

CAT 2019 – FOOD SCIENCE PG

1. In cereals, phosphorus is present in the form of

- (A) Lysine
- (B) Phytin
- (C) Methionine
- (D) Phospholipid

2. The pigment present in tomato is

- (A) Lycopene
- (B) Ascorbate
- (C) Chlorophyll
- (D) Xanthophylls

3. Volume percent is equal to mole percent under

- (A) Solid state
- (B) Liquid state
- (C) Gaseous state
- (D) All the above

4. Greenhouse effect refers to increase in

- (A) Global temperature
- (B) Carbon monoxide
- (C) Atmospheric pressure
- (D) Greenery

5. Vitamin C, Vitamin E, BHA are all

- (A) flavour enhancers
- (B) food additives
- (C) antioxidants
- (D) preservatives

6. Controlled growth of ----- is recommended for flavor development in meat

- (A) *Penicillium*
- (B) *Sporotrichum*
- (C) *Thamnidium*
- (D) *Cladosporium*

7. The non motile fungal spores are known as

- (A) Aplanospores
- (B) Planospores
- (C) Zygo spores
- (D) Hyphospores

8. The test used to evaluate the seal strength of a flexible packaging material is

- (A) Sutter test
- (B) Flex resistance test
- (C) Static test
- (D) None of the above

9. Which one of the following is the correct sequence of the given plastic material used in packaging in decreasing order of their tensile properties?

- (A) PVC, HDPE, LDPE and PET
- (B) PET, HDPE, LDPE and PVC
- (C) PVC, LDPE, HDPE and PET
- (D) PET, LDPE, HDPE and PVC

10. Cellulose is generally having a degree of polymerization of

- (A) 1000
- (B) 2000
- (C) 10000
- (D) 20000

11. Xanthan gum is a type of

- (A) Microbial gum
- (B) Seed gum
- (C) Sea weed gum
- (D) Exudate gum

12. Eugenol is the principal component of

- (A) clove
- (B) cassia
- (C) coriander
- (D) cardamom

13. Scientific name of tea is

- (A) *Thea chinensis*
- (B) *Camelia sinensis*
- (C) *Theobrama sinensis*
- (D) *Theobrama cacao*

14. The composition of capsule of bacteria is

- (A) Fatty acid
- (B) Cellulose
- (C) Chitin
- (D) Pectin

15. Chemically 'caffeine' is

- (A) Fatty acid
- (B) Nucleotide
- (C) Amino acid
- (D) Carbohydrate

16. Softness of penicillin is due to

- (A) *Penicillium*
- (B) *Bacillus*
- (C) *Lactobacillus*
- (L) *Pseudomonas*

17. Z value is an indicator in

- (A) Minute
- (B) Number
- (C) Log number
- (D) Degree centigrade

18. Highest protein is present in
- (A) Peanut
  - (B) Egg
  - (C) Lima beans
  - (D) Garlic
19. Acids in marinades used in meat recipes perform the following role of
- (A) softening the connective tissue
  - (B) preventing the meat from browning
  - (C) toughening the connective tissue
  - (D) preserving the nutrient content of the meat
20. Highest protein content is present in
- (A) Pear
  - (B) Wood apple
  - (C) Prunes
  - (D) Sapota
21. Which one of the following is a climacteric type of fruit?
- (A) banana
  - (B) litchi
  - (C) grape
  - (D) orange
22. Frankfurter sausages are
- (A) Cured, cooked and smoked
  - (B) Fresh, cooked and smoked
  - (C) Cured, uncooked and smoked
  - (L) Cured, cooked and unsmoked
23. Meat juiciness depends on
- (A) Amount of fat in meat
  - (B) Amount of fat and WHC of meat
  - (C) Connective tissue
  - (D) Protein in connective tissue

24. The dark bands of muscle is known as
- (A) Isotropic
  - (B) Z-line
  - (C) Anisotropic
  - (D) H-zone
25. Which of the following set of gases are controlled in Controlled atmospheric storage?
- (A)  $O_2 + N_2$
  - (B)  $C_2H_4 + N_2$
  - (C)  $CO_2 + N_2$
  - (D)  $CO_2 + O_2$
26. The cuts from the belly portion of hog carcass is called
- (A) Mutton
  - (B) Ham
  - (C) Veal
  - (D) Bacon
27. Heating \_\_\_\_\_ the WHC of meat
- (A) Increases
  - (B) Decreases
  - (C) Double
  - (D) No effect
28. Salami is a \_\_\_\_\_ type of sausage
- (A) Smoked
  - (B) Cooked
  - (C) Fermented
  - (L) Toasted
29. Monosodium glutamate is also known as
- (A) ajinomoto
  - (B) saffron
  - (C) turmeric
  - (D) vanilla

30. Meat of goat is called
- (A) Chevon
  - (B) Mutton
  - (C) Veal
  - (D) Hog
31. Two sugars differing only in configuration around one specific carbon atom are called
- (A) Anomer
  - (B) Isomer
  - (C) Conformer
  - (D) Epimer
32. N-acyl derivatives of muramic acid are generally called
- (A) Phytic acid
  - (B) Muramic acid
  - (C) Sialic acid
  - (D) Uronic acid
33. Starch used in frozen food should contain
- (A) High amylose
  - (B) Less amylose
  - (C) Amylose content does not make any difference
  - (D) Less amylopectin
34. Scalding of vegetables is a
- (A) Freezing treatment
  - (B) Irradiation
  - (C) Fermentation
  - (D) Heat treatment
35. Vegetable oils are rich in
- (A)  $\omega$ -3 fatty acids
  - (B)  $\omega$ -4 fatty acids
  - (C)  $\omega$ -5 fatty acids
  - (D)  $\omega$ -6 fatty acids

36. The cultivation of selected fishes in confined areas with utmost care to get maximum yield is called
- (A) aquaculture
  - (B) sericulture
  - (C) culture fisheries
  - (D) aquafishery
37. Fish spoilage occurs chiefly due to
- (A) Microbial action
  - (B) Chemical action
  - (C) Enzymatic action
  - (D) All of the above
38. Fatty fish are good source of
- (A) omega 3 fatty acid
  - (B) triglyceride
  - (C) cholesterol
  - (D) MUFA
39. The four leading fish producing states in India are
- (A) Karnataka, Andhra Pradesh, Pondicherry and Kerala
  - (B) Andhra Pradesh, Kerala, Gujarat and Tamilnadu
  - (C) Bihar, West Bengal, Karnataka and Kerala
  - (D) Tamilnadu, Bihar, Goa and Kashmir
40. Which is the major marine food variety exported by India?
- (A) tuna
  - (B) shrimps
  - (C) shark
  - (D) lobsters
41. Fish as food offers India, one of the easiest and faster way to address
- (A) malnutrition and food security
  - (B) revenue
  - (C) malnutrition
  - (D) unemployment

42. 100Kg of orange juice is to be dried from 60% to 20% moisture (by weight) .The mass of moisture removed in Kg is
- (A) 52
  - (B) 20
  - (C) 40
  - (D) 50
43. The most commonly used method to separate a solution that has a mixture of some desirable components and some that are not desirable.
- (A) Ultra-filtration
  - (B) Nano-filtration
  - (C) Micro-filtration
  - (D) Reverse osmosis
44. Pasteurization involves the
- (A) exposure of food to high temperature for short periods to destroy harmful micro-organisms
  - (B) exposure of food to heat to inactivate enzymes that cause undesirable effects in foods during storage
  - (C) fortification of foods with vitamins A and D
  - (D) use of irradiation to destroy certain pathogens in foods
45. Which is the extrinsic parameters of food, which affect the microbial growth?
- (A) Nutrient content
  - (B) Antimicrobial constituents
  - (C) Biological structures
  - (D) Relative humidity
46. The protein responsible for spongy structure in bread is
- (A) Albumin
  - (B) Zein
  - (C) Gluten
  - (D) Gliadin



47. Listed below are some of the functions of fats in human nutrition, identify the incorrect function
- (A) Concentrated source of energy
  - (B) Transport of oxygen to various organ
  - (C) Absorption of fat soluble vitamins
  - (D) Synthesis of cell membranes and hormones
48. The technique for purification of proteins that can be made specific for a given protein is
- (A) Gel filtration chromatography
  - (B) Ion exchange chromatography
  - (C) Electrophoresis
  - (D) Affinity chromatography
49. Among these which one is a bacterium?
- (A) Alternaria
  - (B) Monilla
  - (C) Cryptococcus
  - (D) Pediococcus
50. Coconut and palm kernel oils are unique as they contain high amounts of
- (A) Arachidonic acid
  - (B) Medium chain fatty acids
  - (C) Omega-3 fatty acids
  - (D) Oleic acid
51. A stirred tank reactor is being mixed at 120rpm. When expressed in SI unit is equal to
- (A)  $2 \text{ s}^{-1}$
  - (B)  $20 \text{ min}^{-1}$
  - (C)  $12 \text{ s}^{-1}$
  - (D)  $10 \text{ s}^{-1}$

52. SI units of specific heat
- (A) Kcal/g.s
  - (B) Kcal/m.s
  - (C) J/Kg.K
  - (D) J/Kg
53. Which of the following comes under non mandatory regulations?
- (A) PFA act
  - (B) Codex Alimentarius
  - (C) Environmental protection act
  - (D) Consumer protection act
54. A coagulated protein is
- (A) insoluble
  - (B) unfolded
  - (C) biologically non-functional
  - (D) All of the above
55. Strong flour is recommended for
- (A) Cookies
  - (B) Cakes
  - (C) Bread
  - (D) Biscuits
56. The term 'curing' refers to the treatment of fresh meat with
- (A) salt and sugar
  - (B) salt and lime
  - (C) salt and nitrite
  - (L) nitrite and brine
57. Dunnett test is
- (A) A test for monitoring the quality of imported grains in terms of its pesticide content
  - (B) Applied to compare the treatment against a pre-determined control
  - (C) For the test of GM foods
  - (D) To decide whether a company has followed PFA standards

58. Casein present in milk is found in the form of
- (A) Magnesium caseinate phosphate complex
  - (B) Calcium caseinate phosphate complex
  - (C) Potassium caseinate phosphate complex
  - (D) Sodium caseinate phosphate complex
59. \_\_\_\_\_ is the basis for checking pasteurization efficiency of milk
- (A) Peroxidase and catalase test
  - (B) Phosphatase test
  - (C) Analase test
  - (D) None of the above
60. Entrance of micro-organisms into the body through the ingestion of contaminated foods is called
- (A) Food infection
  - (B) Food intoxication
  - (C) Food contamination
  - (D) Food adulteration
61. The non protein component of an enzyme is called
- (A) prosthetic group
  - (B) active group
  - (C) active site
  - (D) allosteric group
62. What is the maximum water activity to which GAB model can be used?
- (A) 0.4
  - (B) 1
  - (C) 0.9
  - (D) 0.25
63. Which of the following is an intensive property of a system?
- (A) Mass
  - (B) Density
  - (C) Volume
  - (D) None of the above

64. Surface tension is due to
- (A) Cohesion only
  - (B) Adhesion between liquid and solid molecules
  - (C) Difference in magnitude between the forces due to adhesion and cohesion
  - (D) Frictional forces
65. Amino acids in proteins are linked by
- (A) disulphide bonds
  - (B) covalent bonds
  - (C) peptide bonds
  - (D) ester bonds
66. The storage temperature of milk to inhibit the growth of bacteria, should not exceed
- (A) 1.4°C
  - (B) 2.0°C
  - (C) 3.4°C
  - (D) 4.4°C
67. The efficiency of a cyclone separator is increased by
- (A) Reducing air outlet diameter
  - (B) Decreasing the size of the particle
  - (C) Reducing the size of the separator
  - (D) Increasing air inlet velocity
68. Fatty acids that contain double bonds are referred to as
- (A) unsaturated fatty acids
  - (B) neutral fatty acids
  - (C) saturated fatty acids
  - (L) triglycerides
69. Which of the following containers should not be used in microwave oven?
- (A) Glass
  - (B) China ware
  - (C) Silver
  - (D) Plastic

70. ISO standards are

- (A) Mandatory orders
- (B) Mandatory regulations
- (C) Non mandatory regulations
- (D) Non mandatory orders

71. Which of the following is a self carbonated beverage?

- (A) Kumiss
- (B) Kefir
- (C) Yoghurt
- (D) Bulgarian buttermilk

72. Operation flood-1 was launched in

- (A) 1969
- (B) 1970
- (C) 1972
- (D) 1971

73. Principal protein of rice is

- (A) Zein
- (B) Oryzenin
- (C) Glutenin
- (D) Lysine

74. Which of the following materials has the highest specific heat?

- (A) Glass
- (B) Silver
- (C) Gold
- (L) Water

75. Rancidity of butter can be prevented by the addition of
- (A) Vitamin D
  - (B) Vitamin K
  - (C) ascorbate
  - (D) tocopherols
76. Cider is the product obtained from
- (A) fermentation of apple
  - (B) distillation of alcohol
  - (C) fermentation of grapes
  - (D) fermentation of molasses
77. A nucleotide consists of
- (A) A nitrogenous base like choline
  - (B) Purine + pyrimidine base + sugar + phosphorous
  - (C) Purine or pyrimidine base + sugar
  - (D) Purine or pyrimidine base + phosphorous
78. Gluten is viscus and elastic in nature and is composed of
- (A) Gliadin and glutenin
  - (B) Glutenin and starch
  - (C) Albumin and Globulin
  - (D) Glucoulin and Gliadin
79. Shrivelling in fermented pickles results from the physical effect of
- (A) too strong salt solution
  - (B) too strong vinegar solution
  - (C) too strong sugar solution
  - (D) All of the above

80. Yeast multiply in number in
- (A) aerobic condition
  - (B) acidic media
  - (C) anaerobic condition
  - (D) neutral pH
81. Dehydration is a method of preserving food by
- (A) adding strong concentrations of sugar
  - (B) increasing the salinity level of the food
  - (C) removing moisture by warm air or sunlight
  - (D) heating food in a glass bottle or jar to high temperatures
82. Red colour of meat is due to
- (A) Albumin
  - (B) Globulin
  - (C) Myoglobin
  - (D) Carotene
83. In spray drying the temperature of milk droplets is generally kept at
- (A) 40-54°C
  - (B) 54-70°C
  - (C) 60-65°C
  - (D) 65-70°C
84. The packaging material for aseptic packaging is made up of
- (A) Plastic
  - (B) Steel
  - (C) Aluminum foil
  - (D) Laminated roll stock
85. Safe storage temperature for apple is
- (A) 2-3°C
  - (B) 3-4°C
  - (C) -2 to -1°C
  - (D) -6 to -20°C

86. Hemicelluloses are
- (A) Isomers of cellulose
  - (B) Derivatives of cellulose
  - (C) Polymer of cellulose
  - (D) Polymer of talose
87. When valine is heated with glucose at 180°C the flavor produced is
- (A) Chocolate
  - (B) Bread like
  - (C) Caramel
  - (D) Biscuit like
88. Hurdle Technology consists of
- (A) Mixture of different ingredient from uniform quality product
  - (B) Mixture of different preservation techniques
  - (C) Using irradiation for increasing shelf life of meat
  - (D) Mixing of more methods
89. Both extracellular and intracellular crystallization takes place in
- (A) Slow freezing only
  - (B) Fast freezing only
  - (C) Both fast as well as slow freezing
  - (D) Neither slow nor fast freezing
90. Agricultural Produce Grading and Marketing Act (AGMARK) was formulated in the year
- (A) 1877
  - (B) 1987
  - (C) 1937
  - (D) 2004
91. Koettstorfer number is also called
- (A) Iodine value
  - (B) Saponification value
  - (C) Hehner value
  - (D) Kirschner value



92. In case of TBA test for determination of rancidity in fat or oil, the compound formed during rancidity that react with thiobarbituric acid is
- (A) Salicylaldehyde
  - (B) Ketone
  - (C) Hydroperoxide
  - (D) Malonaldehyde
93. You are provided with two samples of sugars in different test tubes. One contains pentose's and other hexoses. Which of the following test would you prefer to distinguish between the two?
- (A) Bial's test
  - (B) Molish test
  - (C) Barfoed's test
  - (D) Chlorine test
94. DDT is an
- (A) insecticide
  - (B) antibiotic
  - (C) explosive
  - (D) enzyme
95. ANSA is
- (A) 1-amino, 3-nitro-sulphurous acid
  - (B) 2-amino, 1-naphthyl-sulphurous acid
  - (C) 1-amino 2-naphthyl, 4-Sulphanic acid
  - (D) 1-arylyl, 2-nitro-sulphanic acid
96. Fiske and Xiao method is used for the estimation of
- (A) Phosphorous
  - (B) pentathonic acid
  - (C) Pectin
  - (D) Phytates

97. A reduced compound is
- (A) NAD
  - (B) FAD
  - (C) NADH
  - (D) ADP
98. The net yield of ATPs in complete oxidation of glucose in aerobic respiration is
- (A) 40
  - (B) 6
  - (C) 8
  - (D) 38
99. Which of the following enzyme is not protein in nature?
- (A) Trypsin
  - (B) Hexokinase
  - (C) Ribozyme
  - (D) Arginine
100. Water helps in the metabolism process in the presence of
- (A) acids
  - (B) amino acids
  - (C) enzymes
  - (D) oxygen
101. Food poisoning bacteria will multiply most rapidly at
- (A) 5°C
  - (B) 30°C
  - (C) 37°C
  - (L) 63°C
102. The central dogma of molecular genetics states that genetic information flows from
- (A) DNA to RNA to Protein
  - (B) RNA to DNA to Protein
  - (C) Protein to RNA to DNA
  - (D) Protein to DNA to RNA

103. Principal protein in maize is
- (A) Zein
  - (B) Oryzenin
  - (C) Glutenin
  - (D) Lysine
104. Which of the following is the chemical method for moisture analysis?
- (A) Karl Fischer Titration
  - (B) Hydrometry
  - (C) Conductivity method
  - (D) Dielectric method
105. IDT stands for
- (A) Isomeric and Dimeric Techniques
  - (B) Impedence Detection Time
  - (C) Instant Diabetic Test
  - (D) Isolation and Detection Techniques
106. Allosteric enzymes have modulators for
- (A) Both activation and inhibition
  - (B) Inhibition only
  - (C) Reduction in activation energy
  - (D) Activation only
107. At temperature near freezing point, the enzymes are
- (A) Inactivated
  - (B) Activated
  - (C) Slightly activated
  - (L) Denatures
108. Enzymes functional in cells are called
- (A) Apoenzymes
  - (B) Exoenzymes
  - (C) Endoenzymes
  - (D) Isoenzymes

109. ELISA test is used for
- (A) Separate viral RNA
  - (B) Purity testing
  - (C) Protein testing
  - (D) Isolate DNA sequence
110. Which one yield maximum energy?
- (A) Krebs Cycle
  - (B) Anaerobic respiration
  - (C) Glycolysis
  - (D) Aerobic respiration
111. Salivary pH is
- (A) 3.5
  - (B) 5.6
  - (C) 7.1
  - (D) 9.4
112. Blocking enzyme action through blocking its active site is
- (A) Allosteric inhibition
  - (B) Competitive inhibition
  - (C) Feedback inhibition
  - (D) Non competitive inhibition
113. What is the most important function of market research?
- (A) To determine the break-even point
  - (B) To plan the development of production processes
  - (C) To assess consumer acceptance of a new product
  - (L) To ensure quality assurance systems are developed
114. Why is HACCP used in food manufacture?
- (A) To increase food production rates
  - (B) To reduce the use of food additives
  - (C) To set fair working conditions for employees
  - (D) To identify potential hazards in food production

115. What is the strength of brine solution for canning of vegetables?

- (A) 2%
- (B) 8%
- (C) 15%
- (D) 67%

116. What is the proposed mode of action of citric acid?

- (A) Dehydration
- (B) Chelation
- (C) Osmosis
- (D) Reverse osmosis

117. Tannin is

- (A) A carbohydrate
- (B) A salt of calcium
- (C) A flavanoid
- (D) A protein

118. Vinegar is defined as the condiment made from

- (A) juices of fruit eg: apple, orange
- (B) vegetables eg: potatoes
- (C) malted cereals such as barley, starchy
- (D) barley

119. Which of the following pairs are epimers of each other?

- (A) D- Glucose and D-Mannose
- (B) D- Glucose and D-Galactose
- (C) D-Ribose and D-Arabinose
- (L) Sucrose and Glucose

120. The nitrogen present in the atmosphere is

- (A) of no use to plants
- (B) directly utilized by plants
- (C) injurious to plants
- (D) utilized through micro-organisms

121. What is the optimum pH for acting sulphite as preservative?
- (A) 1.8
  - (B) 3.6
  - (C) 2.4
  - (D) 4.7
122. Concentrated acid causes
- (A) Dehydration of sugars
  - (B) Formation of furfurals
  - (C) Formation of aldehyde derivative of furan
  - (D) Dehydration of salt
123. Monosaccharide in slightly acidic solution react with excess phenylhydrazine to form
- (A) Osazone
  - (B) Glycoside
  - (C) Glycosylamine
  - (D) Sugar alcohol
124. What is phytic acid?
- (A) Hexaphosphoric acid of inositol
  - (B) Potassium salt of hexaphosphoric acid
  - (C) Phosphorous associated with mannitol
  - (D) Phosphoric acid of sorbitol
125. Sugar capable of reducing \_\_\_\_\_ are called reducing agents
- (A)  $\text{Cu}^{2+}$
  - (B)  $\text{Ag}^+$
  - (C) Ferricyanide
  - (D)  $\text{Al}^+$
126. Which of the following is a sachharifying enzyme?
- (A)  $\alpha$ -Amylase
  - (B)  $\beta$ -Amylase
  - (C)  $\alpha$ -Amylase and  $\beta$ -Amylase
  - (D) Lipase

127. Palatinose is isomer of sucrose and differ from it having

- (A)  $\beta$ -1,2-glycosidic bond
- (B)  $\alpha$ -1,4-glycosidic bond
- (C)  $\alpha$ -1,6-glycosidic bond
- (D)  $\beta$ -1,6-glycosidic bond

128. The % Daily Value is based on a \_\_\_\_\_calorie diet.

- (A) 2000
- (B) 2500
- (C) 3000
- (D) 3500

129. Water functions in the body to

- (A) Serve as a medium for chemical reactions
- (B) Dissolve oxygen
- (C) Induce glycogen
- (D) Moderate metabolism

130. The mineral present in haemoglobin is

- (A) lead
- (B) zinc
- (C) iron
- (D) calcium

131. Aflatoxin M<sub>1</sub> is found in

- (A) Groundnut
- (B) Milk
- (C) Wheat
- (L) Soybean

132. Roquefortine is

- (A) Bacterial toxin
- (B) Antinutritional factor
- (C) Mycotoxin
- (D) A fermented product

133. Enzymes are defined as
- (A) biological catalysts
  - (B) biochemical catalysts
  - (C) inorganic catalysts
  - (D) non protein catalysts
134. Tin can was patented by
- (A) Nicholas Appert
  - (B) Louis Pasteur
  - (C) Peter Durand
  - (D) Alexander Fleming
135. Propionates are effective against
- (A) Molds
  - (B) Bacteria
  - (C) Yeast
  - (D) Virus
136. Which of the following vitamin is / are affected by irradiation?
- (A) Vitamin B
  - (B) Vitamin C
  - (C) Both Vitamin B and C
  - (D) Vitamin D
137. In food, carbohydrates supply \_\_\_\_\_ Kcal. per gram.
- (A) 4
  - (B) 5
  - (C) 6
  - (D) 7
138. Which of the following food processing operations is NOT for cooling food products?
- (A) Air blast
  - (B) Ice water bath
  - (C) Extrusion
  - (D) Vacuum oven



139. In food, proteins supply-----Kcal. per gram.
- (A) 4
  - (B) 5
  - (C) 6
  - (D) 7
140. Inadequate supply of oxygen to the tissues is called
- (A) Anemia
  - (B) Ganglia
  - (C) Hypoxia
  - (D) Anorexia
141. Which of the following is NOT an essential function of a food container?
- (A) Tamper-resistant
  - (B) Refrigerator fit
  - (C) Light protection
  - (D) Sanitary protection
142. Protein is required for
- (A) Proper bowel function
  - (B) Bacteria inhibition
  - (C) Production of antibodies
  - (D) Absorption of water
143. Yellow coloured vegetables are rich sources of
- (A) beta carotene
  - (B) fiber
  - (C) vitamin B
  - (L) thiamine
144. Which of the following work together to maintain chemical, fluid, and electrical balance between tissue cells and blood?
- (A) Calcium and phosphorus
  - (B) Sodium and potassium
  - (C) Iron and vitamin C
  - (D) Calcium and vitamin D

145. Which of the following cannot be digested, absorbed, but looks, feels, and behaves like fat?
- (A) Olestra
  - (B) Trailblazer
  - (C) Simplese
  - (D) Aspartame
146. Which of the following is a macromineral needed by our bodies to maintain health?
- (A) Copper
  - (B) Tin
  - (C) Magnesium
  - (D) Iron
147. To make some ready-to-eat cereals, manufacturers use
- (A) Extending and fluffing
  - (B) Flaking and shredding
  - (C) Inflaking and inshredding
  - (D) Posting and kennepping
148. Hydrocarbons that contain more than one benzene rings are classified as
- (A) aromatic
  - (B) cyclic
  - (C) aliphatic
  - (D) hexagonal
149. A fatty acid does NOT contain which of the following elements?
- (A) Hydrogen
  - (B) Nitrogen
  - (C) Oxygen
  - (D) Carbon
150. To increase shelf life, the air in a controlled atmosphere storage room containing apples should contain only \_\_\_\_\_% oxygen rather than the 21% found in normal air.
- (A) 5
  - (B) 3
  - (C) 7
  - (D) 9

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