

National Testing Agency

Question Paper Name: DAIRY SCIENCE 1st July 2019 Shift2
Subject Name: DAIRY SCIENCE
Creation Date: 2019-07-01 18:50:40
Duration: 150
Total Marks: 640
Display Marks: Yes
Share Answer Key With Delivery Engine: Yes
Actual Answer Key: Yes

DAIRY SCIENCE

Group Number : 1
Group Id : 5531729
Group Maximum Duration : 0
Group Minimum Duration : 150
Revisit allowed for view? : No
Revisit allowed for edit? : No
Break time: 0
Group Marks: 640

Part A : DAIRY SCIENCE

Section Id : 55317217
Section Number : 1
Section type : Online
Mandatory or Optional: Mandatory
Number of Questions: 160
Number of Questions to be attempted: 160
Section Marks: 640
Display Number Panel: Yes
Group All Questions: No

Sub-Section Number: 1
Sub-Section Id: 55317239
Question Shuffling Allowed : Yes

Question Number : 1 Question Id : 5531721475 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following has got an important role in biosynthesis of lactose?

1. β - Casein
2. α -Lactalbumin
3. β -Lactoglobulin
4. Butyric acid

Options :

- 5531725841. 1
- 5531725842. 2
- 5531725843. 3
- 5531725844. 4

**Question Number : 2 Question Id : 5531721476 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

Resorcinol is used for detection of adulteration of milk with

- 1. Cane sugar
- 2. Sodium carbonate
- 3. Starch
- 4. Formalin

Options :

- 5531725845. 1
- 5531725846. 2
- 5531725847. 3
- 5531725848. 4

**Question Number : 3 Question Id : 5531721477 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

Cryoscope is used to determine which of the following in milk?

- 1. Freezing point
- 2. SMP
- 3. Glucose
- 4. Detergent

Options :

- 5531725849. 1
- 5531725850. 2
- 5531725851. 3
- 5531725852. 4

**Question Number : 4 Question Id : 5531721478 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

Chemicals responsible for oxidised flavour originate from which of the following unstable compounds?

- 1. Singlet oxygen
- 2. Free fatty acids
- 3. Lipoprotein lipase
- 4. Hydro peroxides

Options :

- 5531725853. 1
- 5531725854. 2
- 5531725855. 3
- 5531725856. 4

Question Number : 5 Question Id : 5531721479 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Soft fat in milk fat are

1. Lauric and stearic
2. Capric and Lauric
3. Oleic and Butyric
4. Oleic and Lauric

Options :

5531725857. 1

5531725858. 2

5531725859. 3

5531725860. 4

Question Number : 6 Question Id : 5531721480 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following constituent show higher concentrations in traditional khoa compared to khoa processed at modern dairy plant?

1. Calcium
2. Iron
3. Phosphorus
4. Citrate

Options :

5531725861. 1

5531725862. 2

5531725863. 3

5531725864. 4

Question Number : 7 Question Id : 5531721481 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following dairy products is a good source of phospholipids?

1. Skim milk
2. Yoghurt
3. Ice Cream
4. Buttermilk

Options :

5531725865. 1

5531725866. 2

5531725867. 3

5531725868. 4

Question Number : 8 Question Id : 5531721482 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following parameters have got direct correlation with 'curdling of milk'?

1. Refractive index
2. Boiling point
3. Isoelectric point
4. Koestler number

Options :

- 5531725869. 1
- 5531725870. 2
- 5531725871. 3
- 5531725872. 4

Question Number : 9 Question Id : 5531721483 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The content of hydroxyl methyl furfural (HMF) in dairy products is an indicator of

1. Lipolysis
2. Proteolysis
3. Maillard Browning
4. Protein denaturation

Options :

- 5531725873. 1
- 5531725874. 2
- 5531725875. 3
- 5531725876. 4

Question Number : 10 Question Id : 5531721484 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Heating of milk disturbs the salt balance because of

1. Increase in ionic Ca
2. Increase in colloidal Ca
3. Decrease in colloidal Ca
4. Increase in Na⁺

Options :

- 5531725877. 1
- 5531725878. 2
- 5531725879. 3
- 5531725880. 4

Question Number : 11 Question Id : 5531721485 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which Form of the Lactose is used for seeding of condensed milk?

1. α –Lactose hydrate
2. β –Lactose hydrate
3. γ - Lactose multihydrate
4. Lactose Crystal

Options :

- 5531725881. 1
- 5531725882. 2
- 5531725883. 3
- 5531725884. 4

Question Number : 12 Question Id : 5531721486 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Lactulose is formed in milk by

1. Fermentation
2. Pasteurisation
3. Hydrolysis
4. Sterilization

Options :

- 5531725885. 1
- 5531725886. 2
- 5531725887. 3
- 5531725888. 4

Question Number : 13 Question Id : 5531721487 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The characteristic flavour in cultured butter milk is mainly due to

1. Sulphydryl compound
2. Carbonyl
3. Ethanol
4. Diacetyl

Options :

- 5531725889. 1
- 5531725890. 2
- 5531725891. 3
- 5531725892. 4

Question Number : 14 Question Id : 5531721488 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The ingredient which increase the over run in ice cream is

1. Stabilizers
2. Emulsifiers
3. Lactose
4. Casein

Options :

- 5531725893. 1
- 5531725894. 2
- 5531725895. 3
- 5531725896. 4

Question Number : 15 Question Id : 5531721489 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which technique is best suited for fractionation of casein?

1. Spectrophotometry
2. Electrophoresis
3. Column chromatography
4. Centrifugation

Options :

- 5531725897. 1
- 5531725898. 2
- 5531725899. 3
- 5531725900. 4

Question Number : 16 Question Id : 5531721490 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Heating of milk to 90 °C and cooling to 70 °C for addition of coagulant is advantageous in improving yield of paneer because

1. Lactose will not be degraded by contaminant bacteria
2. Complete precipitation of casein
3. Fat loss in whey is minimised
4. Denaturation of whey proteins and reduction of its loss through whey

Options :

- 5531725901. 1
- 5531725902. 2
- 5531725903. 3
- 5531725904. 4

Question Number : 17 Question Id : 5531721491 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following vitamins show very high activity in colostrum?

1. Vitamin A
2. Vitamin C
3. Vitamin D
4. Vitamin B₂

Options :

- 5531725905. 1
- 5531725906. 2
- 5531725907. 3
- 5531725908. 4

Question Number : 18 Question Id : 5531721492 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following parameters show a reduction in mastitic milk?

1. pH
2. Conductivity
3. Lactose %
4. Chloride %

Options :

- 5531725909. 1
- 5531725910. 2
- 5531725911. 3
- 5531725912. 4

Question Number : 19 Question Id : 5531721493 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The Formal titration method for estimation of milk protein content is also known as

1. Pyne's method
2. Rothera's method
3. Amadore method
4. Kjeldahl method

Options :

- 5531725913. 1
- 5531725914. 2
- 5531725915. 3
- 5531725916. 4

Question Number : 20 Question Id : 5531721494 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What is melting point of α - hydrate lactose

1. 202 °C
2. 212 °C
3. 222 °C
4. 232 °C

Options :

- 5531725917. 1
- 5531725918. 2
- 5531725919. 3
- 5531725920. 4

Question Number : 21 Question Id : 5531721495 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Electrical conductivity of milk is contributed by

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

Options :

- 5531725921. 1
- 5531725922. 2
- 5531725923. 3
- 5531725924. 4

Question Number : 22 Question Id : 5531721496 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Water activity of whole milk powder is

1. 0.10
2. 0.20
3. 0.65
4. 0.25

Options :

- 5531725925. 1
- 5531725926. 2
- 5531725927. 3
- 5531725928. 4

Question Number : 23 Question Id : 5531721497 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following method works based on redox potential of milk?

1. Dye binding method
2. Methylene blue reduction test
3. Phosphatase test
4. Catalase test

Options :

- 5531725929. 1
- 5531725930. 2
- 5531725931. 3
- 5531725932. 4

Question Number : 24 Question Id : 5531721498 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following organism is responsible for bloats defect in evaporated milk?

1. *Staphylococcus aureus*
2. *Plectridium foetidum*
3. *Bifidobacterium bifidum*
4. *S. thermophilus*

Options :

- 5531725933. 1
- 5531725934. 2
- 5531725935. 3
- 5531725936. 4

Question Number : 25 Question Id : 5531721499 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Koestler number is a milk parameter related to

1. Adulteration
2. Microbial quality
3. Heat stability
4. Udder infection

Options :

- 5531725937. 1
- 5531725938. 2
- 5531725939. 3
- 5531725940. 4

Question Number : 26 Question Id : 5531721500 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

During acidification of milk which component in casein micelle dissolves leading to disintegration of micelle structure?

1. α_s - Casein
2. Colloidal calcium phosphate
3. β - Casein
4. C-terminal region

Options :

- 5531725941. 1
- 5531725942. 2
- 5531725943. 3
- 5531725944. 4

Question Number : 27 Question Id : 5531721501 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Reducing property of lactose is determined in

1. Polarimetric method
2. Enzymatic method
3. Picric acid method
4. Roese Gottlieb method

Options :

- 5531725945. 1
- 5531725946. 2
- 5531725947. 3
- 5531725948. 4

Question Number : 28 Question Id : 5531721502 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What is the rise in temperature of milk when homogenization is applied at a pressure of 200 kg/cm² ?

1. 10 °C
2. 15 °C
3. 5 °C
4. 20 °C

Options :

- 5531725949. 1
- 5531725950. 2
- 5531725951. 3
- 5531725952. 4

Question Number : 29 Question Id : 5531721503 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In a HTST pasteurizer, inlet temperature of milk is at 10°C , temperature of milk leaving regeneration is 68°C and temperature of pasteurized milk is 72°C , what is regeneration efficiency of the pasteurizer?

1. 97.5 %
2. 93.5 %
3. 90.5%
4. 88.5 %

Options :

- 5531725953. 1
- 5531725954. 2
- 5531725955. 3
- 5531725956. 4

Question Number : 30 Question Id : 5531721504 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Buffalo milk shows HCT at which of the following pH?

1. 6.8
2. 6.2
3. 6.6
4. 7.6

Options :

- 5531725957. 1
- 5531725958. 2
- 5531725959. 3
- 5531725960. 4

Question Number : 31 Question Id : 5531721505 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What is the surface tension of buffalo milk at 20°C ?

1. 80 mNm^{-1}
2. 50 mNm^{-1}
3. 10 mNm^{-1}
4. 100 mNm^{-1}

Options :

- 5531725961. 1
- 5531725962. 2
- 5531725963. 3
- 5531725964. 4

Question Number : 32 Question Id : 5531721506 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which indicator is used in Mohr's method for estimation of chloride in milk?

1. Phenolphthalein
2. EDTA
3. Potassium chromate
4. Erichrome black

Options :

5531725965. 1

5531725966. 2

5531725967. 3

5531725968. 4

Question Number : 33 Question Id : 5531721507 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following derivative of lactose can function as a 'prebiotic'?

1. Lactic acid
2. Lactulose
3. Lactobionic acid
4. Lactitol

Options :

5531725969. 1

5531725970. 2

5531725971. 3

5531725972. 4

Question Number : 34 Question Id : 5531721508 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The porosity of whole milk powder is in the range of

1. 60- 70%
2. 40 – 50%
3. 20 - 30%
4. 10 - 15%

Options :

5531725973. 1

5531725974. 2

5531725975. 3

5531725976. 4

Question Number : 35 Question Id : 5531721509 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Sphingomyelin is milk constituent belonging to

1. Sugar alcohols
2. Phospholipids
3. Phospho proteins
4. Sterols

Options :

- 5531725977. 1
- 5531725978. 2
- 5531725979. 3
- 5531725980. 4

Question Number : 36 Question Id : 5531721510 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Principal precursors of milk lipids are

1. Blood lipids
2. Plant lipids from roughage
3. Volatile fatty acids from rumen
4. Blood glucose

Options :

- 5531725981. 1
- 5531725982. 2
- 5531725983. 3
- 5531725984. 4

Question Number : 37 Question Id : 5531721511 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Where is the Flow Diversion Valve (FDV) placed in pasteurizer?

1. End of regeneration section
2. End of holding tube
3. End of chilling section
4. End of heating section

Options :

- 5531725985. 1
- 5531725986. 2
- 5531725987. 3
- 5531725988. 4

Question Number : 38 Question Id : 5531721512 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Homogenised milk drains more completely from sides of a glass container than unhomogenised milk because of its

1. Increased viscosity
2. Reduced density
3. Denaturation of immunoglobulin
4. Reduced surface tension

Options :

- 5531725989. 1
- 5531725990. 2
- 5531725991. 3
- 5531725992. 4

**Question Number : 39 Question Id : 5531721513 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

'Phase inversion' is a phenomenon associated with

- 1. Cheese
- 2. Butter
- 3. Ghee
- 4. Condensed milk

Options :

- 5531725993. 1
- 5531725994. 2
- 5531725995. 3
- 5531725996. 4

**Question Number : 40 Question Id : 5531721514 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

The form of iron that is added into the infant milk foods is

- 1. Ferric sulphate
- 2. Ferrous sulphate
- 3. Ferrous oxide
- 4. Ferric oxide

Options :

- 5531725997. 1
- 5531725998. 2
- 5531725999. 3
- 5531726000. 4

**Question Number : 41 Question Id : 5531721515 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

According to FSSAI- 2011 the protein content in ice- cream should not be less than

- 1. 3.5 %
- 2. 3.0 %
- 3. 5.0 %
- 4. 1.5 %

Options :

- 5531726001. 1
- 5531726002. 2
- 5531726003. 3
- 5531726004. 4

Question Number : 42 Question Id : 5531721516 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What is the maximum permissible limit of lead as a metal contaminant in 'milks' as per FSSAI?

1. 0.02 ppb by weight
2. 0.05 ppb by weight
3. 0.10 ppb by weight
4. 0.20 ppb by weight

Options :

5531726005. 1

5531726006. 2

5531726007. 3

5531726008. 4

Question Number : 43 Question Id : 5531721517 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Melamine was detected as an adulterant in dairy foods leading to ban on imports from China. What is the maximum prescribed level of melamine in dairy products (other than infant formula)?

1. 2.5 mg/kg
2. 1.0 mg/kg
3. 0.0 mg/kg
4. 0.5 mg/kg

Options :

5531726009. 1

5531726010. 2

5531726011. 3

5531726012. 4

Question Number : 44 Question Id : 5531721518 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The relative humidity of drying air used in spray drying is maintained in the range of

1. 20 – 30 %
2. 3 – 4 %
3. 10 – 15 %
4. 12 – 16 %

Options :

5531726013. 1

5531726014. 2

5531726015. 3

5531726016. 4

Question Number : 45 Question Id : 5531721519 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What is hardening room temperature of ice cream mix

1. -15 °C
2. -20 °C
3. -34 °C
4. -44 °C

Options :

- 5531726017. 1
- 5531726018. 2
- 5531726019. 3
- 5531726020. 4

Question Number : 46 Question Id : 5531721520 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The 'eyes' in Swiss cheese are formed by growth of which of the following microorganism?

1. Leuconostoc
2. Propionibacterium
3. Streptococcus
4. Lactobacillus

Options :

- 5531726021. 1
- 5531726022. 2
- 5531726023. 3
- 5531726024. 4

Question Number : 47 Question Id : 5531721521 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Important proteinases in Rennet are

1. Pepsin and trypsin
2. Chymosin and trypsin
3. Chymosin and Pepsin
4. Chymosin and pancreatin

Options :

- 5531726025. 1
- 5531726026. 2
- 5531726027. 3
- 5531726028. 4

Question Number : 48 Question Id : 5531721522 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following salts is added to cheese milk for improving cheese quality?

1. Sodium chloride
2. Magnesium chloride
3. Calcium chloride
4. Sodium carbonate

Options :

- 5531726029. 1
- 5531726030. 2
- 5531726031. 3
- 5531726032. 4

Question Number : 49 Question Id : 5531721523 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following terms relates to syneresis?

1. Expel
2. Dehydrate
3. Contract
4. Adhere

Options :

- 5531726033. 1
- 5531726034. 2
- 5531726035. 3
- 5531726036. 4

Question Number : 50 Question Id : 5531721524 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following mixed culture combinations is used for manufacture of Yoghurt?

1. *Lactobacillus bulgaricus* and *Str. thermophiles*
2. *Lactobacillus bulgaricus* and *Propionibacterium*
3. *Lactobacillus bulgaricus* and *Leuconostoc*
4. *Leuconostoc* and *Propionibacterium*

Options :

- 5531726037. 1
- 5531726038. 2
- 5531726039. 3
- 5531726040. 4

Question Number : 51 Question Id : 5531721525 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Working principle of infra-red milk analyser is

1. Refraction of IR radiation
2. Deflection of IR radiation
3. Absorption of IR radiation
4. Reflection of IR radiation

Options :

- 5531726041. 1
- 5531726042. 2
- 5531726043. 3
- 5531726044. 4

Question Number : 52 Question Id : 5531721526 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Irradiation is NOT a recommended method for preservation of dairy products because it will

1. cause colour change
2. lead to flavour defects
3. lower shelf life
4. emit harmful radiation

Options :

- 5531726045. 1
- 5531726046. 2
- 5531726047. 3
- 5531726048. 4

Question Number : 53 Question Id : 5531721527 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following compounds is responsible for cooked flavour on heating of milk?

1. Lactulose
2. Phospholipids
3. Sulphydryl compounds
4. Peroxides

Options :

- 5531726049. 1
- 5531726050. 2
- 5531726051. 3
- 5531726052. 4

Question Number : 54 Question Id : 5531721528 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Very high count of somatic cells in milk subclinical mastitis is contributed by

1. Red Blood cells
2. Bacterial cells
3. White blood cells
4. Blood platelets

Options :

- 5531726053. 1
- 5531726054. 2
- 5531726055. 3
- 5531726056. 4

Question Number : 55 Question Id : 5531721529 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

People with high blood pressure or edema are advised to take which of the following milk?

1. Low lactose milk
2. Low sodium milk
3. Fortified milk
4. Vitaminized milk

Options :

- 5531726057. 1
- 5531726058. 2
- 5531726059. 3
- 5531726060. 4

Question Number : 56 Question Id : 5531721530 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following fat constant represent degree of unsaturation of fat in ghee?

1. Melting point
2. Polenske value
3. Iodine Number
4. Saponification number

Options :

- 5531726061. 1
- 5531726062. 2
- 5531726063. 3
- 5531726064. 4

Question Number : 57 Question Id : 5531721531 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Milk should be immediately pasteurised before or after homogenisation to prevent

1. Hydrolytic rancidity
2. Oxidative rancidity
3. Oiling off
4. Age thickening

Options :

- 5531726065. 1
- 5531726066. 2
- 5531726067. 3
- 5531726068. 4

Question Number : 58 Question Id : 5531721532 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The enzyme used for cold pasteurisation of milk is

1. Alkaline Phosphatase
2. Amylase
3. Xanthine oxidase
4. Lactoperoxidase

Options :

- 5531726069. 1
- 5531726070. 2
- 5531726071. 3
- 5531726072. 4

Question Number : 59 Question Id : 5531721533 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which property of milk protein is useful in differentiating breeds of cows

1. Dye binding
2. Isoelectric precipitation
3. Genetic polymorphism
4. Satellite markers

Options :

- 5531726073. 1
- 5531726074. 2
- 5531726075. 3
- 5531726076. 4

Question Number : 60 Question Id : 5531721534 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The milk constituent responsible for 'cow milk allergy' in infants is

1. Whey protein
2. Lactose
3. Casein
4. Somatic cells

Options :

- 5531726077. 1
- 5531726078. 2
- 5531726079. 3
- 5531726080. 4

Question Number : 61 Question Id : 5531721535 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Co- precipitates in milk is combination of which of the following ?

1. Lactose + casein
2. Casein + K⁺
3. Casein + whey protein
4. Lactose + Lactulose

Options :

- 5531726081. 1
- 5531726082. 2
- 5531726083. 3
- 5531726084. 4

Question Number : 62 Question Id : 5531721536 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

How do A₁ and A₂ milk differ?

1. Difference in total no. of amino acids in β - Casein
2. Difference in amino acid profile of β - Casein
3. Difference in fatty acid profile of milk fat
4. Difference in type of immunoglobulin present in milk

Options :

- 5531726085. 1
- 5531726086. 2
- 5531726087. 3
- 5531726088. 4

Question Number : 63 Question Id : 5531721537 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The role of baking soda in the preparation of Gulab Jamun is

1. Neutralise acidity of dough
2. Present loss of milk solids during frying
3. Improve flavour of the product
4. Give favourable texture by swelling of balls

Options :

- 5531726089. 1
- 5531726090. 2
- 5531726091. 3
- 5531726092. 4

Question Number : 64 Question Id : 5531721538 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which disease condition of cow milk leads to an increase in conductivity of milk?

1. Foot and mouth disease
2. Bovine tuberculosis
3. Subclinical mastitis
4. Rinderpest

Options :

- 5531726093. 1
- 5531726094. 2
- 5531726095. 3
- 5531726096. 4

Question Number : 65 Question Id : 5531721539 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What is the concentration of evaporated milk?

1. 2.25 times of normal whole milk
2. 6.25 times of normal whole milk
3. 7.25 times of normal whole milk
4. 8.25 times of normal whole milk

Options :

- 5531726097. 1
- 5531726098. 2
- 5531726099. 3
- 5531726100. 4

Question Number : 66 Question Id : 5531721540 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

'Hydrogen breath test' is a diagnostic test for

1. Lactose intolerance
2. Galactosemia
3. Diabetes mellitus
4. Liver function

Options :

- 5531726101. 1
- 5531726102. 2
- 5531726103. 3
- 5531726104. 4

Question Number : 67 Question Id : 5531721541 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following agent is useful as a 'prebiotic'?

1. Pectin
2. Fructose
3. Inulin
4. Starch

Options :

5531726105. 1

5531726106. 2

5531726107. 3

5531726108. 4

Question Number : 68 Question Id : 5531721542 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Barfoed's reagent is used for detection of

1. Sucrose
2. Formalin
3. Glucose
4. Sodium bicarbonate

Options :

5531726109. 1

5531726110. 2

5531726111. 3

5531726112. 4

Question Number : 69 Question Id : 5531721543 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following procedure is required for lovibond comparator?

1. Methylene blue reduction test
2. Resazurin reduction Test
3. Turbidity Test
4. Bioluminescence test

Options :

5531726113. 1

5531726114. 2

5531726115. 3

5531726116. 4

Question Number : 70 Question Id : 5531721544 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

'Veith ratio' among milk constituents is useful for

1. Detection of watered milk
2. Detection of mastitis milk
3. Detection of mineral imbalance
4. Detection of intense heating of milk

Options :

- 5531726117. 1
- 5531726118. 2
- 5531726119. 3
- 5531726120. 4

Question Number : 71 Question Id : 5531721545 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following enzyme in milk can serve as an indicator of mastitis infection?

1. Catalase
2. Lacto peroxidase
3. Alkaline phosphatase
4. Lipoprotein lipase

Options :

- 5531726121. 1
- 5531726122. 2
- 5531726123. 3
- 5531726124. 4

Question Number : 72 Question Id : 5531721546 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

'Turmeric paper test' is a simple method to detect adulteration of milk with

1. Sucrose
2. Starch
3. Formalin
4. Sodium azide

Options :

- 5531726125. 1
- 5531726126. 2
- 5531726127. 3
- 5531726128. 4

Question Number : 73 Question Id : 5531721547 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The process of saturation of double bonds in a fatty acid chain is known as

1. Fractionation
2. Hydrogenation
3. Lipolysis
4. Interesterification

Options :

5531726129. 1

5531726130. 2

5531726131. 3

5531726132. 4

Question Number : 74 Question Id : 5531721548 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following dairy products have a physical state of 'water in oil' emulsion?

1. Milk
2. Cream
3. Ghee
4. Butter

Options :

5531726133. 1

5531726134. 2

5531726135. 3

5531726136. 4

Question Number : 75 Question Id : 5531721549 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Melting point of milk fat varies normally between:

1. 32 – 36 °C
2. 40 – 45 °C
3. 20 – 25 °C
4. 26 – 30 °C

Options :

5531726137. 1

5531726138. 2

5531726139. 3

5531726140. 4

Question Number : 76 Question Id : 5531721550 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is whey cheese?

1. Brick
2. Cottage
3. Ricotta
4. Mozzarella

Options :

- 5531726141. 1
- 5531726142. 2
- 5531726143. 3
- 5531726144. 4

Question Number : 77 Question Id : 5531721551 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is a drug against parasites of cow which may form residue in milk?

1. Albendazole
2. Cloxacillin
3. Gentamycin
4. Salicylic acid

Options :

- 5531726145. 1
- 5531726146. 2
- 5531726147. 3
- 5531726148. 4

Question Number : 78 Question Id : 5531721552 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What temperature is used in UHT treatment of milk?

1. 90 – 100 °C
2. 100 – 120 °C
3. 120 – 125 °C
4. 130 – 140 °C

Options :

- 5531726149. 1
- 5531726150. 2
- 5531726151. 3
- 5531726152. 4

Question Number : 79 Question Id : 5531721553 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The rate of addition of CaCl_2 in milk during cheese making process is

1. 0.5 %
2. 0.8 %
3. 0.02 %
4. 0.08 %

Options :

- 5531726153. 1
- 5531726154. 2
- 5531726155. 3
- 5531726156. 4

Question Number : 80 Question Id : 5531721554 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Zeal Lactometer reading of a milk sample at 32°C was 28.
Corrected lactometer reading would be

1. 28
2. 30.2
3. 28.9
4. 26.6

Options :

- 5531726157. 1
- 5531726158. 2
- 5531726159. 3
- 5531726160. 4

Question Number : 81 Question Id : 5531721555 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In the structure of Lactulose, glucose moiety in lactose is replaced by

1. Fructose
2. Galactose
3. Sucrose
4. Mannose

Options :

- 5531726161. 1
- 5531726162. 2
- 5531726163. 3
- 5531726164. 4

Question Number : 82 Question Id : 5531721556 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following constituents of milk is a proven anti-cancer agent?

1. Stearic acid
2. Beta caseinomorphine
3. Conjugated Linoleic acid
4. Lactital

Options :

5531726165. 1

5531726166. 2

5531726167. 3

5531726168. 4

Question Number : 83 Question Id : 5531721557 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following chemical will promote growth of Bifidobacteria in human gut?

1. Lactulose
2. Lactobionic acid
3. Hydroperoxide
4. Trimethylamine

Options :

5531726169. 1

5531726170. 2

5531726171. 3

5531726172. 4

Question Number : 84 Question Id : 5531721558 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Curd tension of milk can be reduced by

1. Base – exchange
2. Acidification
3. Bactofugation
4. Sonification

Options :

5531726173. 1

5531726174. 2

5531726175. 3

5531726176. 4

Question Number : 85 Question Id : 5531721559 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following protein has the highest biological value?

1. Casein
2. Egg albumen
3. Whey proteins
4. Soy protein

Options :

- 5531726177. 1
- 5531726178. 2
- 5531726179. 3
- 5531726180. 4

Question Number : 86 Question Id : 5531721560 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

'Fouling' is a process in which proteins are precipitated inside vessels and pipelines of dairy processing plant. Which type of protein produces fouling?

1. Casein
2. β - Lactoglobulins
3. Immunoglobulin
4. Bovine serum albumin in milk

Options :

- 5531726181. 1
- 5531726182. 2
- 5531726183. 3
- 5531726184. 4

Question Number : 87 Question Id : 5531721561 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The polymer component of bacterial cell is called as

1. Cellulose
2. Xylan
3. Chitin
4. Peptidoglycan

Options :

- 5531726185. 1
- 5531726186. 2
- 5531726187. 3
- 5531726188. 4

Question Number : 88 Question Id : 5531721562 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is a gene carrier in microorganism:

1. Bacitracin
2. Plasmids
3. Niacin
4. Lysosome

Options :

- 5531726189. 1
- 5531726190. 2
- 5531726191. 3
- 5531726192. 4

Question Number : 89 Question Id : 5531721563 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following bacteria can grow in alkaline pH?

1. *Lactobacilli*
2. *Vibrio Cholera*
3. *Salmonella*
4. *Staphylococcus*

Options :

- 5531726193. 1
- 5531726194. 2
- 5531726195. 3
- 5531726196. 4

Question Number : 90 Question Id : 5531721564 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Culture used in making Bulgarian butter milk is

1. *Streptococcus thermophiles*
2. *Streptococcus lactis*
3. *Streptococcus cremoris*
4. *Lactobacillus bulgaricus*

Options :

- 5531726197. 1
- 5531726198. 2
- 5531726199. 3
- 5531726200. 4

Question Number : 91 Question Id : 5531721565 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Ropiness in milk caused by Enterobactor usually is

1. Worse at the middle of the milk
2. Worse at the bottom of the milk
3. Worse at the top of the milk
4. Distributed easily in the milk

Options :

- 5531726201. 1
- 5531726202. 2
- 5531726203. 3
- 5531726204. 4

Question Number : 92 Question Id : 5531721566 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following bacteria is responsible for eye formation in Emmental cheese?

1. *L. cremoris*
2. *L. bulgaricus*
3. *P. shermanii*
4. *L. helveticus*

Options :

- 5531726205. 1
- 5531726206. 2
- 5531726207. 3
- 5531726208. 4

Question Number : 93 Question Id : 5531721567 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Esters flavour in butter is due to action of following

1. *Pseudomonas synxantha*
2. *Pseudomonas fragi*
3. *Pseudomonas mephitica*
4. *Aeromonas hydrophilia*

Options :

- 5531726209. 1
- 5531726210. 2
- 5531726211. 3
- 5531726212. 4

Question Number : 94 Question Id : 5531721568 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following culture is used for the preparation of acidophilus milk?

1. *Lactobacillus acidophilus*
2. *Lactobacillus bulgaricus*
3. *Streptococcus thermophilus*
4. *Streptococcus cremoris*

Options :

- 5531726213. 1
- 5531726214. 2
- 5531726215. 3
- 5531726216. 4

Question Number : 95 Question Id : 5531721569 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The greenish coloration in milk is caused by

1. *Pseudomonas fluorescences*
2. *Pseudomonas syncyanea*
3. *Serratia marcenens*
4. *Pseudomonas fragi*

Options :

5531726217. 1

5531726218. 2

5531726219. 3

5531726220. 4

Question Number : 96 Question Id : 5531721570 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following microorganism gives dark colonies with green metallic sheen on BMB agar?

1. *E. coli*
2. Flavobacterium
3. Aeromonas
4. *V. cholera*

Options :

5531726221. 1

5531726222. 2

5531726223. 3

5531726224. 4

Question Number : 97 Question Id : 5531721571 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following media is used to differentiate colonies of specific bacteria?

1. Selective media
2. Nutrient media
3. Enriched media
4. Differential media

Options :

5531726225. 1

5531726226. 2

5531726227. 3

5531726228. 4

Question Number : 98 Question Id : 5531721572 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following agar is used for coliforms count?

1. Plate count Agar
2. Mannitol salt Agar
3. Maconhey's Agar
4. Eosine methylene blue agar

Options :

- 5531726229. 1
- 5531726230. 2
- 5531726231. 3
- 5531726232. 4

Question Number : 99 Question Id : 5531721573 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following time temperature combination is used for thermization?

1. 63 °C/ 10 – 15 min
2. 63 °C / 10 – 15 sec
3. 73 °C / 10 – 15 min
4. 93 °C / 10 – 15 sec

Options :

- 5531726233. 1
- 5531726234. 2
- 5531726235. 3
- 5531726236. 4

Question Number : 100 Question Id : 5531721574 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What is the shelf life of freeze-dried culture?

1. 2 months
2. 3 months
3. 4 months
4. 5 months

Options :

- 5531726237. 1
- 5531726238. 2
- 5531726239. 3
- 5531726240. 4

Question Number : 101 Question Id : 5531721575 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Pasteurization efficiency of milk is checked by conducting which of the following tests?

1. Peroxidase test
2. Catalase test
3. Alkaline phosphatase test
4. Analase test

Options :

- 5531726241. 1
- 5531726242. 2
- 5531726243. 3
- 5531726244. 4

Question Number : 102 Question Id : 5531721576 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is the dominant gas former bacteria in milk?

1. Micrococcus
2. Proteus
3. Alcaligens
4. Coliforms

Options :

- 5531726245. 1
- 5531726246. 2
- 5531726247. 3
- 5531726248. 4

Question Number : 103 Question Id : 5531721577 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Coxiella burnetti is responsible for

1. Tuberculosis
2. Q – fever
3. Dysentery
4. Cerebral malaria

Options :

- 5531726249. 1
- 5531726250. 2
- 5531726251. 3
- 5531726252. 4

Question Number : 104 Question Id : 5531721578 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following fermented milks contains alcohol?

1. Kumiss
2. Acidophillus milk
3. Yakult
4. Kefir

Options :

- 5531726253. 1
- 5531726254. 2
- 5531726255. 3
- 5531726256. 4

Question Number : 105 Question Id : 5531721579 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What the inoculation temperature for bulk starters?

1. 12 °C
2. 22 C
3. 32 °C
4. 42 °C

Options :

- 5531726257. 1
- 5531726258. 2
- 5531726259. 3
- 5531726260. 4

Question Number : 106 Question Id : 5531721580 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following types of bacteria are killed during pasteurization of milk?

1. Pathogens
2. Gas formers
3. Thermoduric
4. Thermophilic

Options :

- 5531726261. 1
- 5531726262. 2
- 5531726263. 3
- 5531726264. 4

Question Number : 107 Question Id : 5531721581 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Bactofugation is meant for removal of which of the following types of micro – organism during milk processing?

1. Thermophilic
2. Mesophilic
3. Thermoduric
4. Psychrotrophs

Options :

5531726265. 1

5531726266. 2

5531726267. 3

5531726268. 4

Question Number : 108 Question Id : 5531721582 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following microorganism is responsible for dark green to black colour in cheese?

1. *Clostridium tyrobutyricum*
2. *Clostridium sporogenes*
3. *Clostridium herbarum*
4. *Clostridium botulinum*

Options :

5531726269. 1

5531726270. 2

5531726271. 3

5531726272. 4

Question Number : 109 Question Id : 5531721583 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is used as bio preservative?

1. NISIN
2. Natamycin
3. Propionic acid
4. Acetic acid

Options :

5531726273. 1

5531726274. 2

5531726275. 3

5531726276. 4

Question Number : 110 Question Id : 5531721584 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Late blowing of cheese is caused by which of the following microorganism?

1. *Coliforms*
2. *Salmonella*
3. *Clostridium*
4. *Brucella*

Options :

- 5531726277. 1
- 5531726278. 2
- 5531726279. 3
- 5531726280. 4

Question Number : 111 Question Id : 5531721585 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which yeast is commonly used in brewing and baking industry?

1. *Saccharomyces cerevisiae*
2. *Sachharomyces fragilis*
3. *Sachharomyces Lactis*
4. *Saccharomyces delbruechii*

Options :

- 5531726281. 1
- 5531726282. 2
- 5531726283. 3
- 5531726284. 4

Question Number : 112 Question Id : 5531721586 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The type of association in which two organisms bring about a change which neither of them could carry out alone is known as

1. Metabiosis
2. Antibiosis
3. Synergism
4. Propagation

Options :

- 5531726285. 1
- 5531726286. 2
- 5531726287. 3
- 5531726288. 4

Question Number : 113 Question Id : 5531721587 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

What is used for detection of *S. aureus* in milk sample?

1. Mannitol egg yolk Polymyxin Agar
2. Desoxycholate citrate Agar
3. Baired Parher's Agar
4. Macconkey's Agar

Options :

- 5531726289. 1
- 5531726290. 2
- 5531726291. 3
- 5531726292. 4

Question Number : 114 Question Id : 5531721588 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Bifidobacterium bifidus in infants inhibits the pathogens as

1. Production of viable leucocytes
2. Secretion of immunoglobulins
3. Production of lactic and acetic acid
4. Secretion of non-inherent compounds

Options :

- 5531726293. 1
- 5531726294. 2
- 5531726295. 3
- 5531726296. 4

Question Number : 115 Question Id : 5531721589 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

As per Indian standards, the pasteurized cream should contain the plate count not more than

1. 20,000/g
2. 30,000/g
3. 50,000/g
4. 60,000/g

Options :

- 5531726297. 1
- 5531726298. 2
- 5531726299. 3
- 5531726300. 4

Question Number : 116 Question Id : 5531721590 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Putrid defect in butter is caused by

1. *Achromobacter putrescens*
2. *Coli aerogenes*
3. *Arthrobacter*
4. *Flavobacterium*

Options :

- 5531726301. 1
- 5531726302. 2
- 5531726303. 3
- 5531726304. 4

**Question Number : 117 Question Id : 5531721591 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

In cow milk bactericidal stage lasts for few hours after milking depends mainly on

- 1. pH of milk
- 2. Temperature of storage
- 3. Type of storage equipment
- 4. Type of transportation

Options :

- 5531726305. 1
- 5531726306. 2
- 5531726307. 3
- 5531726308. 4

**Question Number : 118 Question Id : 5531721592 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

Hotis test is conducted for differentiating *Staphylococcus aureus* from

- 1. *Stahylococcus dysgalactae*
- 2. *Staphylococcus agalactiae*
- 3. *Staphylococcus uberis*
- 4. *Streptococcus lactis*

Options :

- 5531726309. 1
- 5531726310. 2
- 5531726311. 3
- 5531726312. 4

**Question Number : 119 Question Id : 5531721593 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

Decimal reduction time is a time necessary to kill which of the following percent of spores at a given temperature?

- 1. 50 %
- 2. 60 %
- 3. 75 %
- 4. 90 %

Options :

- 5531726313. 1
- 5531726314. 2
- 5531726315. 3

5531726316. 4

Question Number : 120 Question Id : 5531721594 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Ideal temperature range for storage of butter is

1. -4 to - 10 °C
2. -6 to -12 °C
3. -8 to - 14 °C
4. -12 to - 18 °C

Options :

5531726317. 1

5531726318. 2

5531726319. 3

5531726320. 4

Question Number : 121 Question Id : 5531721595 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The dry starter concentrate used as butter cultures contains

1. 2.3×10^6 cells per gram
2. 2.3×10^7 cells per gram
3. 2.3×10^9 cells per gram
4. 2.3×10^{11} cells per gram

Options :

5531726321. 1

5531726322. 2

5531726323. 3

5531726324. 4

Question Number : 122 Question Id : 5531721596 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Hydrolytic rancidity in butter is due to the action on which of the following constituents?

1. Milk fat
2. Lactose
3. Protein
4. Casein

Options :

5531726325. 1

5531726326. 2

5531726327. 3

5531726328. 4

Question Number : 123 Question Id : 5531721597 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Mould button defect in condensed milk is due to the contamination by

1. *Aspergillus repens*
2. *Torula lactis condensii*
3. *Saccharomyces cerevisiae*
4. Enterobacter

Options :

- 5531726329. 1
- 5531726330. 2
- 5531726331. 3
- 5531726332. 4

Question Number : 124 Question Id : 5531721598 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The alcohol content in kumiss ranges from

1. 1 to 2 percent
2. 3 to 4 percent
3. 6 to 8 percent
4. 10 to 12 percent

Options :

- 5531726333. 1
- 5531726334. 2
- 5531726335. 3
- 5531726336. 4

Question Number : 125 Question Id : 5531721599 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Most Probable Number (MPN) is used to detect which of the following in contaminated water?

1. Standard plate count
2. Coliform Count
3. Mesophilic count
4. Psychrotrophic count

Options :

- 5531726337. 1
- 5531726338. 2
- 5531726339. 3
- 5531726340. 4

Question Number : 126 Question Id : 5531721600 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In Schaeffer – Fulton staining the endospores is stained as:

1. Red
2. Blue
3. Green
4. Purple

Options :

- 5531726341. 1
- 5531726342. 2
- 5531726343. 3
- 5531726344. 4

Question Number : 127 Question Id : 5531721601 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

In ocular micrometer, the circular glass disc is graduated in scale with how many divisions?

1. 10 divisions
2. 100 divisions
3. 1000 divisions
4. 10000 divisions

Options :

- 5531726345. 1
- 5531726346. 2
- 5531726347. 3
- 5531726348. 4

Question Number : 128 Question Id : 5531721602 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The proteases producing yeast and moulds are causative microorganism for

1. Natural souring of milk
2. Gassiness of milk
3. Sweet curdling of milk
4. Ropiness of milk

Options :

- 5531726349. 1
- 5531726350. 2
- 5531726351. 3
- 5531726352. 4

Question Number : 129 Question Id : 5531721603 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

At what pH, the sodium lauryl sulphate test for mastitis is performed?

1. 6
2. 8
3. 10
4. 12

Options :

- 5531726353. 1
- 5531726354. 2
- 5531726355. 3
- 5531726356. 4

Question Number : 130 Question Id : 5531721604 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

CHARM test introduced in 1978 is an assay, to detect

1. Penicillin residue in milk
2. Pesticide residue in milk
3. Detection of H₂O₂ in milk
4. Detection of oxytocin in milk

Options :

- 5531726357. 1
- 5531726358. 2
- 5531726359. 3
- 5531726360. 4

Question Number : 131 Question Id : 5531721605 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The activity of rennet enzyme is highest at which of the following temperatures

1. 32 °C
2. 42 °C
3. 52 °C
4. 62 °C

Options :

- 5531726361. 1
- 5531726362. 2
- 5531726363. 3
- 5531726364. 4

Question Number : 132 Question Id : 5531721606 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

For the semi hard cheese, the pH is maintained at

1. 4.2
2. 5.2
3. 5.7
4. 6.2

Options :

- 5531726365. 1
- 5531726366. 2
- 5531726367. 3
- 5531726368. 4

Question Number : 133 Question Id : 5531721607 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The specific gravity of milk at 21 °C is

1. 0.70
2. 0.80
3. 0.93
4. 0.98

Options :

- 5531726369. 1
- 5531726370. 2
- 5531726371. 3
- 5531726372. 4

Question Number : 134 Question Id : 5531721608 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The Iodine Value measures the amount of what?

1. FFA
2. Saturated fatty acids
3. Chain length of fatty acids
4. Unsaturated fatty acids

Options :

- 5531726373. 1
- 5531726374. 2
- 5531726375. 3
- 5531726376. 4

Question Number : 135 Question Id : 5531721609 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Milk fat differs from other fats in having larger percentage of

1. FFA
2. Saturated fatty acids
3. Volatile fatty acids
4. Unsaturated fatty acids

Options :

- 5531726377. 1
- 5531726378. 2
- 5531726379. 3
- 5531726380. 4

**Question Number : 136 Question Id : 5531721610 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

Saponification number of butterfat is

- 1. 190
- 2. 195
- 3. 210
- 4. 231

Options :

- 5531726381. 1
- 5531726382. 2
- 5531726383. 3
- 5531726384. 4

**Question Number : 137 Question Id : 5531721611 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

DHA is

- 1. Phospholipid
- 2. Sterol
- 3. Fatty acid
- 4. Vitamin

Options :

- 5531726385. 1
- 5531726386. 2
- 5531726387. 3
- 5531726388. 4

**Question Number : 138 Question Id : 5531721612 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

Which one is used as an emulsifying agent in processed cheese blend?

- 1. Paprika
- 2. Pectin
- 3. Glycerides
- 4. Whey powder

Options :

- 5531726389. 1
- 5531726390. 2
- 5531726391. 3
- 5531726392. 4

Question Number : 139 Question Id : 5531721613 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

How many indigenous enzymes have been reported in bovine milk?

1. 30
2. 60
3. 50
4. 40

Options :

5531726393. 1

5531726394. 2

5531726395. 3

5531726396. 4

Question Number : 140 Question Id : 5531721614 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Rennet belongs to

1. Lipases
2. Oxidases
3. Proteinase
4. Carbohydrases

Options :

5531726397. 1

5531726398. 2

5531726399. 3

5531726400. 4

Question Number : 141 Question Id : 5531721615 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The moisture content in Dhap khoa is

1. 17- 24 percent
2. 25- 33 percent
3. 37- 44 percent
4. 45- 53 percent

Options :

5531726401. 1

5531726402. 2

5531726403. 3

5531726404. 4

Question Number : 142 Question Id : 5531721616 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

At what pH, soft and smooth texture chenna is prepared?

1. 4.3
2. 4.7
3. 5.3
4. 5.7

Options :

- 5531726405. 1
- 5531726406. 2
- 5531726407. 3
- 5531726408. 4

**Question Number : 143 Question Id : 5531721617 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

Vitamin A content in ghee is

1. 40 – 45 I.U
2. 17 – 30 I.U
3. 50 – 60 I. U
4. 20 – 25 I.U

Options :

- 5531726409. 1
- 5531726410. 2
- 5531726411. 3
- 5531726412. 4

**Question Number : 144 Question Id : 5531721618 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

For synthesis of one litre of milk, the volume of blood circulation through udder is

1. 100 litres
2. 200 – 300 litres
3. 800 – 900 litres
4. 1000 litre

Options :

- 5531726413. 1
- 5531726414. 2
- 5531726415. 3
- 5531726416. 4

**Question Number : 145 Question Id : 5531721619 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

Which of the following cause sunlight flavour in milk?

1. Methional
2. Ethanal
3. Heptanal
4. Octanal

Options :

- 5531726417. 1
- 5531726418. 2
- 5531726419. 3
- 5531726420. 4

Question Number : 146 Question Id : 5531721620 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is recommended to avoid cream plug formation?

1. Cooling
2. Freezing
3. Churning
4. Homogenization

Options :

- 5531726421. 1
- 5531726422. 2
- 5531726423. 3
- 5531726424. 4

Question Number : 147 Question Id : 5531721621 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Baudouin test is used for detection of which of the following in ghee?

1. Mineral oil
2. Pig body fat
3. Vanaspati
4. Sunflower oil

Options :

- 5531726425. 1
- 5531726426. 2
- 5531726427. 3
- 5531726428. 4

Question Number : 148 Question Id : 5531721622 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following method is used for estimation of lactose?

1. Kjeldahl
2. Lane Eynon
3. Pyne
4. GLC

Options :

5531726429. 1

5531726430. 2

5531726431. 3

5531726432. 4

Question Number : 149 Question Id : 5531721623 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Browning in milk products is due to which of the following major compounds?

1. Maltol
2. Melanoidin
3. Diacetyl
4. Mannitol

Options :

5531726433. 1

5531726434. 2

5531726435. 3

5531726436. 4

Question Number : 150 Question Id : 5531721624 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following membrane separation technique would be more suitable for milk protein concentration?

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

Options :

5531726437. 1

5531726438. 2

5531726439. 3

5531726440. 4

Question Number : 151 Question Id : 5531721625 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The pore size of microfiltration membrane ranges from

1. 0.1-5 μm
2. 0.1–0.01 μm
3. 0.001–0.01 μm
4. 0.0001-0.001 μm

Options :

5531726441. 1

5531726442. 2

5531726443. 3

5531726444. 4

**Question Number : 152 Question Id : 5531721626 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

Which of the following methods is used for estimation of phosphorus in milk?

1. EDTA
2. ANSA
3. Picric Acid
4. Munson – Walker

Options :

5531726445. 1

5531726446. 2

5531726447. 3

5531726448. 4

**Question Number : 153 Question Id : 5531721627 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

Which of the following milk components has highest surface area to volume ratio ?

1. Fat globules
2. Casein
3. Whey proteins
4. Lipoproteins

Options :

5531726449. 1

5531726450. 2

5531726451. 3

5531726452. 4

**Question Number : 154 Question Id : 5531721628 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

The simulant used to conduct migration test for milk products is

1. Ethanol 10 %
2. Olive oil
3. Acetic Acid
4. Ethanol 50 %

Options :

- 5531726453. 1
- 5531726454. 2
- 5531726455. 3
- 5531726456. 4

Question Number : 155 Question Id : 5531721629 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Water activity of salted butter is

1. 0.91-0.93
2. 0.99-1.00
3. 0.10-0.30
4. 0.77-0.85

Options :

- 5531726457. 1
- 5531726458. 2
- 5531726459. 3
- 5531726460. 4

Question Number : 156 Question Id : 5531721630 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following paper is used for corrugated fiber board packaging?

1. Glassine paper
2. Vegetable parchment paper
3. Craft paper
4. Tissue paper

Options :

- 5531726461. 1
- 5531726462. 2
- 5531726463. 3
- 5531726464. 4

Question Number : 157 Question Id : 5531721631 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following packaging is used for UHT milk?

1. MAP
2. Aseptic packaging
3. Active packaging
4. Vacuum packaging

Options :

- 5531726465. 1
- 5531726466. 2
- 5531726467. 3
- 5531726468. 4

Question Number : 158 Question Id : 5531721632 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following test methods is NOT used in packaging?

1. Drop test
2. Migration test
3. Burst strength test
4. BOD

Options :

- 5531726469. 1
- 5531726470. 2
- 5531726471. 3
- 5531726472. 4

Question Number : 159 Question Id : 5531721633 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following fluting medium is suitable for printing purpose of packaging for milk and milk produce?

1. A flute
2. B flute
3. C flute
4. Z flute

Options :

- 5531726473. 1
- 5531726474. 2
- 5531726475. 3
- 5531726476. 4

Question Number : 160 Question Id : 5531721634 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Doctor's blade is part of which dairy equipment?

1. Boiler
2. Homogenizer
3. Membrane processing
4. Drum drier

Options :

5531726477. 1

5531726478. 2

5531726479. 3

5531726480. 4