PREVIEW QUESTION BANK

Module Name : DAIRY TECHNOLOGY-ENG
Exam Date : 09-Jul-2023 Batch : 10:00-12:00

Sr. No.	Client Question ID	Question Body and Alternatives	Marks	Negative Marks
Objective Question				
1	3501	As per legal standards (FSSR, 2011), the acidity (%LA) of chakka should not be more than : 1. 1.5s 2. 2.5 3. 3.5 4. 2.0 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
2	3502	Which of the following food additive is permitted as preservative in paneer ? 1. Sodium acetate 2. Potassium sorbate 3. Potassium acetate 4. Nicin A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
3	3503		4.0	1.00

Given below are four statements :

Statement (I) : Homogenisation breaks down fat globules in milk into smaller entities.

Statement (II) : Homogenisation breaks down fat globules and casein micelles in milk into smaller entities.

Statement (III) : Homogenisation slightly increases viscosity of milk.

Statement (IV) : Homogenisation improves the appearance of milk.

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

1. **Statement (I)** is false, statements **(II)**, **(III)** and **(IV)** are true
2. **Statements (I)** and **(II)** are false, statements **(III)** and **(IV)** are true
3. **Statements (I)**, **(III)** and **(IV)** are true, **Statement (II)** is false
4. **Statement (III)** is false, **Statements (I)**, **(II)** and **(IV)** are true

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

4 3504

With regard to temperature of operation, place the following unit operations in sequence in an increasing order of temperature

(i) Sterilisation (ii) Thermisation (iii) Homogenisation (iv) Bactofugation and (v) HTST pasteurization.

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

1. Sterilisation, HTST pasteurization, Thermisation, Bactofugation, Homogenisation
2. Sterilisation, HTST pasteurization, Homogenisation, Thermisation, Bactofugation
3. Bactofugation, Homogenisation, Thermisation, HTST pasteurization, Sterilisation
4. Bactofugation, HTST pasteurization, Homogenisation, Thermisation, Sterilisation

4.0 1.00

A1 : 1

A2 : 2

		A3 : 3 A4 : 4		
Objective Question				
5	3505	"Narampak" and "karapak" refer to varieties of sandesh with reference to which of the following parameters ? 1. Colour and appearance 2. Consistency 3. Overall quality 4. Springiness A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
6	3506	In sensory evaluation of dairy products, maximum marks are allotted to which of the following attribute ? 1. Body and textural attribute 2. Flavour attribute 3. Appearance attribute 4. Integrity of packaging attribute A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
7	3507	Which chemical groups are responsible for cooked flavour of milk ? 1. Amine groups 2. Suplhydryl groups 3. Hydroxygroups 4. Reducing moieties	4.0	1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

8	3508	Which of the following is <u>not</u> used as sterilants for membranes ? 1. Formaldehyde 2. Nitric acid 3. Hypochlorite solution 4. Sodium metasbisulphite solution A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

9	3509	Given below are two statements, one is labelled as **Assertion (A)** and other one labelled as **Reason (R)**. **Assertion (A) :** During paneer manufacture, pressing of coagulum in hot condition is essential. **Reason (R) :** Pressing in hot condition can fuse the coagulum into a firm single block. 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	4.0	1.00

A4 : 4

Objective Question

10 | 3510 | 4.0 | 1.00

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

List-I (Name of Process)	**List-II** (Temperature/time)
(A) Pasteurization	(I) 60°C / no hold
(B) Sterilisation	(II) 55-60°C / no hold
(C) Homogenisation	(III) 72°C / 15 sec
(D) Bactofugation	(IV) 118°C / 15min

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

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

11 | 3511 | 4.0 | 1.00

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

List-I	**List-II**
(Name of the cheese)	**(Country of origin)**
(A) Limburger	(I) Portugal
(B) Queso-Blanco	(II) Germany
(C) Requeijao	(III) Peru
(D) Ziger	(IV) Belgium

Match the name of the cheese with its country of origin :

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

12	3512	Given below are the characteristics of *Brevibacterium linens*, a secondary flora of cheese. (A) Gram +ve, mesophilic organism, rod-shaped colonies (B) Produces a yellow orange carotenoid pigment that colours the surface of cheese, colour production is enhanced by exposure to light. (C) It grows best at neutral pH, use lactose or citrate, grows well at high salt concentration. (D) Highly proteolytic, degrade whey protein and casein, contribute to flavour production in surface ripened cheese by producing metabolites. Choose the ***correct*** options associated with the given bacteria : 1. (A), (B) and (C) only. 2. (A), (B), (C) and (D) 3. (A), (B), and (D). 4. (B), (C) and (D) only.	4.0	1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

13 3513

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

List-I (Quality Control Test)	**List-II** (Component or Analyte)
(A) Walker Formal	(I) Starter
(B) Horrall and Elliker	(II) Phage
(C) Dye modification test	(III) Antibiotic
(D) Charm test	(IV) Casein

Choose the ***correct*** component which is associated with the respective analytical test :

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

4.0 1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

14 3514

4.0 1.00

Given below are two statements pertaining to additives that may be used in cheese.

Statement (I) : Cheese additives that may be added in any accustomed quantity or as per GMP are sodium chloride, lactic acid, citric acid, whey protein, etc.

Statement (II) : Cheese additives having limits of usage are annatto, sorbic acid or its salt, sodium or calcium nitrate, nisin, calcium chloride, etc.

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

15 | 3515 | 4.0 | 1.00

Animals fed with cotton seed meal show higher amount of which of the following fatty acids in ghee from cotton tract area ?

(A) Caprylic acid

(B) Caproic acid

(C) Capric acid

(D) Lauric acid

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

16 | 3516 | 4.0 | 1.00

Given below are stages of manufacturing of a blended fat spread.

(A) Pasteurization of the dispersion at suitable time and temperature combination, hot filling and storage at refrigerated temperature.

(B) Addition of calculated amount of stabilizer, salt, mixing and homogenization.

(C) Taking calculated amount of protein source and bleding with fat source to form an oil-in -water type emulsion.

(D) Addition of flavour of choice and blend to uniformly distribute throughout emulsion.

Choose the ***correct*** sequence of manufacturing stages from the below given options.

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

17 | 3517 | 4.0 | 1.00

Given below are two statements pertaining to chemical analysis of ghee.

Statement (I) : About 1-2 g molted ghee sample is taken and dissolved in 2-3 ml of hexane followed by addition of colour developing reagent consisting of water, sulphuric acid and nitric acid in the ratio of 20:6:1. The mixture is shaken vigorously and stand undisturbed to separate into two layers.

Statement (II) : Appearance of distinct orange colour in upper layer indicate presence of mineral oil.

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

18 3518

Given below are two statements pertaining to bacteria used in cheese making.

Statement (I) : Propionibacteria species are Gram +ve rods that cause eye by lactate metabolism in Swiss type of cheese.

Statement (II) : *Leuconostoc mesemteroids* subsp. *cremoris* is Gm +ve cocci produce eye in Gouda and Edam cheese by lactate metabolism.

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 incorrect but **Statement (II)** is correct.
4. **Statement (I)** is correct but **Statement (II)** is incorrect.

4.0 1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

19 3519

4.0 1.00

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

List-I (Microorganism)	**List-II** (Butter defect)
(A) *Achromobacter putrefaciens*	(I) Rancid flavour
(B) *Pseudomonas ichthyosmia*	(II) Putrefactive taint
(C) *Pseudomonas nigrificans*	(III) Fishy flavour
(D) *Achromobacter lipolyticum*	(IV) Black discolouration

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

20	3520	In Walker Formal method following observation had been obtained for a given sample of milk 1. mL of milk taken: 10 2. Burette reading after 1st titration: 2.5 3. Burette reading after 2nd titration: 3.4 What is the % total protein and % casein content of the milk sample ? 1. % total protein:1.53 & % casein: 1.206 2. % total protein: 1.75 & %casein: 1.5 3. % total protein: 2.5 & % casein: 2 4. % total protein: 3.125 & % casein: 2.5 A1 : 1	4.0	1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

21 3521

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

List-I (Chemical compound)	**List-II** (Flavour Defect)
(A) Hydrogen sulphide	(I) tallowy
(B) Glycollic acid ester of oleic acid	(II) malty
(C) 3-methyl butanol	(III) fishy
(D) Trimethyl amine	(IV) cooked

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

22 3522

4.0 1.00

Ricotta is a soft, unripened variety of whey cheese. Ricotta cheese may be considered as a protein co-precipitate having low shelf-life. Probiotic Ricotta cheese was prepared by incorporation of probiotic organism in Ricotta cheese. Ricotta cheese is a good carrier medium of probiotic organism because of high moisture, high pH, low salt and oxygen.

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

Assertion (A) : It was observed during the study that survival of probiotic organism in Ricotta cheese matrix is higher as compared to MRS medium during experimental digestion process.

Reason (R) : Higher salt content of cheese might be helpful to provide better protection to organism during harsh digestive condition.

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

23	3523	**Cream neutralization** Given quantity of cream is 1200 kg with an initial acidity of 0.35% LA. The final desired acidity of cream is 0.15% LA. The available neutralizer is Sodium carbonate. Determine the amount of neutralizers required for neutralizing the cream. 1. 1.412 kg 2. 2.111 kg 3. 0.759 kg 4. 4.552 kg A1 : 1 A2 : 2 A3 : 3	4.0	1.00

A4 : 4

Objective Question

24 | 3524 | 4.0 | 1.00

Choose the ***correct*** statement/statements regarding annatto cheese colour

(A) The pigment in annatto is norbixin, which in the alkaline extract become bixin

(B) The colour is composed of tints of yellow and red units, and in cheese it become a protein dye, that is attached to casein

(C) Bixin is a monomethyl di-carboxylic acid and is directly soluble in vegetable oil

(D) Annatto colour is extracted using alkali (NaOH/KOH) from the fresh seeds of *Bixa Orellana*

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

25 | 3525 | 4.0 | 1.00

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

Assertion (A) : Casein curd is precipitated at temperatures between 35 and 38°C.

Reason (R) : Curd precipitated at temperature below 35°C has a texture resembling chewing gum, being stringy, lumpy and coarse whereas, curd precipitated at about 43°C is very soft and fine

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				
26	3526	Given below are two statements regarding manufacturing of sodium caseinate **Statement (I) :** Very high viscosity of sodium caseinate solutions of moderate concentration, limits the solids content to 40% for spray drying. **Statement (II) :** Formation of a relatively impervious, jelly-like, viscous coating on the surface of casein particles impedes their dissolution on addition of alkali. 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	4.0	1.00
Objective Question				
27	3527		4.0	1.00

Given below are the statements related to the manufacturing of whey powder :

(A) In the spray drier, it is possible to dry whey concentrate having around 60% TS, provided the lactose content has been subjected to a crystallization degree of 85-90%.

(B) Two-stage drying allows for gentler handling of the product, thereby reducing product degradation.

(C) The energy required for drying is about 10 – 15 % higher in two-stage dryer as compared to the single-stage process.

(D) The cost of whey drying is increased for whey powder by application of two-stage processing.

Choose the ***correct*** answer from the options given below regarding the manufacturing of whey powder

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

28	3528		4.0	1.00

Protein hydrolysate

Casein hydrolysate with improved qualities can be manufactured by adding proteolytic enzyme in 10% casein solution at pH 6-7 for five hours at suitable temperature. Hydrolysis can be carried out by single or two stage process.

Given below are two statements based on the above. One is labelled as **Assertion (A)** and other one labelled as **Reason (R)**.

Assertion (A) : The two stage process is preferred to overcome the problem of bitter taste in casein hydrolysate.

Reason (R) : The casein solution is first digested using exopeptidase enzyme having high peptidase activity followed by using endopeptidase enzyme to remove residual bitter peptides and free amino acids.

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				
29	3529		4.0	1.00

The following statements are describing the production of vitamins through from fermentation of whey. Choose the ***correct*** answer from the options given below:

(A) Vitamin B12 production by *Propionibacterium shermanii* can be done by using several substrates including cheese whey

(B) This organism (*P. shermanii*) grows aerobically and produces propionic acid, which accumulates in the medium.

(C) Most industrial processes for the production of vitamin B12 by *P. shermanii* require neutralization of the accumulated propionic acid to keep the culture growing logarithmically.

(D) The formation of vitamin take place during the later part of the fermentation after the organism approaches maximum growth.

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

30	3530	The butter obtained from 800 kg cream having 45% fat is 400 kg. What is the over-run of butter ? 1. 20% 2. 25% 3. 11% 4. 15% A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

31	3531		4.0	1.00

		The defect, known as "mould buttons" in sweetened condensed milk is caused by : 1. *Aspergillus repens* 2. *Aspergillus niger* 3. *Torulalactis condense* 4. *Mycobacterium tuberculosis* A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
32	3532	Presence of which of the following bacteria in sterilized evaporated milk causes, a non-acid curd that develops into a brownish liquid with a bitter taste. 1. *B. megaterium* 2. *Geobacillus stearothermophilus* 3. Candida spp. 4. *B. subtilis* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
33	3533	The cause for higher insolubility index of dried milk can be attributed to : 1. Milk having high antibiotic residues 2. Milk has been stored in chilled condition for 2 days prior to concentration and drying 3. Milk had disturbed salt balance 4. Late lactation milk was pooled with mid lactation milk intended for drying A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
34	3534	The idea about heat classification of milk powder can be obtained using : 1. Whey protein nitrogen index 2. Protein Digestibility Corrected Amino Acid Score 3. Urea number 4. Digestible Indispensable Amino Acid Score A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
35	3535	In falling film milk evaporator, the temperature difference between milk and steam should be approximately around : 1. 2°C 2. 8°C 3. 40°C 4. 100°C A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
36	3536	The HLB number of soy lecithin is : 1. 3.0 2. 3.8 3. 7.0 4. 11.5 A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
37	3537	The overrun kept in soft serve ice cream is about : 1. 25% 2. 50% 3. 75% 4. 95% A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
38	3538	Which of the following type of powder does not possess occluded air ? 1. Spray dried 2. Instantized 3. Roller dried 4. Fluid bed dried A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
39	3539	Which of the following fat ingredients will give the most satisfactory quality ice cream (with 10% milk fat) with regard to flavour and body-texture ? 1. Anhydrous milk fat 2. Cream (45% fat) 3. White butter 4. Cultured cream	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
40	3540	The whipping ability of ice cream mix is not dependent on which of the following ? 1. Rate of sweetening agent 2. Total solids in ice cream mix 3. Rate of emulsifier addition in mix 4. Rate of flavour addition to mix A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
41	3541	Which of the following type of frozen product requires maximum addition of a given stabilizer ? 1. Frozen yoghurt 2. Ices 3. Chocolate ice cream 4. Pineapple ice cream (Plain) A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
42	3542		4.0	1.00

		Homogenization is not necessary in the preparation of which of the following types of product ? 1. Soft serve ice cream 2. Fruit and nut ice cream 3. Chocolate ice cream 4. Mango dolly ice candy A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
43	3543	The freezing point of a normal 'good average' ice cream mix (10% fat, 11% MSNF, 15% sugar) is about : 1. $-1.0^{o}C$ 2. $-2.5^{o}C$ 3. $-8.5^{o}C$ 4. $-18.0^{o}C$ A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
44	3544	Which of the following constituents of ice cream mix renders 'chew resistance' to ice cream ? 1. Milk fat 2. Vegetable fats 3. Milk solids not fat 4. Alternative polyol sweeteners A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
45	3545	Who among the following introduced the basic principle of preserving unsweetened condensed milk by heat sterilization ? 1. Gail Borden 2. Charles Page 3. Nicholas Appert 4. John B. Meyenberg A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
46	3546	The heat stability of milk is assessed by plotting the graph of : 1. Heat coagulation temperature vs. time 2. Heat coagulation time vs. temperature 3. Heat coagulation time vs. pH 4. Heat coagulation time vs. redox potential A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
47	3547		4.0	1.00

		Which of the following is the system that relies on process controls to minimize food safety risks in the dairy processing industry ? 1. Hazard analysis and critical control point 2. Enterprise Resource Planning 3. Transactions Allowed in a Linear Line Yards 4. Supervisor control and digital analogue A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
48	3548	Which of the following is a correct abbreviation for SCADA ? 1. Supervisor control and digital analogue 2. Supervisory control and data acquisition 3. Short chain acid distillation acquisition 4. Short chain amino acid digital analogue A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
49	3549	Which of the following is a correct abbreviation for OPRP ? 1. Open plant regular programme 2. Old process regular preventive maintenance 3. Operational prerequisite programme 4. Operation and process regular programme A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
50	3550	The optimum temperature for the mass crystallization during sweetened condensed milk manufacturing varies mainly with the ratio of : 1. Lactose to water in the condensed milk 2. Water to protein in the condensed milk 3. Lactose to protein in the condensed milk 4. Fat to lactose in the condensed milk A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
51	3551	Which of the following packaging forms is referred to as a "3D packaging and food service article that is manufactured from an aqueous slurry of cellulosic fibres and formed into discrete products on screened moulds" ? 1. Folding carton 2. Beverage carton 3. Vegetable parchment 4. Moulded pulp A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
52	3552	Which of the following packaging material with a thickness of about 0.2 millimeter is best suited for blister packaging ? 1. Linear low-density polyethylene 2. High-density polyethylene 3. Polyvinyl chloride 4. Polyvinylidene chloride	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
53	3553	According to the Food Safety and Standards (Food Products Standards and Food Additives) Regulation (2011), what are the minimum and maximum dosages of radiation processing for sterilization of packaging materials ? 1. 10 kGy and 25 kGy 2. 5 kGy and 10 kGy 3. 0.25 kGy and 1.0 kGy 4. 1.0 kGy and 5.0 kGy A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
54	3554		4.0	1.00

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

List-I	List-II
(Polymeric material for Packaging)	**(Relative ratio of permeability of CO_2 to O_2)** $\left(\frac{P^{-}CO_2}{P^{-}O_2}\right)$
(A) Low-density Polyethylene	(I) 6.4
(B) Silicon rubber	(II) 2.9
(C) Cast Polypropylene	(III) 4.6
(D) High-density Polyethylene	(IV) 3.3

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

55 3555

What is the ideal transmittance of incident light at 500 nm for packaging materials used for liquid milk ?

1. Not more than 2%
2. Not more than 8%
3. Not more than 5%
4. Not more than 11%

4.0 1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question				
56	3556	According to the Bureau of Indian Standards (IS: 9845, 2016R), what is the maximum permissible limit of global migration from food contact materials for packaging applications ? 1. 10 mg/dm^2 2. 60 mg/dm^2 3. 75 mg/dm^2 4. 42 mg/dm^2 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
57	3557	Which of the following is referred to as "primrosing" ? 1. Pink colour discoloration of butter due to microbial growth 2. Leakage of nitrogen gas from the headspace of whole milk powder package 3. Red colour discoloration of liquid milk 4. Surface desiccation of butter resulting in discoloration of butter A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
58	3558		4.0	1.00

Read the following statements pertaining to the Food Safety and Standards (Labelling and Display) Regulations (2020).

(A) Minimum size of each side of the triangle in Non-Vegetarian logo, for a principal display panel area of above 2500 cm^2, is 8 mm.

(B) "Date and time of manufacture" shall be declared on packed meals served in airlines/railways/mobile catering units.

(C) The particulars of the declaration shall be specified in English or Hindi only.

(D) A label may have "coined", "fanciful", "brand" or "trade name" subject to compliance with Food Safety and Standards (Advertising and Claims) Regulations (2018).

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

59	3559	Which of the following food contact materials is used as an engineering polymer ? 1. Polyester 2. Epoxy-resin 3. Polystyrene 4. Ethylene vinyl alcohol A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

60	3560		4.0	1.00

		Which of the following plastic materials is having relatively very high hot tackability ? 1. Low density polyethylene 2. Ethylene vinyl alcohol 3. Polyvinyl chloride 4. Ethylene vinyl acetate A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
61	3561	Indirect UHT treatment can be done using which of the following methods ? 1. Injection 2. Heat exchanger 3. Infusion 4. Vacreation A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
62	3562	Which of the following value is related to sterilization process ? 1. E - value 2. F - value 3. G - value 4. H - value A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question				
63	3563	Which of the following refers to an induced motion of a material in a specified way usually in a circulatory pattern inside some sort of container or vessel ? 1. Mixing 2. Kneading 3. Agitation 4. Shearing A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
64	3564	Short-tube vertical evaporators are also known as : 1. Calandria evaporators 2. Plate evaporators 3. Compression evaporators 4. Direct evaporators A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
65	3565	Scraped surface heat exchangers are designed for the evaporation of which of the following type of products ? 1. Low density product 2. Medium surface tension product 3. High viscous product 4. Low specific heat product A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
66	3566	The process of coating of a plastic film with aluminium is called as : 1. Lamination 2. Vapour deposition 3. Extrusion coating 4. Injection mouldings A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
67	3567	In mechanical vapour recompression (MVR), vapour compression is accomplished mechanically using : 1. Venturi scrubber 2. Electric motor 3. Pre-heater 4. Cyclone unit A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
68	3568	For roller drying process, milk is first concentrated upto : 1. 18 - 25 % Total solids 2. 28 - 55 % Total solids 3. 38 - 65 % Total solids 4. 48 – 75 % Total solids	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
69	3569	In a spray dryer pressure nozzle atomization, energy is provided by : 1. High pressure screw pump 2. High pressure centrifugal pump 3. High pressure diaphragm pump 4. High pressure piston pump A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
70	3570	Which of the following problems is encountered in spray drying due to partial recycling of exhaust air ? 1. Increased protein levels 2. Increased powder solubility levels 3. Increased humidity levels 4. Increased salt levels A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
71	3571		4.0	1.00

		In spray dryer, the process of forming droplets fine enough to dry quickly, but not so fine to escape with the outlet air after having been dried is known as : 1. Droplet size distribution 2. Atomization 3. Change in state 4. Vacuole formation A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
72	3572	The capacity of a medium sized dairy plant ranges : 1. From 200 to 1000 litres 2. From 2000 to 10000 litres 3. From 20000 to 100000 litres 4. From 200000 to 1000000 litres A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
73	3573	Approximately to what percentage of total electrical load does a refrigeration plant contributes ? 1. 10 to 20% 2. 20 to 30% 3. 30 to 40% 4. 40 to 50% A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
74	3574	For a spray drying plant, which of the following design layout is most suitable ? 1. Zero level 2. Single level 3. Two level 4. Multi level A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
75	3575	Which of the following is not a desirable characteristic of a database system ? 1. Minimum cost 2. Maximum redundancy 3. Search capability 4. Data integrity A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
76	3576	Which of the following is a unit of viscosity ? 1. N.s/m 2. $N.s/m^2$ 3. N/s 4. N.m. A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
77	3577	Which of the following fluids have a linear relationship between shear stress and velocity gradient ? 1. Newtonian fluids 2. Non-Newtonian fluids 3. Plastic fluids 4. Ideal fluid A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
78	3578	Which of the following does not work on the principle of Bernoulli's equation ? 1. Orificemeter 2. Venturimeter 3. Pitot tube 4. Bourdon tube A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
79	3579	Which of the following principle states that the intensity of pressure at any point in a liquid at rest is same in all directions ? 1. Archimedes principle 2. Bernoulli's principle 3. Pascal law 4. Continuity principle	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
80	3580	Which of the following are the most important parts of a centrifugal pump ? 1. Vane and piston 2. Impeller and volute 3. Diaphragm and shaft 4. Gear and vane A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
81	3581	Diffuser is a part of which of the following types of pump ? 1. Piston pump 2. Centrifugal pump 3. Screw pump 4. Gear pump A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
82	3582		4.0	1.00

Which of the following two statements are not true for Positive-Displacement Pumps ?

(A) Positive-displacement pumps demonstrate high discharge pressures and low flow rates

(B) The output flow is proportional to pump speed.

(C) Such pump cannot be used for metering applications

(D) Relief valve must not be provided to handle Very high head pressures

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

83	3583	Which of the following principle is related to dimensional analysis ? 1. Casson's Theorem 2. Davis's Theorem 3. Buckingham's Theorem 4. Maxwell's Theorem A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

84	3584		4.0	1.00

		Which of the following refrigerant is also called as Freon 22 ? 1. monochloro-monofluoro methane 2. monochloro-difluoro methane 3. dichloro-difluoro methane 4. dichloro-monofluoro methane A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
85	3585	Choose the correct sequence to denote the refrigeration cycle in a domestic refrigerator. (A) Evaporator (B) Compressor (C) Condenser (D) Expansion device Choose the ***correct*** answer from the options given below : 1. (A), (B), (C), (D) 2. (B), (A), (D), (C) 3. (D), (B), (A), (C) 4. (C), (B), (A), (D) A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
86	3586		4.0	1.00

		Which of the following type of a condenser is the shell and tube type condenser ? 1. Air cooled condensers 2. Water cooled condensers 3. Natural draft evaporative condenser 4. Mechanical draft evaporative condenser A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
87	3587	Power consumption of a refrigerating machine is determined in terms of which of the following units ? 1. kW 2. kcal 3. kJ 4. Btu A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
88	3588	Which of the following statement is correct for a hermetic type of compressor ? 1. It prevents the leakage of refrigerant 2. Lubrication is complex 3. Increases operating noise considerably 4. Requires external drive motor A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

89	3589	Which of the following device maintains constant level of refrigerant in the evaporator by supplying quantity of liquid refrigerant required to take the load in the evaporator ? 1. Condenser 2. Capillary tube 3. Float valve 4. Filter A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

90	3590	The difference between the temperature of water entering the cooling tower and temperature of water leaving the cooling tower is known as : 1. Approach of cooling tower 2. Gradient of cooling tower 3. Lift of cooling tower 4. Range of cooling tower A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

91	3591	The equation for alternating voltage is given by : 1. $e = E_m \text{ Cos } \omega t$ 2. $e = E_m \text{ Sin } \omega t$ 3. $e = E_m \tan \omega t$ 4. $e = E_m \text{ cosec } \omega t$ A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
92	3592	A conductor of length 1.75 metre moves at right angles to a uniform magnetic field of flux density 0.5 Wb/m^2 with a velocity of 60 metre/second. Calculate the e.m.f. induced in it. 1. 210 V 2. 17.5 V 3. 68.5 V 4. 52.5 V A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
93	3593	Diffusion of water molecules within solid food follows which of the following laws ? 1. Newtons law 2. Kick's law 3. Fick's law 4. Charles law A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
94	3594	Which type of heat exchanger is generally used for pasteurization of milk ? 1. Double pipe 2. Scraped surface heat exchanger 3. U-tube 4. Plate Heat Exchanger	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
95	3595	A coil with "I" amperes of current and "R" ohm resistance and "t" is time in second, the heat produced 'H' in joules is given by which of the following equation ? 1. $H = I^2Rt$ 2. $H = I^2R^2t$ 3. $H = IR^2t$ 4. $H = I^2R^2/t$ A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
96	3596	In which of the following materials the resistance decreases with increase in temperature ? 1. Copper 2. Carbon 3. Mercury 4. Platinum A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
97	3597		4.0	1.00

		A Mollier chart is a plot between which of the following options ? 1. Specific volume and Enthalpy 2. Entropy and Enthalpy 3. Latent heat of evaporation and specific volume 4. Sensible heat and Latent heat A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
98	3598	In a HTST pasteurizer, hot water temperature control is of which of the following types ? 1. Proportional control 2. Proportional and Integral 3. Proportional and Derivative 4. PID control A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
99	3599	Given the "z-value" of a microorganism as 4°C. What will be the reaction quotient (Q_{10}) ? 1. 613.23 2. 31.32 3. 316.23 4. 61.23 A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
100	3600	The increase in acidity of a medium will : 1. Increase the 'D' value 2. Reduce the 'D' value 3. Increase the 'Z' value 4. Reduce the 'Z' value A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
101	3601	The decimal reduction time (D value) depends on which of the following ? 1. No. of microorganisms present in foods 2. Time of heating 3. Temperature of heating 4. Pressure applied A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
102	3602	The process time required at 115°C for 1 log cycle reduction of a particular microorganism having D_{121} = 3 min and z = 15°C is : 1. 10.04 min 2. 11.94 min 3. 17.15 min 4. 7.53 min A1 : 1 A2 : 2	4.0	1.00

A3 : 3

A4 : 4

Objective Question

103	3603	The conductive heat transfer is guided by which of the following laws ? 1. Fourier's law 2. Stefan's law 3. Newton's law 4. Rettinger's law A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

104	3604	Which of the following metals is having the highest value of thermal conductivity ? 1. Copper 2. Silver 3. Aluminium 4. Stainless steel A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

105	3605	Calculate the power required for homogenizer if flow rate is 10,000 lph and homogenizing pressure is 250 bar. 1. 50 kW 2. 56 kW 3. 90 kW 4. 70 kW	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
106	3606	Which of the following metals is generally used for fabricating homogenizer value ? 1. Stainless steel 2. High carbon steel 3. Stellite 4. Nichrome steel A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
107	3607	The terminal velocity of the fat globule in Stoke's law region is given by which of the following ? 1. $v_t = \frac{gD_p^2(\rho_p - \rho)}{18\mu}$ 2. $v_t = \frac{gD_p^2(\rho_p - \rho)}{24\mu}$ 3. $v_t = \frac{gR_p^2(\rho_p \quad \rho)}{18\mu}$ 4. $v_t = \frac{gR_p(\rho_p - \rho)}{18\mu}$ A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
108	3608		4.0	1.00

Cycle where heat is supplied at constant volume and rejected at constant pressure is called as :

1. Dual cycle
2. Otto cycle
3. Atkinson cycle
4. Diesel cycle

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

109 3609

The efficiency of a Carnot engine using an ideal gas as the working substance is given by which of the following equation ?

1. $\frac{T_1}{T_1 - T_2}$
2. $\frac{T_1 - T_2}{T_1}$
3. $\frac{T_2(T_1 - T_2)}{T_1(T_1 - T_2)}$
4. $\frac{T_1 T_2}{T_1 - T_2}$

4.0 1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

110 3610

The internal energy of an ideal gas is a function of which of the following ?

1. Pressure
2. Volume
3. Absolute Temperature
4. Pressure, volume and temperature

4.0 1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

111 3611

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

List-I (Laws of thermodynamics)	**List-II** (Attributes/Properties/Relationship)
(A) Zeroth law of thermodynamics	(I) Internal Energy
(B) First law of thermodynamics	(II) Temperature
(C) Second law of thermodynamics	(III) Absolute zero temperature
(D) Third law of thermodynamics	(IV) Entropy

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

112 3612

The compression ratios for diesel engines lie in the range of :

1. 30 to 40
2. 5 to 8
3. 15 to 20
4. 3 to 6

A1 : 1

A2 : 2

A3 : 3

4.0 1.00

A4 : 4

Objective Question

113 3613

The resultant of two forces with a magnitude of $\frac{a}{4}$ acting at right angle is :

1. $\frac{a}{2}$
2. $\frac{a}{2\sqrt{2}}$
3. $\sqrt{2a}$
4. $\frac{a}{\sqrt{2}}$

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

114 3614

If 10 W/m^2 heat flux is conducted across a wall of 2 cm thickness having a temperature gradient of 4 °C. What is the thermal conductivity of the wall ?

1. $2 \times 10^{-1}\ Wm^{-1}K^{-1}$
2. $2 \times 10^{-2}\ Wm^{-1}K^{-1}$
3. $1 \times 10^{-1}\ Wm^{-1}K^{-1}$
4. $1 \times 10^{1}\ Wm^{-1}K^{-1}$

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

115 3615

4.0 1.00

		Critical thickness of insulation for spheres is given by which of the following relationship ? 1. k/h 2. 2k/h 3. h/2k 4. 4k/h A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
116	3616	A hot metal piece kept in air gets cool from 90°C to 80°C in t_1 seconds, from 80 to 70°C in t_2 seconds and from 70 to 60°C in t_3 seconds. Under these circumstances, which of the following describes the relationship between t_1, t_2 and t_3 ? 1. $t_1 < t_2 < t_3$ 2. $t_1 > t_2 > t_3$ 3. $t_1 = t_2 = t_3$ 4. $t_1 = t_2 + t_3$ A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
117	3617	What is the resultant force of two forces of magnitude 3 and 5 N acting at an angle of 60° ? 1. 6 N 2. 8 N 3. 7 N 4. 9 N A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
118	3618	Co-efficient of friction is the ratio of : 1. Force of friction to reaction between two bodies 2. Force of limiting friction to reaction between two bodies 3. Force of friction to normal reaction between two bodies 4. Force of limiting friction to normal reaction between two bodies A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
119	3619	Which of the following will be the highest internal pressure for heat exchanger for UHT processing ? 1. 6 - 8 psi 2. 2 - 4 bar 3. 6 - 8 bar 4. 2 - 4 psi A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
120	3620	Which of the following element is not present in AISI 304 but present in AISI 316 Stainless steel ? 1. Chromium 2. Molybdenum 3. Nickel 4. Carbon	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		