National Testing Agency

Question Paper Name :	DAIRY TECHNOLOGY 23rd Sep 2020 Shift 2 Set 2
Subject Name :	DAIRY TECHNOLOGY
Creation Date :	2020-09-23 19:33:40
Duration :	120
Total Marks :	480
Display Marks:	Yes
Share Answer Key With Delivery Engine :	Yes
Actual Answer Key :	Yes

Dairy Technology

Group Number :	1
Group Id :	71087040
Group Maximum Duration :	0
Group Minimum Duration :	120
Show Attended Group? :	No
Edit Attended Group? :	No
Break time :	0
Group Marks :	480
Is this Group for Examiner? :	No

Part A General Knowledge

Section Id :	710870118
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	20

Number of Questions to be attempted :	20
Section Marks :	80
Display Number Panel :	Yes
Group All Questions :	Yes
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	710870118
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 7108704741 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following crops is a commercial crop in Punjab and Haryana but is a subsistence crop in Orissa?

1. Tea
2. Cotton
3. Rubber
4. Rice

Options :
71087018961. 1
71087018962. 2
71087018963. 3
71087018964. 4

Question Number : 2 Question Id : 7108704742 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following are the two most important wheat-growing zones of the country?

A. Ganga-Satluj plains in the north-west

B. Deltaic regions

C. Black soil region of the Deccan

D. Plains of north-east

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

1. Only A and B
2. Only B and C
3. Only C and D
4. Only A and C

Options :
71087018965. 1
71087018966. 2
71087018967. 3
71087018968. 4

Question Number : 3 Question Id : 7108704743 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Indian agriculture is typically characterized as

1. Land surplus, labour scarce economy
2. Land surplus, labour surplus economy
3. Land scarce, labour surplus economy
4. Land scarce, labour scarce economy

Options :
71087018969. 1

71087018970. 2
71087018971. 3
71087018972. 4

Question Number : 4 Question Id : 7108704744 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following countries is the main rival of India in tea export?

1. China
2. Japan
3. Germany
4. Sri Lanka

Options :

71087018973. 1
71087018974. 2
71087018975. 3
71087018976. 4

Question Number : 5 Question Id : 7108704745 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Given below are two statements

Statement A: MSP is declared by the government every year to provide incentives to the farmers for raising the production of crops.

Statement B: Buffer stock is created to distribute food grains in the deficit areas and among the poorer strata of the society at the lower price than the market price.

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

1. Both Statement A and Statement B are correct
2. Both Statement A and Statement B are incorrect
3. Statement A is correct but Statement B is incorrect
4. Statement A is incorrect but Statement B is correct

Options :
71087018977. 1
71087018978. 2
71087018979. 3
71087018980. 4

Question Number : 6 Question Id : 7108704746 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following is a global association of nations of the world to help cooperation in international law, security, economic development and social equity?

1. United Nations Organization
2. International Monetary Fund
3. World Bank
4. World Health Organization

Options :
71087018981. 1
71087018982. 2
71087018983. 3
71087018984. 4

Question Number : 7 Question Id : 7108704747 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Under the Ganga Action Plan Phase II, pollution abatement works are being taken up in how many towns?

1. 57
2. 65
3. 52
4. 69

Options :
71087018985. 1
71087018986. 2
71087018987. 3
71087018988. 4

Question Number : 8 Question Id : 7108704748 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following statements is **incorrect**?

1. The highest number of pigs in the world are found in India
2. Utter Pradesh provides largest amount of pork
3. Assam has the largest number of pork producing pigs
4. Pork constitutes about 7.6% of the total meat produced in India

Options :

71087018989. 1
71087018990. 2
71087018991. 3
71087018992. 4

Question Number : 9 Question Id : 7108704749 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which type of N-fertilizer is suitable for water-logged soils?

1. Zinc Phosphate
2. Ammonium Sulphate
3. Calcium
4. Potassium Nitrate

Options :
71087018993. 1
71087018994. 2
71087018995. 3
71087018996. 4

Question Number : 10 Question Id : 7108704750 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The famous Bailadila range of hills in the Bastar district of Chhattisgarh is famous for its

1. Bauxite deposits
2. Manganese deposits
3. Copper deposits
4. High-grade haematite deposits

Options :
71087018997. 1

71087018998. 2
71087018999. 3
71087019000. 4

Question Number : 11 Question Id : 7108704751 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

A farmer wishes to start a 100 sq. m rectangular vegetable garden. Since he has only 30m barbed wire, he fences three sides of the garden letting his house compound wall act as the fourth side fencing. What is the dimension of the garden?

1. 15 m x 6.67m
2. 20 m x 5 m
3. 30 m x 3.33 m
4. 40 m x 2.5 m

Options :
71087019001. 1
71087019002. 2
71087019003. 3
71087019004. 4

Question Number : 12 Question Id : 7108704752 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

In which one of the following industries, the consumption of natural rubber is the largest?

1. Auto tyres and tubes
2. Footwear
3. Dipped goods
4. Latex foam

Options :

71087019005. 1
71087019006. 2
71087019007. 3
71087019008. 4

Question Number : 13 Question Id : 7108704753 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following countries was the partner country of 34th Surajkund International Crafts Fair held in Haryana?

1. China
2. Nepal
3. Bhutan
4. Uzbekistan

Options :
71087019009. 1
71087019010. 2
71087019011. 3
71087019012. 4

Question Number : 14 Question Id : 7108704754 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Nobel laureate Abhijit Vinayak Banerjee was conferred the honorary Doctor of Letters (D. Litt.) by which University?

1. University of Delhi
2. University of Kolkata
3. University of Mumbai
4. University of Hyderabad

Options :
71087019013. 1
71087019014. 2
71087019015. 3
71087019016. 4

Question Number : 15 Question Id : 7108704755 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Where is the headquarters of European Union?

1. Geneva, Switzerland
2. Washington D.C., USA
3. New York, US
4. Brussels, Belgium

Options :
71087019017. 1
71087019018. 2
71087019019. 3
71087019020. 4

Question Number : 16 Question Id : 7108704756 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following would be deficient if one finds high somatic cell count in the cow's milk?

1. Butterfat
2. Whey protein
3. Casein
4. Trace minerals

Options :
71087019021. 1
71087019022. 2
71087019023. 3
71087019024. 4

Question Number : 17 Question Id : 7108704757 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Who was the first administrator-statesman to attempt planning as a means for economic development?

1. C. Rajagopalachari
2. V. T. Krishnamachari
3. M. Viswesvarayya
4. Sir C. P. Ramaswami Aiyyar

Options :
71087019025. 1
71087019026. 2
71087019027. 3
71087019028. 4

Question Number : 18 Question Id : 7108704758 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Amazon rainforest span over nine countries. In August 2019, in which country did a deadly fire broke out in the Amazon forest?

1. Brazil
2. Venezuela
3. Colombia
4. Argentina

Options :
71087019029. 1
71087019030. 2
71087019031. 3
71087019032. 4

Question Number : 19 Question Id : 7108704759 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Economic liberalization in India started with

1. Sustainable changes in industrial licensing policy
2. The convertibility of the Indian Rupee
3. Significant reduction of tax rates
4. Changes in procedural formalities for FDI

Options :
71087019033. 1
71087019034. 2
71087019035. 3
71087019036. 4

Question Number : 20 Question Id : 7108704760 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The term 'Delimitation' which was in news recently is associated with which process?

1. Fixing the limit of Income tax
2. Fixing limits of Affordable housing
3. Fixing limits of Territorial constituencies
4. Fixing limits of Chairpersons salary

Options :
71087019037. 1

71087019038. 2
71087019039. 3
71087019040. 4

Part B Core Dairy Science Dairy Technology and Food Technology

Section Id :	710870119
Section Number :	2
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	50
Number of Questions to be attempted :	50
Section Marks :	200
Display Number Panel :	Yes
Group All Questions :	Yes
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	710870119
Question Shuffling Allowed :	Yes

Question Number : 21 Question Id : 7108704761 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The most variable constituent in milk is

1. Chloride
2. Protein
3. Lactose
4. Fat

Options :
71087019041. 1
71087019042. 2

71087019043. 3
71087019044. 4

Question Number : 22 Question Id : 7108704762 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A1 and A2 types of milk refer to which one of the following casein fractions?

1. αs1- casein
2. αs2- casein
3. κ-casein
4. β-casein

Options :

71087019045. 1
71087019046. 2
71087019047. 3
71087019048. 4

Question Number : 23 Question Id : 7108704763 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Milk serum is free from which of the following constituents?

A. Fat
B. Caseins
C. Whey proteins
D. Lactose

Choose the correct answer from the options given below:

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

Options :
71087019049. 1
71087019050. 2
71087019051. 3
71087019052. 4

Question Number : 24 Question Id : 7108704764 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following unsaturated fatty acids is present at the highest level in milk fat?

1. Linoleic acid
2. Linolenic acid
3. Oleic acid
4. Arachidonic acid

Options :
71087019053. 1
71087019054. 2
71087019055. 3
71087019056. 4

Question Number : 25 Question Id : 7108704765 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The molecular formula of cholesterol is :

1. $C_{27}H_{45}OH$
2. $C_{30}H_{50}OH$
3. $C_{28}H_{56}OH$
4. $C_{27}H_{48}OH$

Options :

71087019057. 1

71087019058. 2

71087019059. 3

71087019060. 4

Question Number : 26 Question Id : 7108704766 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following forms of lactose is/are mainly present in dried milk?

A. α-lactose hydrate

B. β-lactose anhydride

C. Lactose glass

D. β-lactose hydrate

Choose the correct answer from the options given below:

1. A only
2. B only
3. C only
4. A and D both

Options :

71087019061. 1

71087019062. 2

71087019063. 3

71087019064. 4

Question Number : 27 Question Id : 7108704767 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Rennet acts at 105-106 peptide bond of κ-casein. What are the amino acids at these positions?

1. Methionine & Phenylalanine
2. Alanine & Methionine
3. Phenylalanine & Methionine
4. Methionine & Glycine

Options :

71087019065. 1

71087019066. 2

71087019067. 3

71087019068. 4

Question Number : 28 Question Id : 7108704768 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following changes occur in cheddar cheese during ripening?

A. Proteolysis
B. Lipolysis
C. Fermentation

Choose the correct answer from the options given below:

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

Options :
71087019069. 1
71087019070. 2
71087019071. 3
71087019072. 4

Question Number : 29 Question Id : 7108704769 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

What is the role of stabilizers in ice-cream?

1. Reduction of size of ice crystals
2. Reduction of size of lactose crystals
3. Increase overrun
4. Improve flavour

Options :
71087019073. 1
71087019074. 2
71087019075. 3
71087019076. 4

Question Number : 30 Question Id : 7108704770 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

ISO means

1. International Standards Organization
2. Indian Standards Organization
3. International Organizations for Standardization
4. International Specifications Organisation

Options :

71087019077. 1
71087019078. 2
71087019079. 3
71087019080. 4

Question Number : 31 Question Id : 7108704771 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is an agent, which is present in gram-positive bacteria and is also called pyrogenic?

1. Lipid-A
2. Teichoic acid
3. Peptidoglycan
4. Integrated membrane protein

Options :

71087019081. 1
71087019082. 2
71087019083. 3
71087019084. 4

Question Number : 32 Question Id : 7108704772 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is

Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The common activity test for starter cultures are:

A. Horrell-Elliker test
B. Creatine test
C. Rennet coagulation time test
D. Resazurin reduction time test
E. Titratable acidity

Choose the correct answer from the options given below:

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

Options :
71087019085. 1
71087019086. 2
71087019087. 3
71087019088. 4

Question Number : 33 Question Id : 7108704773 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Type strain is used for referring to

1. Species
2. Genus
3. Family
4. Division

Options :
71087019089. 1

71087019090. 2
71087019091. 3
71087019092. 4

Question Number : 34 Question Id : 7108704774 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The term 'very little animalcules' was coined by

1. Louis Pasteur
2. Robert Hooke
3. Anton van Leeuwenhoek
4. Robert Koch

Options :

71087019093. 1
71087019094. 2
71087019095. 3
71087019096. 4

Question Number : 35 Question Id : 7108704775 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Transforming principle was given by

1. Watson and Crick
2. Holley, Nirenberg and Khorana
3. F. Griffith
4. Hershey and Chase

Options :

71087019097. 1
71087019098. 2
71087019099. 3

71087019100. 4

Question Number : 36 Question Id : 7108704776 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Bacterial inactivation by Pulse Electric Field (PEF) technology is due to

1. Pore formation in cell membrane
2. DNA damage
3. Protein denaturation
4. Cellular oxidation

Options :

71087019101. 1
71087019102. 2
71087019103. 3
71087019104. 4

Question Number : 37 Question Id : 7108704777 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following is a lantibiotic bacteriocin?

1. Pediocin
2. Helveticus
3. Gassericin
4. Nisin

Options :

71087019105. 1
71087019106. 2
71087019107. 3
71087019108. 4

Question Number : 38 Question Id : 7108704778 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The outermost layer in certain bacterial cell, also known as 'K', is

1. Flagella
2. Capsule
3. Cell wall
4. Pili

Options :

71087019109. 1

71087019110. 2

71087019111. 3

71087019112. 4

Question Number : 39 Question Id : 7108704779 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is the causative agent for Q Fever?

1. *Salmonella*
2. *E. coli*
3. *Listeria*
4. *Coxiella burnetii*

Options :

71087019113. 1

71087019114. 2

71087019115. 3

71087019116. 4

Question Number : 40 Question Id : 7108704780 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following is a systematic approach to the identification, evaluation and control of food safety hazards?

1. Microbial analysis
2. FSSAI
3. HACCP
4. PFA

Options :
71087019117. 1
71087019118. 2
71087019119. 3
71087019120. 4

Question Number : 41 Question Id : 7108704781 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

What will be the yield of butter (80% fat) from 850 kg cream having 40% fat, assuming the fat losses to be 0.6% of total fat?

1. 425 kg
2. 270.5 kg
3. 422.5 kg
4. 272 kg

Options :
71087019121. 1
71087019122. 2
71087019123. 3
71087019124. 4

Question Number : 42 Question Id : 7108704782 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Given below are two statements

Statement I: Ageing time of ice cream containing sodium alginate is about 3 hours

Statement II: Ageing time of ice cream containing gelatin is about 10 hours

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 and Statement II is incorrect
4. Statement I is incorrect and Statement II is correct

Options :

71087019125. 1
71087019126. 2
71087019127. 3
71087019128. 4

Question Number : 43 Question Id : 7108704783 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Given below are two statements

Statement I: Ghee prepared using ripened cream has an intense nutty flavour

Statement II: Ghee prepared using pre-stratified butter has an intense nutty flavour

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 and Statement II is incorrect
4. Statement I is incorrect and Statement II is correct

Options :
71087019129. 1
71087019130. 2
71087019131. 3
71087019132. 4

Question Number : 44 Question Id : 7108704784 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Given below are two statements

Statement I: High-fat content and higher homogenizing pressure alter the surface layer of fat globules. The consequence is - heat stability decreases

Statement II: High-fat content and higher homogenizing pressure alter the surface layer of fat globules. The consequence is – rheological properties of fermented milk products are different from those of unhomogenized milk

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

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

Options :
71087019133. 1
71087019134. 2
71087019135. 3
71087019136. 4

Question Number : 45 Question Id : 7108704785 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The process to increase volume by whipping air into the ice cream mix is called

1. Homogenization
2. Ageing
3. Over run
4. Hardening

Options :

71087019137. 1
71087019138. 2
71087019139. 3
71087019140. 4

Question Number : 46 Question Id : 7108704786 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The marker enzyme for cream pasteurization is

1. Plasmin
2. Phosphatase
3. Catalase
4. Peroxidase

Options :

71087019141. 1
71087019142. 2
71087019143. 3
71087019144. 4

Question Number : 47 Question Id : 7108704787 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The second stage of homogenization is done to

1. Reduce the fat globule size to <2 mm
2. Disintegrate the agglomerates of fat globules
3. Remove whey
4. Increase the temperature of milk

Options :

71087019145. 1
71087019146. 2

71087019147. 3
71087019148. 4

Question Number : 48 Question Id : 7108704788 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Milk powders are classified into low-, medium- and high- heat treated powders, on the basis of

1. Extent of insolubility
2. Reconstitutability
3. Whey protein nitrogen index
4. Feathering index

Options :

71087019149. 1
71087019150. 2
71087019151. 3
71087019152. 4

Question Number : 49 Question Id : 7108704789 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following statements is true with respect to the major causes of deterioration of whole milk powder?

1. Oxidation of fat, Maillard browning and lactose crystallization
2. Bacterial growth, hydrolysis of fat and developed acidity
3. Caramelization, carbon dioxide production and lactic acid production
4. Denaturation of proteins, conversion of lactose crystals to amorphous form and fat crystallization

Options :

71087019153. 1

71087019154. 2
71087019155. 3
71087019156. 4

Question Number : 50 Question Id : 7108704790 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following statements is NOT true with respect to the physico-chemical changes occurring in khoa during preparation?

1. Colour change, homogenization of milk fat and heat coagulation of proteins
2. Free fat formation, super saturation of lactose and partial precipitation of milk salts
3. Reduction in moisture content, increase in solid contents and increase in acidity
4. Increase in bacterial count, increase in pH and decrease in acidity

Options :

71087019157. 1
71087019158. 2
71087019159. 3
71087019160. 4

Question Number : 51 Question Id : 7108704791 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
A. Elastic	I. Water
B. Viscous	II. Dough
C. Plastic	III. Steel
D. Generalized Maxwell body	IV. Butter

Choose the correct answer from the options given below:

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

Options :

71087019161. 1
71087019162. 2
71087019163. 3
71087019164. 4

Question Number : 52 Question Id : 7108704792 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The advantages of falling film evaporators are

A. Less residence time
B. More overall heat transfer coefficient
C. Less fouling problem
D. Low vacuum is possible

Choose the correct answer from the options given below

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

Options :
71087019165. 1
71087019166. 2
71087019167. 3
71087019168. 4

Question Number : 53 Question Id : 7108704793 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following statement is NOT correct?

1. Mechanical vibrators enhance efficiency of FBD
2. Doctors blades are used in FBD
3. Mechanical sweepers are used in spray dryers
4. Space between the rollers determines thickness of feed layer

Options :
71087019169. 1
71087019170. 2
71087019171. 3
71087019172. 4

Question Number : 54 Question Id : 7108704794 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Instruments that measure the process variables and put out a corresponding proportional signal are

1. Controllers
2. Transmitters
3. Conveyors
4. Regulators

Options :

71087019173. 1
71087019174. 2
71087019175. 3
71087019176. 4

Question Number : 55 Question Id : 7108704795 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following has least value of thermal conductivity?

1. Air
2. Water
3. Copper
4. Glass

Options :

71087019177. 1
71087019178. 2
71087019179. 3
71087019180. 4

Question Number : 56 Question Id : 7108704796 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A vacuum pump that does NOT use moving parts is

1. Steam trap
2. Condenser
3. Jet ejector
4. Nozzle

Options :

71087019181. 1
71087019182. 2
71087019183. 3
71087019184. 4

Question Number : 57 Question Id : 7108704797 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What is the approximate capacity of a domestic window type air conditioner?

1. 0.1 TR
2. 1.0 TR
3. 100 TR
4. 10 TR

Options :

71087019185. 1
71087019186. 2
71087019187. 3
71087019188. 4

Question Number : 58 Question Id : 7108704798 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Absolute pressure means fluid pressure at

A. Absolute zero

B. Perfect vacuum

C. Gauge pressure

D. Atmospheric pressure

Choose the correct answer from the options given below:

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

Options :
71087019189. 1
71087019190. 2
71087019191. 3
71087019192. 4

Question Number : 59 Question Id : 7108704799 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Torr is a unit of measurement of

1. Vacuum
2. Positive pressure
3. Humidity
4. Centrifugal force

Options :
71087019193. 1

71087019194. 2
71087019195. 3
71087019196. 4

Question Number : 60 Question Id : 7108704800 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Controller is a device that continuously compares the measured value with

1. Reference value
2. Corrected signal
3. Differential value
4. Absolute value

Options :

71087019197. 1
71087019198. 2
71087019199. 3
71087019200. 4

Question Number : 61 Question Id : 7108704801 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following anti-nutritional factors suppresses the function of the thyroid gland?

1. Goitrogens
2. Saponins
3. Protease –inhibitors
4. Cyanogenic glycosides

Options :

71087019201. 1
71087019202. 2

71087019203. 3
71087019204. 4

Question Number : 62 Question Id : 7108704802 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The flavour of clove used in food is due to

1. Lycopene
2. Capsacin
3. Eugenol
4. Garcinol

Options :

71087019205. 1
71087019206. 2
71087019207. 3
71087019208. 4

Question Number : 63 Question Id : 7108704803 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following combinations of enzymes could be used in enzyme-based oxygen scavengers of packed foods?

1. Glucose oxidase and Catalase
2. Glucose isomerase and Polyphenol oxidase
3. Catalase and Peroxidase
4. Pectin methyl esterase and Glucose isomerase

Options :

71087019209. 1
71087019210. 2
71087019211. 3

71087019212. 4

Question Number : 64 Question Id : 7108704804 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is NOT correct in reference to thermally processed foods?

1. *Clostridium botulinum* spores do not germinate below pH 4.6
2. 12-D concept refers to the process lethality requirement in case of canned foods
3. Flat sour defect in canned food is caused by *Bacillus polymyxa*
4. Microbial inactivation during thermal processing usually follows a logarithmic order

Options :

71087019213. 1
71087019214. 2
71087019215. 3
71087019216. 4

Question Number : 65 Question Id : 7108704805 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Hydrogenation of vegetable oil is used for two purposes:

1. To improve colour, flavor and to reduce melting point
2. To improve oxidative stability and convert liquid oil to plastic /hard fats
3. To remove waxes and saturated triglycerides
4. Neutralization and deodorization of oil

Options :

71087019217. 1
71087019218. 2
71087019219. 3
71087019220. 4

Question Number : 66 Question Id : 7108704806 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Adulteration of ghee with vanaspati can be detected by

1. Beiber test
2. Becchi test
3. Baudouin test
4. Halphen test

Options :

71087019221. 1

71087019222. 2

71087019223. 3

71087019224. 4

Question Number : 67 Question Id : 7108704807 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Microbial rennet is NOT produced by

1. *Endothia parasitica*
2. *Mucor miehei*
3. *Aspergillus niger*
4. *Bacillus polymyxa*

Options :

71087019225. 1

71087019226. 2

71087019227. 3

71087019228. 4

Question Number : 68 Question Id : 7108704808 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is the correct sequence of operation during canning of food products?

A. Syruping or Brining
B. Double seaming
C. Exhausting
D. Thermal processing
E. Clinching

Choose the correct answer from the options given below:

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

Options :
71087019229. 1
71087019230. 2
71087019231. 3
71087019232. 4

Question Number : 69 Question Id : 7108704809 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following leavening agents is essentially used for producing crackers (salt biscuits)?

A. Sodium bicarbonate
B. Sodium carbonate
C. Yeast
D. Ammonium bicarbonate

Choose the correct answer from the options given below:

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

Options :
71087019233. 1
71087019234. 2
71087019235. 3
71087019236. 4

Question Number : 70 Question Id : 7108704810 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following is MOST suitable hydrocolloid for reduced oil absorption in fried food?

1. Hydroxy propoxy methyl cellulose
2. Carboxy methyl Cellulose
3. Starch
4. Microcrystalline cellulose

Options :
71087019237. 1
71087019238. 2
71087019239. 3

71087019240. 4

Part C Dairy Technology

Section Id :	710870120
Section Number :	3
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	50
Number of Questions to be attempted :	50
Section Marks :	200
Display Number Panel :	Yes
Group All Questions :	Yes
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	710870120
Question Shuffling Allowed :	Yes

Question Number : 71 Question Id : 7108704811 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What will be the yield of butter (80% Fat) from 850 kg cream (40% Fat) assuming the fat % losses to be 0.6% of total fat?

1. 425 kg
2. 270.5 kg
3. 422.5 kg
4. 272 kg

Options :

71087019241. 1

71087019242. 2

71087019243. 3

71087019244. 4

Question Number : 72 Question Id : 7108704812 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Given below are two statements:

Statement I:

Gellan gum is a bacterial lipopolysaccharide that may form hard and brittle gels that crumble in the mouth, giving a 'melting in the mouth' sensation

Statement II:

Carrageenan, a seaweed extract of the giant kelp *Macrocystis pyrifera* is a cold gelling hydrocolloid

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

1. Both Statement I and Statement II are true
2. Both Statement I and Statement II are false
3. Statement I is correct but Statement II is false
4. Statement I is incorrect but Statement II is true

Options :
71087019245. 1
71087019246. 2
71087019247. 3
71087019248. 4

Question Number : 73 Question Id : 7108704813 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Given below are two statements:

Statement I:

Buffalo ghee has a higher RM value and saponification value than cow ghee

Statement II:

Buffalo ghee has a lower Polenske value, Iodine value and butyro refractometer index than cow ghee

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

1. Both Statement I and Statement II are true
2. Both Statement I and Statement II are false
3. Statement I is correct but Statement II is false
4. Statement I is incorrect but Statement II is true

Options :

71087019249. 1
71087019250. 2
71087019251. 3
71087019252. 4

Question Number : 74 Question Id : 7108704814 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Given below are two statements:

Statement I:

In cheese milk, without any other means of reducing spores, it is normal to add 5 to 7 gm sodium nitrate per 100 litres of milk to inhibit their growth

Statement II:

When the cheese milk is subjected to bactofugation, the addition of sodium nitrate to cheese milk can be omitted

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

1. Both Statement I and Statement II are true
2. Both Statement I and Statement II are false
3. Statement I is correct but Statement II is false
4. Statement I is incorrect but Statement II is true

Options :
71087019253. 1
71087019254. 2
71087019255. 3
71087019256. 4

Question Number : 75 Question Id : 7108704815 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

What would be the proximate energy value of 100 g ice cream mix containing 12.5% milk fat, 11% MSNF, 15% sugar and 0.3% gelatin?

1. 125 kcal/100 g
2. 150 kcal/100 g
3. 175 kcal/100 g
4. 200 kcal/100 g

Options :
71087019257. 1
71087019258. 2
71087019259. 3
71087019260. 4

Question Number : 76 Question Id : 7108704816 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

A C* value of 1 corresponds to which of the following?

1. 3% destruction of thiamine
2. 3% destruction of riboflavin
3. 3% loss of Vitamin C
4. 3% loss of beta carotene

Options :
71087019261. 1
71087019262. 2
71087019263. 3
71087019264. 4

Question Number : 77 Question Id : 7108704817 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

The commonly accepted homogenization pressure for plain ice cream mixes with 10% milk fat in a 2 stage homogenizer are, in the first and second stages are, respectively,

1. 1500 psi and 500 psi
2. 2000 psi and 500 psi
3. 2500 psi and 500 psi
4. 1200 psi and 500 psi

Options :
71087019265. 1
71087019266. 2
71087019267. 3
71087019268. 4

Question Number : 78 Question Id : 7108704818 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

For the manufacture of whole milk powder, in order to control the fat content of the final powder, which of the following fat to solid-not-fat ratios is whole milk usually standardized to?

1. 1:2.67
2. 1:2.76
3. 1:2.91
4. 1:2.57

Options :
71087019269. 1
71087019270. 2
71087019271. 3
71087019272. 4

Question Number : 79 Question Id : 7108704819 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following statements is true with respect to whole milk powder (WMP)?

1. WMP is generally heat classified
2. During storage WMP becomes more yellow which is due to the Maillard reaction
3. Lecithin is usually added to WMP at a level of 0.02% which aids in instantization
4. The quality of WMP is dependent on its water activity, with optimum stability being in the range of 0.11 to 0.23

Options :

71087019273. 1
71087019274. 2
71087019275. 3
71087019276. 4

Question Number : 80 Question Id : 7108704820 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following statements is NOT true with respect to *burfi*?

1. *Burfi* should have at least 33% fat for imparting optimum mouthfeel to it
2. A good sample of *burfi* should contain 67% to 69% free fat
3. Addition of 0.015% saffron to *burfi* improves its shelf life
4. A desiccation temperature of about 80 °C is considered ideal for the manufacture of *burfi*

Options :

71087019277. 1
71087019278. 2
71087019279. 3
71087019280. 4

Question Number : 81 Question Id : 7108704821 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The constituent present in a lower level in colostrum than that in normal milk is

1. Lactose
2. Fat
3. Protein
4. chloride

Options :

71087019281. 1
71087019282. 2
71087019283. 3
71087019284. 4

Question Number : 82 Question Id : 7108704822 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
A. Polyethylene terephthalate (PET)	I. Provides a barrier against gas, moisture, ultraviolet light and used for bottling beverages.
B. Polyethylene naphthlate (PEN)	II. Application in disposable packaging and drinking cups
C. Polyvinyl chloride (PVC)	III. Withstand high-temperature foods, lighter in weight than glass, used as a tube to dispense food
D. Expandable Polystyrene (EPS)	IV. Prevents freezer burn, odour escape, with good puncture resistance

Choose the correct answer from the options given below:

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

Options :

71087019285. 1
71087019286. 2
71087019287. 3
71087019288. 4

Question Number : 83 Question Id : 7108704823 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

ROP is related to

A. MAP

B. CAP

C. Cook-chill

D. Vacuum packaging

E. Packaging in flexible pouches

Choose the correct answer from the options given below:

1. Only A, B and D are correct
2. Only A and B are correct
3. Only A, B and C are correct
4. A, B, C and D are correct

Options :

71087019289. 1
71087019290. 2
71087019291. 3
71087019292. 4

Question Number : 84 Question Id : 7108704824 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Given below are two statements:

Statement I:

RFID tags may be contained in packaging.

Statement II:

RFID is more than an inventory or packaging/labeling technology to track packaged food throughout the supply chain.

In the light of the above statements, choose the ***Correct*** answer from the options given below:

1. Both Statement I and Statement II are true
2. Both Statement I and Statement II are false
3. Statement I is correct but Statement II is false
4. Statement I is incorrect but Statement II is true

Options :

71087019293. 1
71087019294. 2
71087019295. 3
71087019296. 4

Question Number : 85 Question Id : 7108704825 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Identify correct statements regarding continuous-flow high-pressure throttling treatment (CFHPT).

A. Skim milk treated with CFHPT improves mouthfeel without added ingredients.

B. The CFHPT system pressure is maintained both by intensifier pistons and narrow clearance of the throttling valve.

C. The CFHPT treatment doesn't affect the colour of milk.

Choose the correct answer from the options given below:

1. A only
2. B only
3. C only
4. Both A and B

Options :
71087019297. 1
71087019298. 2
71087019299. 3
71087019300. 4

Question Number : 86 Question Id : 7108704826 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

In the preparation of infant formula, milk may be modified in respect of the following constituents

A. Milk fat

B. Milk protein

C. Carbohydrates

D. Minerals

Select the correct answer from the options given below:

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

Options :
71087019301. 1
71087019302. 2
71087019303. 3
71087019304. 4

Question Number : 87 Question Id : 7108704827 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Critical temperature and pressure of carbon dioxide used in supercritical fluid extraction process are

1. 31.1 ^{0}C and 7.38 MPa
2. 15.1 ^{0}C and 17.38 MPa
3. 7.4 ^{0}C and 31.10 MPa
4. 17.4 ^{0}C and 15.06 MPa

Options :
71087019305. 1
71087019306. 2
71087019307. 3
71087019308. 4

Question Number : 88 Question Id : 7108704828 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Ohming heating in the milk products doesn't affect

1. Texture of milk products
2. Microorganisms and enzymes present in products
3. Composition of milk products
4. Colour change in milk products

Options :
71087019309. 1
71087019310. 2
71087019311. 3
71087019312. 4

Question Number : 89 Question Id : 7108704829 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

At what concentration chlorine sanitizing solutions are usually used in dairy industry?

1. 50 to 100 ppm available chlorine
2. 100 to 200 ppm available chlorine
3. 200 to 500 ppm available chlorine
4. 500 to 800 ppm available chlorine

Options :
71087019313. 1

71087019314. 2
71087019315. 3
71087019316. 4

Question Number : 90 Question Id : 7108704830 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Given below are two statements:

Statement I:

Ultrasound can be used as an alternative method for emulsion formation.

Statement II:

Ultrasound application in dairy foods induces both reversible and non-reversible structural modifications.

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

1. Both Statement I and Statement II are true
2. Both Statement I and Statement II are false
3. Statement I is correct but Statement II is false
4. Statement I is incorrect but Statement II is true

Options :

71087019317. 1
71087019318. 2
71087019319. 3
71087019320. 4

Question Number : 91 Question Id : 7108704831 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In relation to the heat treatment of milk

A. B* value represents the commercial sterility of milk

B. C* value is based on the destruction of 3% thiamine per unit

C. A UHT process operates satisfactorily with conditions: B* < 1 and C* > 1

Choose the Correct answer from the options given below:

1. Only A is correct
2. Only B is correct
3. Only C is correct
4. Only A and B are correct

Options :
71087019321. 1
71087019322. 2
71087019323. 3
71087019324. 4

Question Number : 92 Question Id : 7108704832 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Low lactose powder is prepared using the novel technology

1. Reverse osmosis
2. Microfiltration
3. Ultra filtration
4. Nano filtration

Options :
71087019325. 1
71087019326. 2
71087019327. 3

71087019328. 4

Question Number : 93 Question Id : 7108704833 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Identify correct statements

A. Polarization is a fouling effect which occurs at the surface of the membranes as filtration proceeds

B. A lower value of trans-membrane pressure difference improves the separation capacity of a membrane module

C. Membrane resistance is influenced by the thickness, surface area and pore diameter of membrane

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

1. A only
2. A and B only
3. A and C only
4. C only

Options :

71087019329. 1
71087019330. 2
71087019331. 3
71087019332. 4

Question Number : 94 Question Id : 7108704834 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following statements are correct about Ultrafiltration and Microfiltration?

A. Microfiltration process is used to separate milk fat from milk

B. Ultrafiltration process separates both fat and protein from milk

C. Ultrafiltration process separates proteins only from milk

D. Microfiltration process separates milk proteins only

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

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

Options :

71087019333. 1
71087019334. 2
71087019335. 3
71087019336. 4

Question Number : 95 Question Id : 7108704835 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Given below are two statements:

Statement I:

Spiral wound membrane modules are universally used on all membrane processes.

Statement II:

Hollow fibre modules are used in both RO and UF process.

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

1. Both Statement I and Statement II are true
2. Both Statement I and Statement II are false
3. Statement I is correct but Statement II is false
4. Statement I is incorrect but Statement II is true

Options :

71087019337. 1
71087019338. 2
71087019339. 3
71087019340. 4

Question Number : 96 Question Id : 7108704836 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following statements are correct about whey protein concentrate (WPC)?

A. Whey protein concentrates are powders made by drying the retentates from ultrafiltration of whey

B. The protein content of whey protein concentrate is more than 90%

C. The defatting of WPC can be achieved by the use of microfiltration

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

1. A only
2. A and B both
3. A and C both
4. B only

Options :
71087019341. 1
71087019342. 2
71087019343. 3
71087019344. 4

Question Number : 97 Question Id : 7108704837 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Highest degree of demineralization can be achieved by

1. Nanofiltration
2. Electrodialysis
3. Electrodialysis and ion exchange
4. Reverse Osmosis

Options :
71087019345. 1
71087019346. 2

71087019347. 3
71087019348. 4

Question Number : 98 Question Id : 7108704838 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Membrane which is chemically same but physically different is known as

1. Semi- permeable membrane
2. Composite membrane
3. Asymmetric membrane
4. Metallic membrane

Options :

71087019349. 1
71087019350. 2
71087019351. 3
71087019352. 4

Question Number : 99 Question Id : 7108704839 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

If shear stress increases linearly with shear rate, the fluid is called

1. Non-Newtonian
2. Viscous
3. Newtonian
4. Bingham plastic

Options :

71087019353. 1
71087019354. 2
71087019355. 3
71087019356. 4

Question Number : 100 Question Id : 7108704840 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
A. Hydrocolloid	I. Aluminium silicate
B. Artificial sweetener	II. Oligosaccharides
C. Prebiotic	III. Carboxy methylcellulose
D. Anticaking agent	IV. Sucralose

Choose the correct answer from the options given below:

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

Options :

71087019357. 1

71087019358. 2

71087019359. 3

71087019360. 4

Question Number : 101 Question Id : 7108704841 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
A. Lactoferrin	I. Nutritionally rich
B. Whey protein hydrolysate	II. Immunomodulatory
C. Lactitol	III. Non-caloric sweetener
D. Protease peptones	IV. Antibacterial

Choose the correct answer from the options given below:

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

Options :

71087019361. 1
71087019362. 2
71087019363. 3
71087019364. 4

Question Number : 102 Question Id : 7108704842 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is NOT a bio-preservative?

1. Nisin
2. Sorbic acid
3. Pediocin
4. Natamycin

Options :

71087019365. 1
71087019366. 2
71087019367. 3

71087019368. 4

Question Number : 103 Question Id : 7108704843 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following methods of processing is NOT used for micro encapsulation of various ingredients?

1. Emulsion
2. Extrusion
3. Co-acervation
4. Homogenization

Options :

71087019369. 1
71087019370. 2
71087019371. 3
71087019372. 4

Question Number : 104 Question Id : 7108704844 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Enzyme present in rennet which helps in renneting during cheese making is

1. Lactase
2. Chymosin
3. Pepsin
4. Lipoxigenase

Options :

71087019373. 1
71087019374. 2
71087019375. 3
71087019376. 4

Question Number : 105 Question Id : 7108704845 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is/are true about Weber number?

A. Weber number is the ratio of shear force to interfacial force

B. Weber number of an emulsion depends principally on the relative densities of dispersed and continuous phase

C. Emulsion with Weber number less than the critical limit is unstable

Choose the correct answer from the options given below:

1. A only
2. A and B both
3. B only
4. B and C only

Options :

71087019377. 1
71087019378. 2
71087019379. 3
71087019380. 4

Question Number : 106 Question Id : 7108704846 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Identify characteristics of lactose from the following

A. Lactose prevents absorption of calcium, phosphorus, magnesium and zinc from the small intestine brush border

B. Non-dairy milk such as soy milk or other imitation milk contains no lactose and may be consumed by individuals with milk allergies

C. Symptoms of lactose intolerance include flatulence, abdominal pain and diarrhea

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

1. A and B only
2. B and C only
3. A and C only
4. C only

Options :
71087019381. 1
71087019382. 2
71087019383. 3
71087019384. 4

Question Number : 107 Question Id : 7108704847 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Typical examples of foam suppressant is

1. Sugar
2. Tartaric acid
3. Phospholipids
4. Gums and thickening agents

Options :
71087019385. 1

71087019386. 2
71087019387. 3
71087019388. 4

Question Number : 108 Question Id : 7108704848 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which of the following is/are characteristics of foam?

A. Foams are similar to emulsions regarding gas bubbles which must be protected by a stable interfacial film, otherwise, they will burst

B. Bubbles in foams are generally much bigger than the droplets in emulsions

C. In foams, the continuous phase surrounding the gas bubbles is very thick

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

1. A and C only
2. B and C only
3. C only
4. A and B only

Options :
71087019389. 1
71087019390. 2
71087019391. 3
71087019392. 4

Question Number : 109 Question Id : 7108704849 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Foam may shrink or become unstable due to

A. Diffusion of gas from small bubbles to bigger ones

B. Addition of salts

C. Addition of sugar

D. The tendency of the liquid film to drain due to gravity

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

1. Only A and B are correct
2. Only C and D are correct
3. Only A, B and C are correct
4. Only A, B and D are correct

Options :
71087019393. 1
71087019394. 2
71087019395. 3
71087019396. 4

Question Number : 110 Question Id : 7108704850 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

HACCP is used to

1. Minimizing the risk
2. Zero risk system
3. Maximizing the risk
4. Moderation of risk

Options :
71087019397. 1

71087019398. 2
71087019399. 3
71087019400. 4

Question Number : 111 Question Id : 7108704851 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Given below are two statements:

Statement I:

FSSAI and Codex Standards are mandatory for export of milk products.

Statement II:

FSSAI and Codex Standards are mandatory for domestic consumption of milk products.

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

1. Both Statement I and Statement II are true
2. Both Statement I and Statement II are false
3. Statement I is correct but Statement II is false
4. Statement I is incorrect but Statement II is true

Options :
71087019401. 1
71087019402. 2
71087019403. 3
71087019404. 4

Question Number : 112 Question Id : 7108704852 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Given below are two statements:

Statement I:

Codex Alimentarius standards are international regulations to give food, quality and safety.

Statement II:

Codex Alimentarius standards are not mandatory for exporting food products

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

1. Both Statement I and Statement II are true
2. Both Statement I and Statement II are false
3. Statement I is correct but Statement II is false
4. Statement I is incorrect but Statement II is true

Options :
71087019405. 1
71087019406. 2
71087019407. 3
71087019408. 4

Question Number : 113 Question Id : 7108704853 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Which one of the following statements is NOT true about Texture Profile Analysis (TPA)?

1. Chewiness = Hardness x Cohesiveness x Springiness
2. Chewiness = Gumminess x Springiness
3. The ratio of area of first peak to second peak refers to cohesiveness
4. Universal testing machine is used for texture profile analysis

Options :
71087019409. 1

71087019410. 2
71087019411. 3
71087019412. 4

Question Number : 114 Question Id : 7108704854 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is/are true about models of food properties?

A. Kelvin, Burgers are associated with Maxwell for explaining textural properties of foods

B. Kelvin and Maxwell models not related to the chemical properties of foods

C. Kelvin, Maxwell and Burgers models explain viscoelastic properties of food products

D. Kelvin and Maxwell's models are integrated into the Burgers model for explaining rheological properties of food products

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

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

Options :

71087019413. 1
71087019414. 2
71087019415. 3
71087019416. 4

Question Number : 115 Question Id : 7108704855 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A fluid in which shear stress is more than yield stress and proportional to the shear strain is called

1. Newtonian fluid
2. Non-Newtonian fluids
3. Ideal plastic fluid
4. Real fluid

Options :
71087019417. 1
71087019418. 2
71087019419. 3
71087019420. 4

Question Number : 116 Question Id : 7108704856 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Identify the factor(s) associated with the change in viscosity of milk.

A. Increasing the pH of milk increases its viscosity

B. Increase in temperature of milk increases its viscosity

C. Drastic decrease in pH increases the viscosity of milk

Choose the Correct answer from the options given below:

1. Only A is correct
2. Only B is correct
3. Only A and C are correct
4. Only C is correct

Options :
71087019421. 1
71087019422. 2

71087019423. 3
71087019424. 4

Question Number : 117 Question Id : 7108704857 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one among these is NOT a thixotropic milk product?

1. Yogurt
2. Mayonnaise
3. Milk
4. Ice cream

Options :

71087019425. 1
71087019426. 2
71087019427. 3
71087019428. 4

Question Number : 118 Question Id : 7108704858 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

"The phase in which the emulsifier is more soluble is the outer phase." This statement is known as

1. Schulze-Hardy rule
2. Burton's rule
3. Bancroft's rule
4. Stoke's rule

Options :

71087019429. 1
71087019430. 2
71087019431. 3

71087019432. 4

Question Number : 119 Question Id : 7108704859 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The Moisture Vapour Transmission Rate (MVRT) of polyethylene terephthalate is in the range

1. 7-10 g/m^2
2. 15-20 g/m^2
3. 30-40 g/m^2
4. 20-30 g/m^2

Options :

71087019433. 1

71087019434. 2

71087019435. 3

71087019436. 4

Question Number : 120 Question Id : 7108704860 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Aseptic technology is considered to have the advantage of

A. Saving in energy and packaging cost

B. Convenience

C. Improved product quality

D. Moisture loss

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

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

Options :

71087019437. 1
71087019438. 2
71087019439. 3
71087019440. 4