PREVIEW QUESTION BANK

Module Name : FOOD SCIENCE 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	3701	AGMARK functions under which ministry ? 1. Ministry of Consumer Affairs 2. Ministry of Agriculture and Rural Reconstruction 3. Ministry of Agriculture and Farmers Welfare 4. Ministry of Consumer Affairs Food and Public Distribution A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
2	3702	Which of the following mineral is used in metabolism of carbohydrates and proteins and synthesis of nucleic acid ? 1. Zinc 2. Cobalt 3. Sodium 4. Magnesium A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
3	3703		4.0	1.00

		_____ is widely used for the analysis of small molecules and ions, such as sugars and amino acids, and is applied to the separation and purification of macromolecules, such as protein and polysaccharides. 1. GC-MS 2. SFC 3. HPLC 4. IR spectroscopy A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
4	3704	Glycerol has _____ reactive hydroxyl groups. 1. Two 2. Three 3. Nine 4. One A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
5	3705	_____ involves use of high intensity light for killing microorganisms on the surface of the food or its packaging materials. 1. Pulsed light treatment 2. PEF 3. Ohmic heating 4. Oscillating magnetic fields A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
6	3706	Which of the following is a poisonous mushroom ? 1. *Amanita phalloides* 2. *Ganoderma lucidum* 3. *Russula emetic* 4. *auricularia angiospermarum* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
7	3707	Which of the following chemical is used to delay the ripening ? 1. Ethylene 2. Ascorbic acid 3. EDTA 4. Auxins A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
8	3708	The Coorg mandarins are harvested when juice has an acidity of _____% and _____% of TSS. 1. 0.3 and 8-10 2. 0.4 and 12-14 3. 0.5 and 15-18 4. 0.6 and 19-20 A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
9	3709	The vapour heat treatment is specially used to fruits to kill _____. 1. Insect eggs 2. Larvae 3. 1 only 4. 1 and 2 both A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
10	3710	Which one of the following has highest amount of carbohydrates ? 1. Lettuce 2. Carrot 3. Peas 4. Knol Khol A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
11	3711	Which one of the following is not a variety of aonla ? 1. Narendra-7 2. Kanchan 3. Banarasi 4. Sultana A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
12	3712	For making aonla murabba the normally fruit to sugar ratio used is _____. 1. 1 : 1 2. 1.5 : 1 3. 1 : 1.5 4. 1 : 2 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
13	3713	In dry ginger making during bleaching the rhizomes are soaked in _____. 1. 2% lime 2. 4% lime 3. 2% Citric acid 4. 4% Citric acid A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
14	3714	Which one of the following is a bacterial disease ? 1. Toxoplasmosis 2. Trichinellosis 3. Shigellosis 4. Cysticerosis A1 : 1	4.0	1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

15 3715 4.0 1.00

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

List-I (Spice)	**List-II** (Aroma)
(A) Funnel	(I) Sweet flavour
(B) Cumin	(II) Sweet and pungent flour
(C) Paprica	(III) Warm anise like flavour
(D) Nutmeg	(IV) Strong musty flavour

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

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

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

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

16 3716 4.0 1.00

Due to which property the product returns to original shape after deformation ?

1. harness

2. Denseness

3. Cohesivenss

4. Springiness

A1 : 1

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
17	3717	Which one of the following is least expensive and most popular form of data carrier ? 1. Barcode 2. RFID 3. TTIs 4. Biosensors A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
18	3718	_____ of the following is not adsorbent for thin layer chromatography. 1. Silica gel 2. Alumina 3. Cellulose powder 4. Protein power A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
19	3719		4.0	1.00

		Karl Fisher Reagent Titration Method is used for determination of _____. 1. Moisture 2. Sugars 3. Protein 4. Vit. E A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
20	3720	_____ bacteria are more sensitive to ultra sound inactivation. 1. Rod shaped 2. Cocci shaped 3. Spores 4. Both 2 and 3 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
21	3721	Bloom, overrun and crumb are terms associated with manufacture of _____, respectively. 1. Chocolate, ice cream and bread 2. Chocolate, bread and ice cream 3. Ice cream, chocolate and bread 4. Bread, ice cream and chocolate A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
22	3722	HTST utilizes difference in _____ of the microorganisms and vitamins to create better product. 1. D value 2. Z value 3. F value 4. Acid value A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
23	3723	The treatment of waste water by infraction of sunlight, bacteria and algae using shallow ponds is called as _____. 1. Deoxigenation ponds 2. Anaerobic ponds 3. Activated sludge 4. Oxidation ponds A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
24	3724		4.0	1.00

		For liquid foods, viscosity is inversely related to their _____. 1. Heat transfer efficiency 2. Total soluble solids 3. Concentration 4. Stability A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
25	3725	Zein is predominant protein of maize endosperm and is also called _____. 1. Albumin 2. Glutelin 3. Prolamine 4. Globulins A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
26	3726	Potato are sliced, dried and then rehydrated. Corresponding water activity during adsorption will be _____ than that during desorption. 1. Higher 2. Lower 3. Equal 4. Not related A1 : 1 A2 : 2 A3 : 3	4.0	1.00

A4 : 4

Objective Question

27	3727	UV radiation are excellent for food processing except for the fact that _____. 1. They have poor penetration power 2. They are not safe 3. They may induce radioactivity 4. They generate a lot of heat A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

28	3728	_____ is not a low pressures process. 1. Freeze drying 2. Flash evaporation 3. Supercritical fluid extraction 4. Hypobaric storage A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

29	3729	Factor considered constant in a moisture sorption isotherm, is _____. 1. Water activity 2. Moisture content 3. Temperature 4. Total solids A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
30	3730	Proteins are denatured if food is heated above _____. 1. $30^{o}C$ 2. $60^{o}C$ 3. $100^{o}C$ 4. $121^{o}C$ A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
31	3731	The solubility of protein is _____ at its isoelectric pH. 1. Most 2. Least 3. Not changed 4. Variable A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
32	3732	_____ is a marker for testing pasteurization of milk. 1. *Coxiella burnetti* 2. Xanthine oxidase 3. Alkaline phosphatase 4. Lipoxygenase A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
33	3733	Roquefort cheese is made from _____. 1. Cow milk 2. Sheep milk 3. Buffalo milk 4. Yak milk A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
34	3734	Ghee may become rancid due to _____. 1. Oxidative rancidity 2. Hydrolytic rancidity 3. Both oxidative and hydrolytic rancidity 4. Does not become rancid at all A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
35	3735		4.0	1.00

		Which of the methods is not commonly used to remove anti-nutritional factors from legumes ? 1. Germination 2. Boiling 3. Drying 4. Soaking & Milling A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
36	3736	Botanical name of hard wheat is _____. 1. *Triticum monococcum* 2. *Triticum aestivum* 3. *Triticum durum* 4. *Triticum dicoccum* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
37	3737	For manufacturing of biscuits, wheat variety is used ? 1. Soft wheat 2. Hard wheat 3. Durum wheat 4. Buck wheat A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
38	3738	Noodles are originated from.... 1. Taiwan 2. Korea 3. Japan 4. China A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
39	3739	Shortenings dose not impart _____ to bread. 1. Odour 2. Aerate dough 3. Provide soft texture 4. Increase the strength A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
40	3740	Glutenin portion of gluten is responsible in dough for _____. 1. Water holding capacity 2. Elongation 3. Strength and elasticity 4. All of the above A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
41	3741	During extraction of oil from oil seeds, the process of removal of mucilaginous material is termed as _____. 1. Tempering 2. Bleaching 3. Winterizing 4. Degumming A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
42	3742	Decrease in smoke point is the indication of _____. 1. High shelf- life oil 2. Low quality of oil 3. High quality of oil 4. No relation with quality A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
43	3743	Which oil contains more free fatty acids ? 1. Safflower oil 2. Mustard oil 3. Rice bran oil 4. Groundnut oil	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
44	3744	Which cereal contains more protein ? 1. Ragi 2. Rice 3. Sorghum 4. Wheat A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
45	3745	The limiting amino acids in legumes is _____. 1. Lysine 2. Methionine 3. Threonine 4. Tryptophan A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
46	3746		4.0	1.00

		Puffed rice products are produced from parboiled and cooked rice by drying up to moisture content _____. 1. 4% 2. 8% 3. 12% 4. 30% A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
47	3747	The reversion process in oil is due to the presence of _____. 1. Pamitic acid 2. Oleic acid 3. Stearic acid 4. Linolenic acid A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
48	3748	The only Non covalent bonds that are known to be significant in dough structure are the _____. 1. Hydrogen bond between protein and starch 2. Hydrophobic bond between nonpolar groups 3. Disulphide linkages between proteins 4. Van der Waals forces between the non polar groups A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
49	3749	What is the primary objective of cereal fortification ? 1. To enhance the taste and flavor of cereals 2. To increase the protein content of cereals 3. To add vitamins and minerals to improve nutritional value 4. To extend the shelf life of cereals A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
50	3750	Which of the following is associated with flatulence ? 1. Stachyose 2. Trehalose 3. Cellulose 4. Sucrose A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
51	3751	As per FSSAI regulations, every package of food containing monosodium glutamate shall carry the following warning and declaration, in a rectangular box, namely. 1. Not recommended for infants below 6 months and pregnant women 2. Not recommended for infants below 6 months and lactating women 3. Not recommended for infants below 9 months and lactating women 4. Not recommended for infants below 12 months and pregnant women A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
52	3752	A product advertising claim as Sodium Free is true when the product contains _____. 1. Not more than 0.005 g of sodium per 100 g for solids or 100 ml for liquids 2. Not more than 0.020 g of sodium per 100 g for solids or 100 ml for liquids 3. Not more than 0.030 g of sodium per 100 g for solids or 100 ml for liquids 4. Not more than 0.050 g of sodium per 100 g for solids or 100 ml for liquids A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
53	3753	Term "oligopeptides" is used for those with _____. 1. 10 or less amino acid residues 2. 25 or less amino acid residues 3. 50 or less amino acid residues 4. 100 or less amino acid residues A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
54	3754		4.0	1.00

		Cronobacter sakazaki is a _____. 1. Gram positive, non motile, spore-forming, rod-shaped coliform bacterium 2. Gram negative, non motile, spore-forming, cocci bacterium 3. Gram negative, motile, non-spore-forming, rod-shaped coliform bacterium 4. Gram positive, non motile, non-spore-forming, cocci bacterium A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
55	3755	Biotin which is included in vitamin B complex, is often denoted as 1. Vitamin G 2. Vitamin H 3. Vitamin L 4. Vitamin K A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
56	3756	The egg shell membrane contains bacteriolytic enzyme namely 1. Endoglycosidase 2. Endoglycosidase H 3. N-acetylglucosaminidase 4. Glucan-4-glucanohydrolase A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question				
57	3757	A spoilage bacteria producing hypoxanthine which cause bitter off-flavor in fish is _____. 1. *Streptococcus cremoris* 2. *Shewanella putrefaciens* 3. *Paraburkholderia fungorum* 4. *Shewanella frigidimarina* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
58	3758	The sweetest polyol with a relative sweetness similar to glucose and very low glycemic index of 7 is _____. 1. Xylitol 2. Sucralose 3. Neotame 4. Aspartame A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
59	3759	In the luciferase and luciferin reaction, the luciferyl adenylate molecule reacts with oxygen to form _____. 1. L-luciferin, and Light at 200 nm 2. Oxyluciferin, CO_2, and Light at 400 nm 3. L-luciferin, CO_2, Water, and Light at 200 nm 4. Oxyluciferin, CO_2, Water, and Light at 600 nm A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
60	3760	One of the causative molds for the black spot spoilage in frozen meat transported long distances is _____. 1. *Aspergillus fumigatus* 2. *Aureobasidium pullulans* 3. *Cladosporium herbarum* 4. *Aspergills pullulans* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
61	3761	_____ spores are used to measure sterilizing values in aseptic processing technologies for viscous liquid foods. 1. *Bacillus subtilis* 2. *Micrococcus flavus* 3. *Geobacillus stearothermophilus* 4. *Clostridium botulinum* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
62	3762		4.0	1.00

		An example for a single polar flagellum is _____ organism. 1. *E.coli* 2. *Salmonella typhi* 3. *Pseudomonas aerugenosa* 4. *B.subtilis* A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
63	3763	Patulin contamination in Apple juice shall not exceed 1. 10 µg/kg 2. 50 µg/kg 3. 100 µg/kg 4. 200 µg/kg A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
64	3764	Any alcoholic beverage when declared as "matured", shall be matured for a period of 1. Not less than one year in oak or other suitable wood vats or barrels 2. Not less than two years in oak or other suitable wood vats or barrels 3. Not less than three years in oak or other suitable wood vats or barrels 4. Not less than six months in oak or other suitable wood vats or barrels A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question				
65	3765	The pigments used as additives in poultry feeds to strengthen the color of the yolk of eggs are _____. 1. Anthocyanins 2. Carmoisine 3. Zeaxanthin 4. Indigo Carmine A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
66	3766	As per drinking water specification of IS 10500, thermotolerant coliform bacteria or *E. coli* shall not be detectable in any _____ ml sample. 1. 15 2. 50 3. 100 4. 250 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
67	3767		4.0	1.00

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

List-I (Type of gums)	**List-II** (Charecteristics)
(A) Gums from Plants	(I) Carrageenans
(B) Gums from Seaweeds	(II) Carboxymethylcellulose
(C) Gums from Fermentation	(III) Galactomannans
(D) Chemically Modified Gums	(IV) Curdlan Gum

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

68 | 3768 | 4.0 | 1.00

Hexose Phosphoketolase Pathway is also called as _____.

1. Otto Meyerhof pathway
2. Jakub Parnas pathway
3. Bifidus pathway
4. Malonic pathway

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

69 | 3769 | 4.0 | 1.00

		An example for heterocyclic biogenic amine is _____. 1. Tryptamine 2. Spermine 3. Phenylethylamne 4. Cadaverine A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
70	3770	The spontaneous generation theory was disproved by _____. 1. Esther Lederberg 2. Edward Jenner 3. Sergei Winogradsky 4. Lazzaro Spallanzani A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
71	3771	In actual practice, one ton of refrigeration is taken as equivalent to _____. 1. 3.5 Kw/s 2. 2.5 Kw/s 3. 1 Kw/s 4. 4.5 Kw/s A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

72	3772	The COP of a reversed Carnot cycle is most strongly depend up on _____. 1. Evaporator temperature 2. Condenser temperature 3. Refrigerant 4. Specific heat A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

73	3773	For winter air conditioning, the relative humidity should not be more than _____%. 1. 40 2. 60 3. 75 4. 90 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

74	3774	In simple enzyme kinetics, when V becomes Vmax, Km is equal to _____. 1. $\frac{1}{2}$ Vmax 2. $\frac{Vmax}{3}$ 3. $\frac{Vmax}{4}$ 4. $\frac{Vmax}{6}$	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
75	3775	In a mass transfer operation, there is an analogy between _____. 1. Mass, heat and Momentum 2. Mass, heat and temperature 3. Mass, heat and concentration 4. Mass, heat and pressure A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
76	3776	The _____ value is defined as the number of minutes required to destroy a stated number of organisms at a defined temperature usually 121°C. 1. F 2. Z 3. D 4. DRT A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
77	3777		4.0	1.00

		In the year 1810, the first British Patent on canning of foods in tin containers was obtained to _____. 1. Nicolas appert 2. Peter Durand 3. Louis Pasteur 4. Fredrick Sterilizer A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
78	3778	The characteristics of 100% barrier to water vapor or oxygen transmission rate is occurred in _____. 1. Polyethylene film 2. PVC film 3. PVDC film 4. Aluminium foil A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
79	3779	The disinfectant that acts by disrupting microbial membranes is _____. 1. Cationic detergents 2. Heavy metals 3. Halogens 4. Aldehydes A1 : 1 A2 : 2 A3 : 3	4.0	1.00

A4 : 4

Objective Question

80 | 3780 | 4.0 | 1.00

The rate of heat flux from a metal plate is $1000 w/m^2$. The surface temperature of the plate is 12^0C. Estimate the convective heat transfer coefficient.

1. $10 w/m^2 ℃$
2. $1 w/m^2 ℃$
3. $100 w/m^2 ℃$
4. $1000 w/m^2 ℃$

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

81 | 3781 | 4.0 | 1.00

Which of the following is not mounting of boiler ?

1. Blow-off cock
2. Feed check valve
3. Steam stop valve
4. Steam strap

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

82 | 3782 | 4.0 | 1.00

		_____ represents the failure of the material when subjected to the cyclic load. 1. Fatigue 2. Creep 3. Toughness 4. Elasticity A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
83	3783	In Michaelis menten equation, K_{+1} stands for _____. 1. Dissolution constant 2. Forward reaction rate constant 3. Backward reaction rate constant 4. Enzyme inhibition A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
84	3784	In convection SI unit of heat transfer coefficient is _____. 1. Kcal/hr m°C 2. $W/m^2°C$ 3. W/m°C 4. Kcal/hr A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

85	3785	In a market structure in which there are only few buyers _____. 1. Monopsony 2. Oligopsony 3. monopolistic competition 4. Oligopoly A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

86	3786	In an active packaging, there is _____. 1. Maintenance of gaseous composition inside package 2. Incorporation of additives into packaging film 3. Quick changes of gaseous composition inside package 4. Contamination of food A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

87	3787	The relationship between Heat Utilization Factor (HUF) and Coefficient of Performance (COP) of a grain dryer is expressed as _____. 1. $HUF = 1 + COP$ 2. $HUF = 1 - COP$ 3. $HUF = COP$ 4. $HUF = 1/COP$ A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
88	3788	Cryogenic grinding improves the aroma of spices by minimizing the loss of essential oils of about _____. 1. 3-10 % 2. 10-15 % 3. 15-43 % 4. 30-50 % A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
89	3789	In a multiple effect evaporator 1. Fresh steam is supplied from a source for each 'effect' 2. No steam is used for the subsequent 'effect' 3. Steam produced in the first effect is used for the next 'effect' 4. Heat is supplied through electrical heaters A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
90	3790	At _____ relative humidity, the dry bulb temperature, wet bulb temperature and dew point temperature are same. 1. 10 percent 2. 50 percent 3. 100 percent 4. Difficult to predict	4.0	1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

91	3791	Given below are two statements, one is labelled as **Assertion (A)** and other one labelled as **Reason (R)**. **Assertion (A) :** The spiral separator is the best type of separator to separate mustard seeds from wheat. **Reason (R) :** The spiral separator separates the grains as per their roundness. 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

92	3792	Lactose is disaccharide containing _____. 1. Glucose and Fructose 2. Glucose and Glactose 3. Glucose and Glucose 4. Glucose and Maltose A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
93	3793	Plank's law can be used for estimation of _____. 1. Time of drying 2. Time of boiling 3. Time of germination 4. Time of freezing A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
94	3794	The process to increase in volume caused by whipping air into the ice cream mix during freezing is called _____. 1. Homogenization 2. Aging 3. Overrun 4. Hardening A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
95	3795		4.0	1.00

Fat soluble vitamins are _____.

(A) Vitamin A

(B) Vitamin C

(C) Vitamin D

(D) Vitamin K

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

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

96 3796 4.0 1.00

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

List-I	**List-II**
(Process)	**(Effect)**
(A) Micro filtration	(I) Concentration of solution by removal of water
(B) Ultra filtration	(II) Removal of bacteria
(C) Nano filtration	(III) Concentration of large and macro molecules
(D) Reverse osmosis	(IV) Concentration of organic components (Demineralization)

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

97 | 3797 | 4.0 | 1.00

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

List-I (Name of Deficiency Disease)	**List-II** (Deficiency of Nutrients/ Minerals/ Vitamins)
(A) Anemia	(I) Niacin
(B) Pellagra	(II) Iodine
(C) Kwashiorkor	(III) Iron
(D) Goiter	(IV) Protein

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

98 | 3798 | 4.0 | 1.00

In which storage high concentration of CO_2 and low concentration of O_2 is used ?

1. Cold storage
2. Frozen Storage
3. Lypholization
4. Controlled Atmospheric Storage

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

99	3799	The main objectives of blanching are _____. (A) To retain the colour and flavour (B) To remove tissue gas (C) To reduce the size (D) To inactivate the enzymes Choose the ***correct*** answer from the options given below : 1. (A), (B) and (D) only. 2. (B), (C) and (D) only. 3. (A), (B), (C) and (D). 4. (A), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

100	3800	The time required to kill microorganisms at a given lethal temperature is called _____. 1. Thermal Inactivation Time 2. Thermal Death Time 3. Thermal Critical Time 4. Lag phase A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
101	3801	Which of the following packaging is not straight/sack carton ? 1. Tuck end carton 2. Seal end carton 3. Sleeve 4. Collapsible carton A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
102	3802	_____ is not a three piece can. 1. Soldered side seam can 2. Cemented side seam can 3. Welded side seam can 4. Drawn and redrawn can A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
103	3803	_____ of the following plastic food packaging material has low WVTR. 1. Cellophane 2. Polycarbamate 3. Polyvinylidene chloride 4. Nylon A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
104	3804	_____ is nonsaponifiable matter. 1. Fat 2. Sterols 3. Waxes 4. Phospholipids A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
105	3805	_____ measures the amount of volatile insoluble fatty acids. 1. Saponification number 2. Reichert meissl number 3. Polenske number 4. Iodine number A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
106	3806		4.0	1.00

		_____ egg protein is inhibitor of hemagglutination. 1. Lysozyme 2. Ovomucin 3. Globulins G2 4. Avidin A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
107	3807	Which of the following additive helps in enhancement of keeping quality or stability of meat ? 1. Meat cures 2. Thickeners 3. Clarifiers 4. Bleaching agents A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
108	3808	The bundles of muscle fibers are held together in a single muscle by covering of connective tissue sheath is known as _____. 1. Epimysium 2. Perimysium 3. Ligaments 4. Epidermis A1 : 1 A2 : 2 A3 : 3	4.0	1.00

A4 : 4

Objective Question

109 3809 4.0 1.00

_____ is much more rapidly oxidized during browning of meat.

1. Hemoglobin
2. Myoglobin
3. Ferroprotoporphyrin
4. Methmyoglobin

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

110 3810 4.0 1.00

_____ is not correct statement regarding smoking of meat.

1. It has drying effect
2. It imparts desirable organoleptic properties
3. It causes discolouration inside the cured meat
4. It imparts antioxidents to the meat fat

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

111 3811 4.0 1.00

_____ added in canned meat/shrimps has greatest ability to absorb/bind water and reduce the drip loss.

1. Metaphosphate
2. Pyrophosphate
3. Orthophosphate
4. Polyphosphate

A1 : 1

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
112	3812	The phosphatase test for testing adequate pasteurization of milk is developed by _____. 1. Kay and Graham 2. Pastuer 3. Schardinger 4. Babcock A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
113	3813	The cereal proteins soluble in dilute acid and alkali are called _____. 1. Globulins 2. Glutelins 3. Albumins 4. Prolamines A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
114	3814		4.0	1.00

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

List-I (Type of taste)	**List-II** (Compound)
(A) Sour	(I) Li^+
(B) Bitter	(II) Formic Acid
(C) Salty	(III) Sulfonamide
(D) Sweet	(IV) Quinine

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

115 3815 _____ is hindquarter cut of beef. 4.0 1.00

1. Chunk
2. Sirloin
3. Ribs
4. Shank

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

116 3816 4.0 1.00

		In Gram-ve organism's cell wall _____ is site of considerable metabolic activity, particularly concerned with transport of metabolites. 1. Outer membrane 2. Periplasm 3. Peptidoglucan layer 4. Cell membrane A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
117	3817	The secondary metabolites are produced by microbial cells during _____ Phase of growth. 1. Lag 2. Logarithmic 3. Stationary 4. Decline A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
118	3818	The Pasteur culture collection center is located at _____. 1. Aberdeen, Scotland 2. Baam, Netherlands 3. Kew, UK 4. Paris, France A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
119	3819	_____ is most commonly used method for detection of mercury from packaged drinking water. 1. Flame AAS 2. Electrothermal AAS 3. Cold vapour AAS 4. HPLC A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
120	3820	_____ fish proteins are very important in making surimi. 1. Scarcoplasmic 2. Myofibrilar 3. Collagen 4. Proteases A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00