

PREVIEW QUESTION BANK

Module Name : Livestock Products Technology - 20-ENG
Exam Date : 29-Jun-2024 Batch : 14:30-16:30

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

		A2 : 2		
		A3 : 3		
		A4 : 4		
Objective Question				
4	204	For mass multiplication of DD-136 nematode, the common host used is 1. Silk moth 2. Fruit sucking moth 3. Codling moth 4. Lesser wax moth A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
5	205	Chlorpyrifos methyl is effective against stored product insects except 1. <i>Rhizopertha dominica</i> 2. <i>Tribolium castaneum</i> 3. <i>Caryedon serratus</i> 4. <i>Oryzaephilus surinamensis</i> A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
6	206	Which of the following insects often cause inhalational allergies in human following large emergence of adult insects 1. Stick insects 2. May flies 3. Ear wigs 4. Preying mantis A1 : 1 A2 : 2	4.0	1.00

A3 : 3

A4 : 4

Objective Question

7 207

4.0 1.00

Given below are two statements:

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

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

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

8 208

4.0 1.00

The local name of cyclone in Phillippines is

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

9 209

4.0 1.00

Which one of the following are secondary tillage implements?

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

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

10 210

_____ is the most suitable, drought resistant and persistent grass?

- 1. *Alylosia sp.*
- 2. *Cenchrus ciliaris*
- 3. *Stylosanthes hamata*
- 4. *Sorghum bicolor*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

11 211

The rainfed area in India is approximately

- 1. 30 mha
- 2. 40 mha
- 3. 57 mha
- 4. 70 mha

A1 : 1

A2 : 2

4.0 1.00

A3 : 3

A4 : 4

Objective Question

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

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

14	214	Pungency in mustard oil is due to 1. Amino acid 2. Allyl isothiocyanate 3. Erusic acid 4. Oxalic acid A1 : 1 A2 : 2	4.0	1.00
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		A3 : 3		
		A4 : 4		
Objective Question				
15	215	Sesamum belongs to the family 1. Chenopodiaceae 2. Papilionaceae 3. Leguminosae 4. Pedaliaceae A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
16	216	Dark period is critical in which type of plant? 1. Short day plant 2. Long day plant 3. Day neutral plant 4. All the options A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
17	217	Which of the following is NOT a significant contributor to greenhouse gas emissions from livestock farming? 1. Carbon dioxide 2. Methane 3. Nitrous oxide 4. Ammonia A1 : 1 A2 : 2 A3 : 3	4.0	1.00

A4 : 4

Objective Question

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

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

20	220	What is the role of "companion planting" in agriculture? 1. Enhancing soil fertility through crop rotation 2. Growing different crop species together to deter pests 3. Cultivating plants in hydroponic system 4. Increasing soil compaction through cover cropping A1 : 1 A2 : 2 A3 : 3	4.0	1.00
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		A4 : 4		
Objective Question				
21	1501	Breeding value is 1. Sum of the average effect of alleles 2. Mean deviation of the progeny mean from the population mean 3. Twice the progeny mean 4. Mean deviation of the population from the progeny mean A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
22	1502	Bhimthadi belongs to 1. Gujrat 2. Rajasthan 3. Karnataka 4. Maharashtra A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
23	1503	Xena is a cloned 1. Sheep 2. Pig 3. Goat 4. Camel A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question				
24	1504	Phenocopy is 1. Variation in phenotype caused by environmental condition 2. Variation in genotype caused by environmental condition 3. Variation in phenotype caused by epistasis 4. Variation in phenotype due to genetic assimilation A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
25	1505	Which of the following enzyme degrades unincorporated nucleotides and excess ATP in pyrosequencing method 1. Polymerase 2. Sulfurylase 3. Luciferase 4. Apyrase A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
26	1506	Which sequence is required for Cas9 to act 1. CAS sequence 2. PAM sequence 3. FOKI 4. TALEN A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
27	1507		4.0	1.00

The difference between the frequencies in two sexes

1. is half the differences in the previous generation
2. is same as the differences in the previous generation
3. is double the differences in the previous generation
4. is half the differences in the previous generation, but in other direction

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

28 1508

The relationship coefficient between double first cousin is

1. 0.125
2. 0.5
3. 0.25
4. 0.0625

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

29 1509

Age at sexual maturity of mice is

1. 3-4 week
2. 6-8 week
3. 8-12 week
4. 8-9 week

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

30 1510

4.0 1.00

Heterosis in F1 is

1. $\frac{1}{2}dy^2$
2. dy^2
3. $-\frac{1}{2}dy$
4. $-\frac{1}{2}dy^2$

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

31	1511	The percent NDF in total ration is critical for maintenance of normal milk fat? 1. 66 % 2. 22 % 3. 36 % 4. 12 % A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

32	1512	Which of the following statement is not true? 1. Alkalotic state increases the sensitivity of bone to PTH. 2. Alkalotic state reduces the sensitivity of bone to PTH. 3. Acidotic state increases the sensitivity of bone to PTH. 4. Acidotic state increases the calcium supply. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

33	1513		4.0	1.00
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Good quality silage is having all the characteristics except

1. pH = 3.8-4.2
2. fungal growth-negative
3. Butyric acid >0.5 %
4. Volatile-N (O total N) <10 %

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

34 1514

Purpose of adding magnesium oxide in the preparation of UMMB block is

1. to keep its shape intact
2. to supplement magnesium
3. to make it laxative
4. to increase hardness

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

35 1515

Mammalian cells are not capable of introducing double bonds beyond:

1. Carbon atom 9
2. Carbon atom 7
3. Carbon atom 11
4. Carbon atom 10

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

36 1516

4.0 1.00

Effective protein degradability is calculated as per the following formula (Where a = intercept on Y axis, b = difference between a and asymptote, c = rate of disappearance of potentially degradable fraction b and t = time of exposure)

1. $P = a + bc/c + r$
2. $P = a + c(1 - e^{-ct})$
3. $P = a + b(1 - e^{-ct})$
4. $P = a + b(1 - e^{ct})$

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

37	1517	In CNCPS system, the fraction B3 of proteins refers to 1. NDIP - NPN 2. ADIP - NDIP 3. NDIP - ADIN 4. NDIP - ADIP A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

38	1518	Which of the following statement is incorrect about hay preparation? 1. Hay should not have more than 12-4 % of moisture. 2. Hay is dried more rapidly in the windrow than swath. 3. Losses due to rain are known as leaching losses. 4. Hays are rich in Vitamin D than silage. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

39	1519		4.0	1.00
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Which of the following are true for microbial protein?

- (A). Diet does not affect the amino acid composition of individual species of bacteria or protozoa per se.
- (B). Protein quality of protozoa and bacteria are quite similar.
- (C). True digestibility of protozoa is higher than bacteria.
- (D). Protozoa numbers are lower on high roughages diets than concentrate diet.
- (E). Microbial protein contains 20 % nucleic acid.

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

40 1520

4.0 1.00

Which of the following are true for energy metabolism?

- (A). The burning of 1 g of hydrogen produces over 4 times as much heat as in case of carbon.
- (B). The large differences in the efficiency of utilization of ME are primarily due to wide variations in the energy losses as HI.
- (C). Net energy is easier and cheaper to obtain than metabolizable energy.
- (D). RQ below 0.7 have been observed in fasting.
- (E). Gross energy of methane is 9.45 kcal/L.

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

41 1521

4.0 1.00

Floor space requirements in dairy animals is approximately, Covered Space to Open Space is in a ratio of

1. 2:1
2. 1:2
3. 1:4
4. 4:1

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

42 1522

One of the following breed of cattle has a dropping ears.

1. Kankrej
2. Kangayam
3. Gir
4. Bargur

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

43 1523

Arrange the following Indian breeds of buffalo from West to East India

- (A). Chhatisgarhi
- (B). Chilika
- (C). Surti
- (D). Purnathadi

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

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

A1 : 1

A2 : 2

4.0 1.00

A3 : 3

A4 : 4

Objective Question

44	1524	Which of the following advanced tools/technique used in animal identification in a farm (A). Artificial Intelligence (B). RFID (C). Branding (D). Tagging Choose the correct answer from the options given below: 1. (A), (B) and (D) only. 2. (D) only. 3. (A), (B), (C) and (D). 4. (A) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

45	1525	How much of a concentrate is required per day for a breeding bull, in addition to 20-25 kg of green fodder 1. 1 kg 2. 2.5 kg 3. 0.5 kg 4. 5 kg A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

46	1526		4.0	1.00
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Himalayan 'Churpi' is a type of dairy product which is produced from Yak and is equivalent to the

1. Butter
2. Ghee
3. Yoghurt
4. Cheese

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

47 1527

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

Assertion (A) : Size of the egg varies with the species and within the species.

Reason (R) : Generally the egg size in Indian ducks is smaller than Indian chickens.

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

48 1528

In Buffaloes, the vaccination is usually done to prevent the occurrence of the diseases, except for

- (A). Theileriosis
- (B). Coccidiosis
- (C). IBR
- (D). Distemper

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

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

4.0 1.00

		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		
Objective Question				
49	1529	The factor accounting for most of the variation seen in calving interval of a cows within a breed 1. Gestation period. 2. Service period. 3. Dry period. 4. Transistion period. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
50	1530	Name the breeds of cattle which are largely maintained on pastures and are migratory in nature..... (A). Kankrej (B). Belahi (C). Gojri (D). Sanchori 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				
51	1531		4.0	1.00

Milk is the only source of these nutrients or true constituents of milk are -

1. Lactose and Carotene
2. Lactose and Casein
3. Casein and Albumin
4. Fat and Minerals

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

52 1532

Standards for milk pasteurization are formulated on the basis of following criteria -

- (A). Complete destruction of pathogenic microbes
- (B). Reduction in the size of fat globules
- (C). Inactivation of alkaline phosphatase enzyme
- (D). Minimum damage to cream line.

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

53 1533

Type of detergent most commonly used in dairy industry is -

1. Acidic
2. Neutral
3. Alkaline
4. PH independent

A1 : 1

A2 : 2

4.0 1.00

		A3 : 3		
		A4 : 4		
Objective Question				
54	1534	Which amino acid is present in highest concentration in actin? 1. Proline 2. Hydroxy proline 3. Glycine 4. Desmosin A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
55	1535	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Number of mitochondria in white muscle fibre are higher than red muscle fibre. Reason (R) : White muscle fibres are fast twitch fibre that are easily fatigued. In light of the above statements, choose the <i>correct</i> answer from the options given below. 1. Both (A) and (R) are true and (R) is the correct explanation of (A). 2. Both (A) and (R) are true but (R) is NOT the correct explanation of (A). 3. (A) is true but (R) is false. 4. (A) is false but (R) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
56	1536		4.0	1.00

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

Assertion (A) : Salt is very important ingredients for the preparation of meat batter.

Reason (R) : Salt help in the extraction of myofibrillar proteins during processing.

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

57	1537	Egg white and egg yolk began to coagulate at the temperature of _____ and _____ respectively. 1. 52 °C and 55 °C 2. 62 °C and 65 °C 3. 72 °C and 75 °C 4. 82 °C and 85 °C A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

58	1538	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Enrichment of the omega-3 fatty acid content of yolk using fish oils or fish meals has been investigated with success by researchers. Reason (R) : The fatty acid composition of yolk lipid is influenced by the type of fat in the diets of the hens. In light of the above statements, choose the <i>correct</i> answer from the options given below. 1. Both (A) and (R) are true and (R) is the correct explanation of (A). 2. Both (A) and (R) are true but (R) is NOT the correct explanation of (A). 3. (A) is true but (R) is false. 4. (A) is false but (R) is true. A1 : 1	4.0	1.00
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		A2 : 2		
		A3 : 3		
		A4 : 4		
Objective Question				
59	1539	The short fibres that are separated from the long fibres during the combing operation of wool processing are known as - 1. Tops 2. Noils 3. Kemp 4. Heterotype A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
60	1540	The removal of vegetable matter from raw wool using chemical method is known as- 1. Carbonization 2. Scouring 3. Combing 4. Shearing A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
61	1541	Necrotic dermatitis of chicken feet is occurred due to deficiency of 1. Mn 2. F 3. Zn 4. Mg A1 : 1	4.0	1.00

		A2 : 2		
		A3 : 3		
		A4 : 4		
Objective Question				
62	1542	The concentration of vitamin A in the ration of poultry should be highest for which class of birds 1. Laying hens 2. Breeding hens 3. Broiler starter 4. Broiler finisher A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
63	1543	Birds of which class lay larger no. of eggs 1. Mediterranean 2. Asiatic 3. American 4. English A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
64	1544	The period of the life of the layer which follows the brooding up to the sexual maturity is called as 1. Rearing 2. Molting 3. Laying 4. None A1 : 1 A2 : 2	4.0	1.00

A3 : 3

A4 : 4

Objective Question

65	1545	Energy content of layer feed is 1. 2400 ME 2. 2600 ME 3. 2700 ME 4. 3000 ME A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

66	1546	The chicken has this number of air sacs 1. 4 2. 6 3. 9 4. 3 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

67	1547	The physiological zero temperature for hatching eggs is 1. 20 °C 2. 15 °C 3. 24 °C 4. 18 °C A1 : 1 A2 : 2 A3 : 3	4.0	1.00
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		A4 : 4		
Objective Question				
68	1548	Kashmir Anz is a 1. Duck 2. Geese 3. Chicken 4. Turkey A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
69	1549	Australorp belongs to _____ class 1. Mediterranean 2. Asiatic 3. English 4. American A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
70	1550	Hansli belongs to which state of India 1. Maharashtra 2. Jharkhand 3. Odisha 4. Chhatisgarh A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

71	1001051	Correct statement about homogenised milk is - (A). Brighter appearance. (B). Fat globules diameter is less than 5 micron meter. (C). Produces soft curd (D). Separation of fat is difficult Choose the correct answer from the options given below: 1. (B), (A) and (C) only. 2. (A), (B) and (C) only. 3. (A), (C) and (D) only. 4. (A), (B), (C) and (D) A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

72	1001052	Match List-I with List-II <table> <tr> <th>List-I</th><th>List-II</th></tr> <tr> <td>Fermented milk products</td><td>(Microbial cultures used in preparation)</td></tr> <tr> <td>(A). Bulgarian butter milk</td><td>(I). <i>L. bulgaricus</i> and <i>Streptococcus thermophilus</i></td></tr> <tr> <td>(B). Kumiss</td><td>(II). <i>Streptococcus lactis</i> and <i>Betabacterium caucasicum</i></td></tr> <tr> <td>(C). Kefir</td><td>(III). <i>L. bulgaricus</i></td></tr> <tr> <td>(D). Yoghurt</td><td>(IV). <i>L. acidophilus</i> and <i>L. bulgaricus</i></td></tr> </table> Choose the correct answer from the options given below: 1. (A) - (II), (B) - (I), (C) - (VI), (D) - (III) 2. (A) - (III), (B) - (IV), (C) - (II), (D) - (I) 3. (A) - (III), (B) - (IV), (C) - (I), (D) - (II) 4. (A) - (IV), (B) - (II), (C) - (III), (D) - (I) A1 : 1 A2 : 2	List-I	List-II	Fermented milk products	(Microbial cultures used in preparation)	(A). Bulgarian butter milk	(I). <i>L. bulgaricus</i> and <i>Streptococcus thermophilus</i>	(B). Kumiss	(II). <i>Streptococcus lactis</i> and <i>Betabacterium caucasicum</i>	(C). Kefir	(III). <i>L. bulgaricus</i>	(D). Yoghurt	(IV). <i>L. acidophilus</i> and <i>L. bulgaricus</i>	4.0	1.00
List-I	List-II															
Fermented milk products	(Microbial cultures used in preparation)															
(A). Bulgarian butter milk	(I). <i>L. bulgaricus</i> and <i>Streptococcus thermophilus</i>															
(B). Kumiss	(II). <i>Streptococcus lactis</i> and <i>Betabacterium caucasicum</i>															
(C). Kefir	(III). <i>L. bulgaricus</i>															
(D). Yoghurt	(IV). <i>L. acidophilus</i> and <i>L. bulgaricus</i>															

A3 : 3

A4 : 4

Objective Question

73	1001053	Functional property of egg, "foaming" is the basis of the preparation of following egg products. 1. Meringues 2. Scrambled eggs 3. mayonnaise 4. Salad dressing A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

74	1001054	Which of the following bacteria produces Nisin ? 1. Streptococcus thermophilus 2. Lactobacillus bulgaricus 3. Lactococcus lactis 4. Lactobacillus acidophilus A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

75	1001055		4.0	1.00
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Horse meat can be differentiated from the meat of other animal species by the estimation of -

- (A). Iodine value of fat
- (B). Glycogen in muscles
- (C). Marbling
- (D). Linoleic acid content

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

Objective Question

76	1001056	Which of the compound is added as whipping aid in egg powder- 1. Sodium alginate 2. Sodium lauryl sulphate 3. Glucose oxidase 4. Sodium bicarbonate A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

77	1001057		4.0	1.00
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Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A) : Desugaring of egg liquid before drying results in better storage stability of egg powder.

Reason (R) : Bacterial, yeast and enzymatic fermentation methods are used for desugaring of egg liquids.

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

78	1001058	The most commonly used microwave frequencies in food applications are - 1. 1250 and 550 megahertz 2. 2450 and 915 megahertz 3. 2150 and 715 megahertz 4. 1850 and 525 megahertz A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

79	1001059	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : HACCP was developed by the Pillsbury Company in the late 1950's for the National Aeronautics and Space Administration (NASA) to provide foods for the space mission. Reason (R) : HACCP is quality management system depending on the end product testing. In light of the above statements, choose the <i>correct</i> answer from the options given below. 1. Both (A) and (R) are true and (R) is the correct explanation of (A). 2. Both (A) and (R) are true but (R) is NOT the correct explanation of (A). 3. (A) is true but (R) is false. 4. (A) is false but (R) is true. A1 : 1	4.0	1.00
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A2 : 2

A3 : 3

A4 : 4

Objective Question

80	1001060	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : In centrifugal cream separator, cream outlet is at higher level than the skim milk outlet. Reason (R) : Specific gravity of milk fat is higher than the skim milk. In light of the above statements, choose the <i>correct</i> answer from the options given below. - Both (A) and (R) are true and (R) is the correct explanation of (A). - Both (A) and (R) are true but (R) is NOT the correct explanation of (A). (A) is true but (R) is false. (A) is false but (R) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

81	1001061	Which of the following statements are correct about butter? (A). Butter serve as balance wheel in dairy industry. (B). It should have minimum 75% milk fat. (C). Diacetyl is permitted upto level of 8 ppm (D). Salt is added for preservation Choose the <i>correct</i> answer from the options given below: (A), (B) and (C) only. (A) and (D) only. (A), (B), and (D) only. (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question				
82	1001062	During combing operation of wool fibres, short fibres removed from long fibres are known as - 1. Kemp 2. Noils 3. Shoddy 4. Mungo A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
83	1001063	Most common method for wool shearing is - 1. Hand shearing 2. Machine shearing 3. Chemical shearing 4. Fell mongering A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				

84	1001064	The mechanical process that disentangles, cleans and intermixes fibres to produce a continuous web or sliver suitable for subsequent processing of wool is known as. 1. Combing 2. Carding 3. Gilling 4. Scouring A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

85	1001065	When compared to coarse wool fibre, fine wool fibre has - (A). More serrations on the surface. (B). Less number of crimps per inch of fibre (C). Devoid of medulla in the structure. (D). Smaller fibre diameter. Choose the correct answer from the options given below: 1. (B) and (D) only. 2. (A), (B) and (D) only. 3. (A), (C) and (D). 4. (B), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

86	1001066		4.0	1.00
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Arrange the different steps followed in correct order during the processing of wool for the production of yarn

- (A). Scouring
- (B). Combing
- (C). Carding
- (D). Burr Picking and Carbonization

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

87 1001067

4.0 1.00

Match List-I with List-II - Meat colour and predominant meat pigment responsible for it

List-I	List-II
(Meat colour)	(Meat pigment)
(A). Purplish red	(I). Nitrosyl haemochromogen
(B). Brown	(II). Deoxymyoglobin
(C). Bright red	(III). Metmyoglobin
(D). Pink	(IV). Oxymyoglobin

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

88	1001068	Addition of alkaline phosphate during the preparation of meat sausages have role as - (A). Increases the water holding capacity (B). Have antimicrobial action (C). Have antioxidant action (D). Permitted upto level of 0.3% in the finished product. Choose the correct answer from the options given below: 1. (A) and (D) only. 2. (B) and (D) only. 3. (B), (C) and (D). 4. (A) and (C) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

89	1001069	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Quick freezing of meat is more advantageous than slow freezing. Reason (R) : The process of lowering of freezing point by concentration of solutes is called Eutectic formation. 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
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Objective Question

90	1001070		4.0	1.00
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Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A) : During the lag phase in microbial growth curve, microorganisms increases in size.

Reason (R) : Prolongation of lag phase to retard microbial proliferation is basic principal of refrigeration.

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

91	1001071	Meat tenderization by electrical stimulation has been attributed to - (A). Delaying of rigor mortis (B). Prevention of cold shortening (C). Hastening of rigor mortis (D). Physical disruption of fibre structure Choose the correct answer from the options given below: 1. (A), (B) and (D) only. 2. (B), (A) and (D) only. 3. (A) and (D) only 4. (B), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

92	1001072		4.0	1.00
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Which agency is responsible for fixing the retail sell price of eggs?

1. Farmer co-operatives
2. State government
3. NECC
4. CPDO

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

93	1001073	India's largest export destination for buffalo meat during 2022-23 is 1. Malaysia 2. Indonesia 3. Singapore 4. Thailand A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

94	1001074	Central AGMARK Laboratory is located at- 1. Hyderabad 2. New Delhi 3. Nagpur 4. Bhopal A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

95	1001075		4.0	1.00
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The three principal marketing functions are -

1. Grading, packing and transporting
2. Assembling, processing and dispersion.
3. Storing, financing and assuming risk
4. Selling, money lending and grading

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

96 1001076

4.0 1.00

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

List-I	List-II
Type of Edible film material for meat packaging	Source of material
(A). Gum Arabic	(I). Brown seaweed
(B). Carrageenan	(II). Acacia
(C). Zein	(III). Corn
(D). Alginate	(IV). Red Seaweed

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

97 1001077

4.0 1.00

The sequence of line operations in slaughter of cattle/buffalo includes

- (A). Sticking
- (B). Head removal
- (C). Dehiding
- (D). Evisceration

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

98 1001078

4.0 1.00

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

Assertion (A) : In an abattoir, chlorine foam can act fully as a cleaner and a disinfectant and subsequent disinfection is not needed after its application.

Reason (R) : In chlorine foam cleaners, the application solution is usually having lower pH, resulting in presence of much weaker form i.e. hypochlorite ion.

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

99 1001079

4.0 1.00

The following condition/conditions should be consider during construction and layout of an abattoir.

- (A). Overall intensity of light at inspection points should not be less than 540 lux.
- (B). These intensities of light are usually taken at levels of 0.9 m from the floor in inspection areas.
- (C). Floors in wet areas should have a slope uniformly to drains with a gradient of 1:50.
- (D). Under dressing rails, the blood tends to collect and at least gradient of 1:25 should be provided.

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

100 1001080

Regarding the occurrence of Dark, firm and dry (DFD) condition in muscles, consider the following statements

- (A). One of the reasons for DFD condition in meat is preslaughter handling and stress on the animals.
- (B). DFD meat has lower water holding capacity than normal meat.
- (C). DFD meat has pH values greater than normal due to enhanced glycolysis in muscles.
- (D). Emulsifying capacity of DFD meat is lower than normal meat.

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

101 1001081

4.0 1.00

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

Assertion (A) : Preslaughter stress on animals affects the rate and extent of fall in muscle pH alongside rate of onset of rigor mortis.

Reason (R) : Stress results in rapid depletion of ATP which delays the onset of rigor mortis in exhausted muscles.

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

102 1001082

4.0 1.00

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

List-I	List-II
Terminology	Method of Slaughter
(A).Chalef	(I). Halal Method
(B).Zahiba	(II).Jhatka Method
(C). Puntilla	(III). Kosher Method
(D). Baliss	(IV).Neck Stab Method

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

103	1001083	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : The colour of skim milk is slightly blue. Reason (R) : Casein micelles in skim milk scatter the longer wavelengths of visible light (blue) more than red. In light of the above statements, choose the <i>most appropriate</i> answer from the options given below . - Both (A) and (R) are correct and (R) is the correct explanation of (A). - Both (A) and (R) are correct but (R) is NOT the correct explanation of (A). (A) is correct but (R) is not correct. (A) is not correct but (R) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

104	1001084	The characteristic features of homogenized milk include (A). Formation of Cream plug (B). Production of easily digestible soft curd (C). Desirable rheological properties (D). Higher susceptibility to sunshine flavor defect Choose the correct answer from the options given below: (A), (B) and (C) only. (B), (C) and (D) only. (A), (B), (C) and (D). (A), (B) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

105	1001085		4.0	1.00
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Match **List-I** with **List-II**

List-I	List-II
Antimicrobial Substances	Source
(A).Allicin	(I). Eggs
(B).Eugenol	(II).Garlic
(C). Lysozyme	(III). Clove
(D). Lactoperoxidase	(IV).Milk

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

106 1001086

4.0 1.00

Given below are two statements:

Statement (I): Lacquering of metal cans is done to prevent various kinds of corrosion and discolouration during packaging of meat.

Statement (II): Usually only outer coating of can with lacquer is done to protect it.

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				
107	1001087	Given below are two statements: Statement (I): Estimation of BOD and COD are the only methods to assess the pollution causing capacity of slaughterhouse effluents. Statement (II): The COD is often used as a faster and more accurate means of determining the oxygen requirements of an effluent before treatment. In light of the above statements, choose the <i>most appropriate</i> answer from the options given below. - Both Statement (I) and Statement (II) are correct. - Both Statement (I) and Statement (II) are incorrect. - Statement (I) is correct but Statement (II) is incorrect. - Statement (I) is incorrect but Statement (II) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question				
108	1001088	Which of the following characteristics is not true about PSE meat? - Enhanced protein solubility - Rapid post-mortem glycolysis - Low pH - Loss in colour intensity A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question				
109	1001089		4.0	1.00

Given below are two statements:

Statement (I): The oxidizing disinfectants used in cleaning meat plants and slaughter houses include quaternary ammonium compounds or 'quats' whereas non oxidizing includes iodophors and peracids.

Statement (II): The non-oxidising agents are usually heat stable and less corrosive and have a residual biocidal effect if left on surfaces.

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

110 1001090

4.0

1.00

Given below are two statements:

Statement (I): Alpha Lactalbumin, a component of whey proteins, is not coagulated by rennet or acids and is also not precipitated by heat

Statement (II): This is the only whey protein component which cannot bind with calcium

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

111 1001091

4.0

1.00

Match List-I with List-II

List-I	List-II
Standards Series	Deals with
(A). ISO 9000	(I). Risk Management
(B). ISO 14000	(II). Food Safety Management System
(C). ISO 22000	(III). Environmental Management
(D). ISO 31000	(IV). Quality Management and assurance

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

112	1001092	During homogenization of milk, the fat globules are broken down to preferably size below	4.0	1.00
		1. 2 microns 2. 3 microns 3. 4 microns 4. 5 microns		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

113	1001093		4.0	1.00
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The correct order sequence of the operations in processing of casings from animal intestines is

- (A). Pulling
- (B). Grading
- (C). Sliming
- (D). Defatting

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

114	1001094	Given below are two statements: Statement (I): In general, the emaciated animals may be considered for slaughter after antemortem examination. Statement (II): During post mortem examination, carcass with localised TB lesions can be approved as such for human consumption. In light of the above statements, choose the <i>most appropriate</i> answer from the options given below. 1. Both Statement (I) and Statement (II) are correct. 2. Both Statement (I) and Statement (II) are incorrect. 3. Statement (I) is correct but Statement (II) is incorrect. 4. Statement (I) is incorrect but Statement (II) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

115	1001095		4.0	1.00
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Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).

Assertion (A) : "Setting Out" of the leather is done to introduce the moisture in the hides in order to smoothen it for further use.

Reason (R) : This is accomplished on a machine with a blade designed to exert pressure and smoothen the grain.

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

116	1001096		4.0	1.00
The changes that take place during conditioning of meat includes (A). Swelling of collagen fibers (B). Changes in myofibrillar proteins (C). Proteolysis of Troponin T (D). Release of Calcium ions from sarcoplasm Choose the correct answer from the options given below: 1. (A), (B) and (C) only. 2. (B), (C) and (D) only. 3. (A), (B), (C) and (D). 4. (A), (B) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4				

Objective Question

117	1001097		4.0	1.00

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

Assertion (A) : Meat packaged in overwraps cannot be stored for long in frozen conditions.

Reason (R) : There can be oxidation of meat and fat with development of rancid flavour and aroma.

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

118	1001098	Which of the following is not a characteristic feature in Jewish Method of slaughtering?	4.0	1.00
		1. Searching 2. Porging 3. Kashrut Certification 4. Zahiba		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

119	1001099	As compared to normal growth condition, the double muscling in animals results in	4.0	1.00
		(A). Higher proportion of white fibers to red fibers (B). Rapid growth with very high marbling (C). Greater muscle to bone ratio (D). Higher dressing percentage Choose the correct answer from the options given below: 1. (B) and (C) 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		
Objective Question				
120	1001100	The stamping ink used for marking the carcasses after post mortem inspection primarily consists of 1. Fuschine 2. Carbolic acid 3. Methylene blue 4. Indigo carmine A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00