*

(B). *Lactococcus lactis*

(C). *Leuconostoc mesenteroides*

(D). *Enterococcus faecalis*

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

108 | 160108 | 4.0 | 1.00

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

Assertion (A) : Probiotics are beneficial microorganisms.

Reason (R) : All *Lactobacillus* strains are probiotics.

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

1. Both (A) and (R) are true.
2. Both (A) and (R) are false.
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

109 160109 4.0 1.00

Match **List-I** with **List-II.** Select the name of bacteria with the dairy product in which it is commonly found.

List-I	**List-II**
Bacteria name	**Products**
(A). *Staphylococcus aureus*	(I). Dahi
(B). *Cronobacter sakazakii*	(II). Butter
(C). Yeast and Mold	(III). Infant milk food
(D). *Lactococcus lactis*	(IV). Khoa based product

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

110 160110 4.0 1.00

Yakult is a probiotic drink originally from _____ country.

1. China
2. South Korea
3. Singapore
4. Japan

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

111 160111 4.0 1.00

The Natural Process by which genes can be exchanged between bacterial population is

(A). Conjugation

(B). Transduction

(C). Transformation

(D). Protoplast fusion

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

112 160112 4.0 1.00

Given below are two statements:

Statement (I): Catalase test is used to test the purity of dairy starters.

Statement (II): Catalase is an enzyme found in anaerobic bacteria only.

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

113 160113 4.0 1.00

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

Assertion (A) : The micro-environment of butter is relatively unfavourable for the growth of microorganisms.

Reason (R) : Butter contains high fat and low moisture content.

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

114	160114		4.0	1.00

Which starter culture types among the following are usually resistant to bacteriophage attack?

(A). Single strain starters

(B). Multpile strain starters

(C). Mixed strain starters

(D). Artisanal Starters

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

115	160115		4.0	1.00

The alcohol in Kefir is produced by _____

1. *Lactococcus lactis*
2. *Lactobacillus brevis*
3. *Leuconostoc* spp.
4. *Saccharomyces delbrueckii*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

116 160116 4.0 1.00

Given below are two statements:

Statement (I): Paneer is a lactic acid-fermented, coagulated milk product.

Statement (II): Paneer do not require storage at refrigeration temperature.

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

117 160117 4.0 1.00

Which among the following statements are true?

(A). Probiotics should be acid tolerant.

(B). Probiotics should be safe and non-pathogenic.

(C). All probiotic strains are Gram-positive.

(D). Probiotic strains should have strong adhesion capacity in the gastro-intestinal tract.

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

118 160118 4.0 1.00

Match the characteristics (**List-I**) with its source microorganisms (**List-II**).

List-I	**List-II**
(A). Rancidity	(I). *Staphylococcos aureus*
(B). Faecal source	(II). *Aspergillus flavus*
(C). Enterotoxin	(III). Coliforms
(D). Mycotoxin	(IV). *Pseudomonas fragi*

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

119 160119 4.0 1.00

Given below are two statements:

Statement (I): The presence of antibiotics in milk can deactivate the starter culture activity.

Statement (II): However, there is no effect of detergents in milk on starter culture activity.

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				
120	160120	Which of the following characteristics of a plasmid is not true? (A). Loss of plasmids can lead to the death of bacterial cells. (B). Plasmids can code for important characteristics such as antimicrobial resistance. (C). Plasmids are extrachromosomal DNA. (D). Plasmids cannot move from one bacterial cell to another. Choose the ***correct*** answer from the options given below: 1. (A), (B) and (D) only. 2. (A), and (D) only 3. (A) and (B) only. 4. (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00