

National Testing Agency

Question Paper Name:	DAIRY SCIENCE DAIRY TECHNOLOGY AND FOOD TECHNOLOGY 1st July 2019 Shift2 Set 2
Subject Name:	DAIRY SCIENCE DAIRY TECHNOLOGY AND FOOD TECHNOLOGY
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DAIRY SCIENCE DAIRY TECHNOLOGY AND FOOD TECHNOLOGY

Group Number :	1
Group Id :	55317230
Group Maximum Duration :	0
Group Minimum Duration :	180
Revisit allowed for view? :	No
Revisit allowed for edit? :	No
Break time:	0
Group Marks:	800

Part A : General Knowledge

Section Id :	55317245
Section Number :	1
Section type :	Online
Mandatory or Optional:	Mandatory
Number of Questions:	20
Number of Questions to be attempted:	20
Section Marks:	80
Display Number Panel:	Yes
Group All Questions:	No

Sub-Section Number:	1
Sub-Section Id:	55317267
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 5531725115 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

There is a parliamentary system of Government in India because the

- (1) Lok Sabha is elected directly by the people.
- (2) Parliament can amend the Constitution.
- (3) Rajya Sabha cannot be dissolved.
- (4) Council of the ministers are responsible to the Lok Sabha.

Options :

55317220401. 1
55317220402. 2
55317220403. 3
55317220404. 4

Question Number : 2 Question Id : 5531725116 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Gilt – edged market refers to

- (1) Bullion market
- (2) Market of Govt. Securities
- (3) Market of guns
- (4) Market of pure metals

Options :

55317220405. 1
55317220406. 2
55317220407. 3
55317220408. 4

Question Number : 3 Question Id : 5531725117 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 of the following is known as the 'Coffee Port' of the world?

- (1) Sao Paulo
- (2) Santos
- (3) Rio de Janeiro
- (4) Buenos Aires

Options :

55317220409. 1
55317220410. 2
55317220411. 3
55317220412. 4

Question Number : 4 Question Id : 5531725118 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 increasing milk production, which state launched Rs.215 crore project 'Milk Mission' in July, 2018?

- (1) Meghalaya
- (2) Assam
- (3) Tripura
- (4) Nagaland

Options :

55317220413. 1
55317220414. 2
55317220415. 3
55317220416. 4

Question Number : 5 Question Id : 5531725119 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 main characteristic of mixed farming?

- (1) Cultivation of both cash crops and food crops.
- (2) Cultivation of two or more crops in the same field.
- (3) Cultivation of crops and rearing of animals together.
- (4) Cultivation of fruits and vegetables.

Options :

- 55317220417. 1
- 55317220418. 2
- 55317220419. 3
- 55317220420. 4

Question Number : 6 Question Id : 5531725120 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

When you travel in certain parts of India, you will notice red soils. What is the main reason for this colour?

- (1) Abundance of magnesium
- (2) Accumulated humus
- (3) Presence of ferric oxides
- (4) Abundance of phosphates

Options :

- 55317220421. 1
- 55317220422. 2
- 55317220423. 3
- 55317220424. 4

Question Number : 7 Question Id : 5531725121 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 sets of elements were primarily responsible for the origin of life on the earth?

- (1) Carbon, Hydrogen, Nitrogen
- (2) Hydrogen, Oxygen, Sodium
- (3) Oxygen, Calcium, Phosphorous
- (4) Carbon, Hydrogen, Potassium

Options :

- 55317220425. 1
- 55317220426. 2
- 55317220427. 3
- 55317220428. 4

Question Number : 8 Question Id : 5531725122 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 statement is NOT true?

- (1) Khaira is a disease found in paddy.
- (2) False smut is a disease found in barley.
- (3) Rust disease is found in wheat.
- (4) Early blight is a disease found in potato.

Options :

- 55317220429. 1
- 55317220430. 2
- 55317220431. 3
- 55317220432. 4

Question Number : 9 Question Id : 5531725123 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Golden rice variety has been developed to combat the deficiency of

- (1) Iron
- (2) Vitamin C
- (3) Calcium
- (4) Vitamin A

Options :

- 55317220433. 1
- 55317220434. 2
- 55317220435. 3
- 55317220436. 4

Question Number : 10 Question Id : 5531725124 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A person of mixed European and Indian blood in Latin America is called a

- (1) Mulato
- (2) Mestizo
- (3) Meiji
- (4) Mau Mau

Options :

- 55317220437. 1
- 55317220438. 2
- 55317220439. 3
- 55317220440. 4

Question Number : 11 Question Id : 5531725125 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 context of International Trade 'Early Harvest Package' refers to

- (1) A precursor to a free trade agreement between two trading partners.
- (2) A clause related to the agreement on agriculture under the WTO.
- (3) A subsidy mechanism given to the developing countries for trade in agriculture.
- (4) A transportation agreement signed between countries for the movement of goods.

Options :

- 55317220441. 1

55317220442. 2

55317220443. 3

55317220444. 4

Question Number : 12 Question Id : 5531725126 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 nitrogen present in atmosphere is

- (1) of no use to plants
- (2) injurious to plants
- (3) directly utilized by the plants
- (4) utilized through micro organism

Options :

55317220445. 1

55317220446. 2

55317220447. 3

55317220448. 4

Question Number : 13 Question Id : 5531725127 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Agricultural Scientist M.S. Swaminathan received an honorary medallion from India for his contribution towards the development of agricultural practices from which country?

- (1) Canada
- (2) Australia
- (3) New Zealand
- (4) Mexico

Options :

55317220449. 1

55317220450. 2

55317220451. 3

55317220452. 4

Question Number : 14 Question Id : 5531725128 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

ICAR, New Delhi has identified three BT cotton varieties for cultivation in Punjab, Haryana and Rajasthan; which were developed by Punjab Agricultural University (PAU), Ludhiana recently. Which one of the following is NOT among those three?

- (1) PAU BT - 1
- (2) BT -1861
- (3) F - 1861
- (4) RS – 2013

Options :

55317220453. 1

55317220454. 2

55317220455. 3

55317220456. 4

Question Number : 15 Question Id : 5531725129 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 abundant Carbohydrate in the world is

- (1) Pectin
- (2) Rubisco
- (3) Hemicellulose
- (4) Cellulose

Options :

55317220457. 1

55317220458. 2

55317220459. 3

55317220460. 4

Question Number : 16 Question Id : 5531725130 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 of the following is known as queen of spices?

- (1) Clove
- (2) Pepper
- (3) Nutmeg
- (4) Cardamom

Options :

55317220461. 1

55317220462. 2

55317220463. 3

55317220464. 4

Question Number : 17 Question Id : 5531725131 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 which city has NABARD launched South East Asia's first centre for 'Climate Change'?

- (1) Jaipur
- (2) Patna
- (3) Lucknow
- (4) Chennai

Options :

55317220465. 1

55317220466. 2

55317220467. 3

55317220468. 4

Question Number : 18 Question Id : 5531725132 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

World Bank assisted project SMART was launched in

- (1) Rajasthan
- (2) Gujarat
- (3) Maharashtra
- (4) Punjab

Options :

- 55317220469. 1
- 55317220470. 2
- 55317220471. 3
- 55317220472. 4

**Question Number : 19 Question Id : 5531725133 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

National Research Centre for grapes is located at

- (1) Nashik
- (2) Pune
- (3) Muzaffarpur
- (4) Lucknow

Options :

- 55317220473. 1
- 55317220474. 2
- 55317220475. 3
- 55317220476. 4

**Question Number : 20 Question Id : 5531725134 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 National Milk Day which marks the birth anniversary of
father of White Revolution Dr. Verghese Kurien is
celebrated on**

- (1) November 23
- (2) November 24
- (3) November 25
- (4) November 26

Options :

- 55317220477. 1
- 55317220478. 2
- 55317220479. 3
- 55317220480. 4

Part B : DAIRY SCIENCE DAIRY TECHNOLOGY AND FOOD TECHNOLOGY

Section Id :	55317246
Section Number :	2
Section type :	Online
Mandatory or Optional:	Mandatory
Number of Questions:	180
Number of Questions to be attempted:	180
Section Marks:	720

Display Number Panel: Yes
Group All Questions: No

Sub-Section Number: 1
Sub-Section Id: 55317268
Question Shuffling Allowed : Yes

Question Number : 21 Question Id : 5531725135 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 the pressure of 200 kg/cm²?

- (1) 10 °C
- (2) 5 °C
- (3) 15 °C
- (4) 20 °C

Options :

55317220481. 1
55317220482. 2
55317220483. 3
55317220484. 4

Question Number : 22 Question Id : 5531725136 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 Division Value (FDV) placed in a pasteurizer?

- (1) End of regeneration section
- (2) End of holding tube
- (3) End of chilling section
- (4) End of heating section

Options :

55317220485. 1
55317220486. 2
55317220487. 3
55317220488. 4

Question Number : 23 Question Id : 5531725137 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 is an emulsion of the type of

- (1) Oil-in-water
- (2) Water-in-oil
- (3) Oil-in-oil
- (4) Oil-in-starch

Options :

- 55317220489. 1
- 55317220490. 2
- 55317220491. 3
- 55317220492. 4

Question Number : 24 Question Id : 5531725138 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A centrifugal pump delivers water of 50 l/sec, when operated at 1500 rpm. Determine the discharge of the pump when its rpm is increased to 1800

- (1) 90 l/sec
- (2) 120 l/sec
- (3) 60 l/sec
- (4) 180 l/sec

Options :

- 55317220493. 1
- 55317220494. 2
- 55317220495. 3
- 55317220496. 4

Question Number : 25 Question Id : 5531725139 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 FSSR 2011, the double toned milk should contain a minimum of

- (1) 1.0% fat and 8.0% SNF
- (2) 1.5% fat and 8.5% SNF
- (3) 1.5% fat and 9.0% SNF
- (4) 3.0% fat and 8.5% SNF

Options :

- 55317220497. 1
- 55317220498. 2
- 55317220499. 3
- 55317220500. 4

Question Number : 26 Question Id : 5531725140 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 common fats in having a larger percentage of

- (1) Free fatty acids
- (2) Saturated fatty acids
- (3) Volatile fatty acids
- (4) Unsaturated fatty acids

Options :

55317220501. 1

55317220502. 2

55317220503. 3

55317220504. 4

Question Number : 27 Question Id : 5531725141 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 butter fat is

- (1) 190
- (2) 195
- (3) 210
- (4) 231

Options :

55317220505. 1

55317220506. 2

55317220507. 3

55317220508. 4

Question Number : 28 Question Id : 5531725142 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Optimum churning temperature of cream for butter making ranges from

- (1) 4–5 °C
- (2) 7–8 °C
- (3) 9–11 °C
- (4) 16–15 °C

Options :

55317220509. 1

55317220510. 2

55317220511. 3

55317220512. 4

Question Number : 29 Question Id : 5531725143 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 shelf life of ghee at room temperature is

- (1) 3 months
- (2) 6 months
- (3) 9 months
- (4) 12 months

Options :

55317220513. 1
55317220514. 2
55317220515. 3
55317220516. 4

Question Number : 30 Question Id : 5531725144 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 optimum pH of Ice-cream mix is

- (1) 3·4
- (2) 6·3
- (3) 7·6
- (4) 4·6

Options :

55317220517. 1
55317220518. 2
55317220519. 3
55317220520. 4

Question Number : 31 Question Id : 5531725145 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Overrun in soft Ice-cream is generally in the range of

- (1) 30%–50%
- (2) 10%–20%
- (3) 100%–120%
- (4) 80%–90%

Options :

55317220521. 1
55317220522. 2
55317220523. 3
55317220524. 4

Question Number : 32 Question Id : 5531725146 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Temperature for hardening of Ice-cream ranges from

- (1) -5°C to -7°C
- (2) -8°C to -10°C
- (3) -23°C to -29°C
- (4) -49°C to -53°C

Options :

55317220525. 1

55317220526. 2

55317220527. 3

55317220528. 4

Question Number : 33 Question Id : 5531725147 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Sandy texture defect in Ice-cream is due to

- (1) Low solids content
- (2) Low stabilizer content
- (3) Inadequate ageing
- (4) High MSNF/lactose content

Options :

55317220529. 1

55317220530. 2

55317220531. 3

55317220532. 4

Question Number : 34 Question Id : 5531725148 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Whipping quality of Ice-cream is improved by

- (1) Emulsifier
- (2) Stabilizer
- (3) High fat content
- (4) High MSNF content

Options :

55317220533. 1

55317220534. 2

55317220535. 3

55317220536. 4

Question Number : 35 Question Id : 5531725149 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Yoghurt contains mixed lactic acid culture containing

- (1) *Lactobacillus bulgaricus* and *Streptococcus thermophilus*
- (2) *Lactobacillus bulgaricus* and *Propionibacterium* spp.
- (3) *Lactobacillus bulgaricus* and *Leuconostoc* spp.
- (4) *Lactobacillus bulgaricus* and *Streptococcus lactis*

Options :

- 55317220537. 1
- 55317220538. 2
- 55317220539. 3
- 55317220540. 4

Question Number : 36 Question Id : 5531725150 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 Pizza topping, the most commonly used cheese is

- (1) Cheddar
- (2) Processed
- (3) Swiss
- (4) Mozzarella

Options :

- 55317220541. 1
- 55317220542. 2
- 55317220543. 3
- 55317220544. 4

Question Number : 37 Question Id : 5531725151 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Cold curing temperature for cheddar cheese is

- (1) -5°C to 0°C
- (2) 1°C to 4°C
- (3) 5°C to 8°C
- (4) 9°C to 12°C

Options :

- 55317220545. 1
- 55317220546. 2
- 55317220547. 3
- 55317220548. 4

Question Number : 38 Question Id : 5531725152 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 fresh variety of the cheese?

- (1) Edam
- (2) Stilton
- (3) Romano
- (4) Quark

Options :

55317220549. 1

55317220550. 2

55317220551. 3

55317220552. 4

Question Number : 39 Question Id : 5531725153 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

'Fish eyes' texture defect in cheese is due to

- (1) High moisture content
- (2) High acid development
- (3) Contamination with yeast
- (4) Contamination with gas producing micro-organisms

Options :

55317220553. 1

55317220554. 2

55317220555. 3

55317220556. 4

Question Number : 40 Question Id : 5531725154 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Sugar ratio desired in sweetened condensed milk is

- (1) 18–20%
- (2) 40-45%
- (3) 62-64%
- (4) 74-76%

Options :

55317220557. 1

55317220558. 2

55317220559. 3

55317220560. 4

Question Number : 41 Question Id : 5531725155 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 organism is responsible for bloats defect in evaporated milk?

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

Options :

- 55317220561. 1
- 55317220562. 2
- 55317220563. 3
- 55317220564. 4

Question Number : 42 Question Id : 5531725156 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) 0.25
- (3) 0.55
- (4) 0.65

Options :

- 55317220565. 1
- 55317220566. 2
- 55317220567. 3
- 55317220568. 4

Question Number : 43 Question Id : 5531725157 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 drum dryers, the spacing between the drums is generally about

- (1) 0.1–0.2 mm
- (2) 0.5–1.0 mm
- (3) 2.0–2.5 mm
- (4) 3.00–3.5 mm

Options :

- 55317220569. 1
- 55317220570. 2
- 55317220571. 3
- 55317220572. 4

Question Number : 44 Question Id : 5531725158 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 gas is used for packaging of Dairy Whitener?

- (1) Nitrogen
- (2) Oxygen
- (3) CO
- (4) Argon

Options :

- 55317220573. 1
- 55317220574. 2
- 55317220575. 3
- 55317220576. 4

Question Number : 45 Question Id : 5531725159 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

'Caked' body and texture defect in whole milk powder is due to

- (1) Absorption of moisture
- (2) Insufficient drying
- (3) Delayed cooling
- (4) Long storage

Options :

- 55317220577. 1
- 55317220578. 2
- 55317220579. 3
- 55317220580. 4

Question Number : 46 Question Id : 5531725160 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

'Dhap' Khoa is suitable for the preparation of

- (1) Burfi
- (2) Kalakand
- (3) Pedda
- (4) Gulab Jamun

Options :

- 55317220581. 1
- 55317220582. 2
- 55317220583. 3
- 55317220584. 4

Question Number : 47 Question Id : 5531725161 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Iron content in Khoa is

- (1) 30 ppm
- (2) 60 ppm
- (3) 100 ppm
- (4) 160 ppm

Options :

- 55317220585. 1
- 55317220586. 2
- 55317220587. 3
- 55317220588. 4

Question Number : 48 Question Id : 5531725162 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 'Acid and Heat Coagulated' product?

- (1) Khoa
- (2) Khurchan
- (3) Rabri
- (4) Chhanna

Options :

- 55317220589. 1
- 55317220590. 2
- 55317220591. 3
- 55317220592. 4

Question Number : 49 Question Id : 5531725163 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

'Coarse texture' defect in chhana is due to

- (1) Inadequate moisture content in chhana
- (2) Excessive acidity in milk used
- (3) Fat hydrolysis due to lipase action
- (4) Long storage of chhana

Options :

- 55317220593. 1
- 55317220594. 2
- 55317220595. 3
- 55317220596. 4

Question Number : 50 Question Id : 5531725164 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Denatured protein contributes to improve the quality of which of the following products?

- (1) Cultured milk product
- (2) Ice-cream
- (3) Cream
- (4) Milk

Options :

- 55317220597. 1
- 55317220598. 2
- 55317220599. 3
- 55317220600. 4

Question Number : 51 Question Id : 5531725165 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 effect of heat treatment at the temperature of above 100 °C on lactose. It becomes

- (1) Greenish colour
- (2) Bluish colour
- (3) Brownish colour
- (4) Reddish colour

Options :

- 55317220601. 1
- 55317220602. 2
- 55317220603. 3
- 55317220604. 4

Question Number : 52 Question Id : 5531725166 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 yield of casein in the skim milk ranges from

- (1) 0.2% to 0.5%
- (2) 0.7% to 0.9%
- (3) 1.5% to 01.8%
- (4) 2.8% to 3.2%

Options :

- 55317220605. 1
- 55317220606. 2
- 55317220607. 3
- 55317220608. 4

Question Number : 53 Question Id : 5531725167 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

α -form of lactose crystallises at

- (1) 100 °C
- (2) 95 °C
- (3) < 93.5 °C
- (4) < 73.5 °C

Options :

- 55317220609. 1
- 55317220610. 2
- 55317220611. 3
- 55317220612. 4

Question Number : 54 Question Id : 5531725168 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 drying system is preferred for lactic acid whey?

- (1) Single stage drying
- (2) Double stage drying
- (3) Belt drying
- (4) Roller drying

Options :

- 55317220613. 1
- 55317220614. 2
- 55317220615. 3
- 55317220616. 4

Question Number : 55 Question Id : 5531725169 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 system is used to package Ultra Heat Treated (UHT) milk?

- (1) Modified Atmosphere Packaging (MAP)
- (2) Vacuum Packaging
- (3) Aseptic Packaging
- (4) Active Packaging

Options :

- 55317220617. 1
- 55317220618. 2
- 55317220619. 3
- 55317220620. 4

Question Number : 56 Question Id : 5531725170 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 system is commonly used to package milk powder?

- (1) Modified Atmosphere Packaging (MAP)
- (2) Vacuum Packaging
- (3) Aseptic Packaging
- (4) Form-Fill-Seal (FFS) Packaging

Options :

55317220621. 1

55317220622. 2

55317220623. 3

55317220624. 4

Question Number : 57 Question Id : 5531725171 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Denaturation of proteins is often characterized by

- (1) changes in primary structure
- (2) loss of biological activity
- (3) decrease in optical rotatory power
- (4) always being reversible

Options :

55317220625. 1

55317220626. 2

55317220627. 3

55317220628. 4

Question Number : 58 Question Id : 5531725172 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 bulk packaging of milk powder, which of the packaging material is used?

- (1) Corrugated fibre board boxes
- (2) Fibre drum
- (3) Four ply kraft paper bag with LDPE liner
- (4) Gunny bag

Options :

55317220629. 1

55317220630. 2

55317220631. 3

55317220632. 4

Question Number : 59 Question Id : 5531725173 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 layers of packaging material are there in retortable pouch?

- (1) Two
- (2) Three
- (3) Four
- (4) Five

Options :

- 55317220633. 1
- 55317220634. 2
- 55317220635. 3
- 55317220636. 4

Question Number : 60 Question Id : 5531725174 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 water activity range that is suitable for growth of xerophilic moulds is

- (1) 0.60–0.64
- (2) 0.65–0.75
- (3) 0.76–0.80
- (4) 0.87–0.91

Options :

- 55317220637. 1
- 55317220638. 2
- 55317220639. 3
- 55317220640. 4

Question Number : 61 Question Id : 5531725175 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Corrosion resistance of steel can be improved by alloying it with

- (1) Manganese
- (2) Calcium
- (3) Nickel
- (4) Boron

Options :

- 55317220641. 1
- 55317220642. 2
- 55317220643. 3
- 55317220644. 4

Question Number : 62 Question Id : 5531725176 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 concentration chlorine sanitizing solutions are usually used in the Dairy Industry?

- (1) 50-100 ppm
- (2) 100-200 ppm
- (3) 200-500 ppm
- (4) 500-800 ppm

Options :

- 55317220645. 1
- 55317220646. 2
- 55317220647. 3
- 55317220648. 4

Question Number : 63 Question Id : 5531725177 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

RO is used to concentrate whey to a total solids level of

- (1) 21%–28%
- (2) 40%–50%
- (3) 55%–60%
- (4) 65%–75%

Options :

- 55317220649. 1
- 55317220650. 2
- 55317220651. 3
- 55317220652. 4

Question Number : 64 Question Id : 5531725178 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Pore size of nano-filtration 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 :

- 55317220653. 1
- 55317220654. 2
- 55317220655. 3
- 55317220656. 4

Question Number : 65 Question Id : 5531725179 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 concentrated phase obtained during ultrafiltration is called

- (1) permeate
- (2) retentate
- (3) concentration factor
- (4) biofiltration

Options :

- 55317220657. 1
- 55317220658. 2
- 55317220659. 3
- 55317220660. 4

Question Number : 66 Question Id : 5531725180 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 sectors of food processing industry is recognized for highest mean gross value addition?

- (1) Dairy Products
- (2) Malt liquors and Malt
- (3) Fruits and Vegetables
- (4) Edible oils and Fat

Options :

- 55317220661. 1
- 55317220662. 2
- 55317220663. 3
- 55317220664. 4

Question Number : 67 Question Id : 5531725181 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 most suitable for removal of water from whey in Dairy Industry?

- (1) Reverse osmosis
- (2) Nano filtration
- (3) Ultra filtration
- (4) Micro filtration

Options :

- 55317220665. 1
- 55317220666. 2
- 55317220667. 3

55317220668. 4

Question Number : 68 Question Id : 5531725182 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 FSSR, 2011, the acidity (% lactic) content of normal ice-cream should not be more than?

- (1) 1.5
- (2) 0.15
- (3) 0.25
- (4) 0.35

Options :

55317220669. 1

55317220670. 2

55317220671. 3

55317220672. 4

Question Number : 69 Question Id : 5531725183 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 to the infant milk foods is

- (1) ferric sulphate
- (2) ferrous sulphate
- (3) ferrous oxide
- (4) ferric oxide

Options :

55317220673. 1

55317220674. 2

55317220675. 3

55317220676. 4

Question Number : 70 Question Id : 5531725184 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 indigenous milk enzyme can be used as an indicator of mastitis?

- (1) Alkaline phosphatase
- (2) Xanthine oxidase
- (3) Arylesterase
- (4) Ribonuclease

Options :

55317220677. 1

55317220678. 2

55317220679. 3

55317220680. 4

Question Number : 71 Question Id : 5531725185 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 proteins is part of lactose synthetase enzyme complex?

- (1) Alpha-lactalbumin
- (2) Beta-lactoglobulin
- (3) Alpha-S₁-casein
- (4) Kappa-casein

Options :

55317220681. 1

55317220682. 2

55317220683. 3

55317220684. 4

Question Number : 72 Question Id : 5531725186 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Select the correct option indicating increasing order of degree of phosphorylation of casein fraction

- (1) $\alpha S_1 > \alpha S_2 > \beta > K$
- (2) $\alpha S_2 > \alpha S_1 > \beta > K$
- (3) $\beta > \alpha S_1 > \alpha S_2 > K$
- (4) $K > \alpha S_1 > \alpha S_2 > \beta$

Options :

55317220685. 1

55317220686. 2

55317220687. 3

55317220688. 4

Question Number : 73 Question Id : 5531725187 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Lysozyme has been reported to have considerable homology with

- (1) α -lactalbumin
- (2) lactoferrin
- (3) transferrin
- (4) lactoperoxidase

Options :

55317220689. 1

55317220690. 2

55317220691. 3

55317220692. 4

**Question Number : 74 Question Id : 5531725188 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 bovine milk, the principal immunoglobulin is

- (1) IgG
- (2) IgG
- (3) IgA
- (4) IgM

Options :

55317220693. 1

55317220694. 2

55317220695. 3

55317220696. 4

**Question Number : 75 Question Id : 5531725189 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 casein fraction has highest number of amino acids?

- (1) αS_1 -casein
- (2) αS_2 -casein
- (3) β -casein
- (4) K-casein

Options :

55317220697. 1

55317220698. 2

55317220699. 3

55317220700. 4

**Question Number : 76 Question Id : 5531725190 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 synthesis of protein, casein micelle formation in mammary cells occur at

- (1) Golgi apparatus
- (2) Mitochondria
- (3) Endoplasmic reticulum
- (4) Secretory vesicles

Options :

55317220701. 1

55317220702. 2

55317220703. 3

55317220704. 4

**Question Number : 77 Question Id : 5531725191 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 average nitrogen content in milk proteins is around

- (1) 6.38%
- (2) 15.65%
- (3) 5.65%
- (4) 1.65%

Options :

55317220705. 1

55317220706. 2

55317220707. 3

55317220708. 4

**Question Number : 78 Question Id : 5531725192 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 indigenous milk enzyme can be used as marker for milk heated at around 80 °C?

- (1) Alkaline phosphatase
- (2) Gamma-glutamyl transpeptidase
- (3) Catalase
- (4) Lipoprotein lipase

Options :

55317220709. 1

55317220710. 2

55317220711. 3

55317220712. 4

**Question Number : 79 Question Id : 5531725193 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 happens when liposis occurs in fat?

- (1) Decreases iodine value
- (2) Forms free fatty acids
- (3) Enhance flavour
- (4) Decreases peroxide value

Options :

55317220713. 1

55317220714. 2

55317220715. 3

55317220716. 4

**Question Number : 80 Question Id : 5531725194 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical**

Correct Marks : 4 Wrong Marks : 1

Galactosemia is a condition under which

- (1) loss of galactose occurs during fermentation
- (2) loss of galactose occurs during heating
- (3) the requirement of dietary galactose increases
- (4) inability to metabolize galactose

Options :

55317220717. 1

55317220718. 2

55317220719. 3

55317220720. 4

**Question Number : 81 Question Id : 5531725195 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 formula represents Linoleic acid?

- (1) 18 : 1
- (2) 18 : 2
- (3) 18 : 3
- (4) 20 : 4

Options :

55317220721. 1

55317220722. 2

55317220723. 3

55317220724. 4

**Question Number : 82 Question Id : 5531725196 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 estimation of TBA value of milk fat, thiobarbituric acid forms complex with malandialdehyde which is usually measured at

- (1) 610 nm
- (2) 532 nm
- (3) 420 nm
- (4) 280 nm

Options :

55317220725. 1
55317220726. 2
55317220727. 3
55317220728. 4

Question Number : 83 Question Id : 5531725197 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 is absent in human milk?

- (1) α_s -casein
- (2) β -casein
- (3) K-casein
- (4) α -lactalbumin

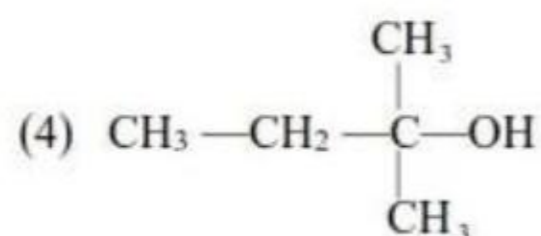
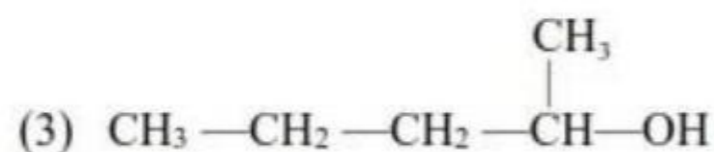
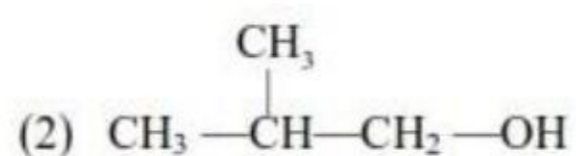
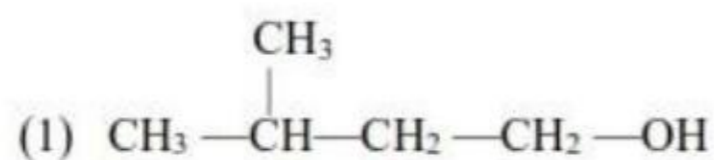
Options :

55317220729. 1
55317220730. 2
55317220731. 3
55317220732. 4

Question Number : 84 Question Id : 5531725198 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 represent isoamyl alcohol?



Options :

55317220733. 1
55317220734. 2
55317220735. 3
55317220736. 4

Question Number : 85 Question Id : 5531725199 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 reagents is used for the detection of presence of nitrate salts in milk?

- (1) Dimethyl amino benzaldehyde
- (2) Diphenylamine
- (3) Resorcinol
- (4) Rosalic acid

Options :

- 55317220737. 1
- 55317220738. 2
- 55317220739. 3
- 55317220740. 4

Question Number : 86 Question Id : 5531725200 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 DOES NOT contain nitrogen?

- (1) Phosphatidyl choline
- (2) Phosphatidyl inositol
- (3) Phosphatidyl ethanolamine
- (4) Phosphatidyl serine

Options :

- 55317220741. 1
- 55317220742. 2
- 55317220743. 3
- 55317220744. 4

Question Number : 87 Question Id : 5531725201 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Iodine value of ghee can be used to assess

- (1) average molecular weight of fatty acids
- (2) extent of unsaturated fatty acids
- (3) extent of medium chain fatty acids
- (4) extent of short chain fatty acids

Options :

- 55317220745. 1
- 55317220746. 2
- 55317220747. 3
- 55317220748. 4

Question Number : 88 Question Id : 5531725202 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 FSSAI standards, the fat and SNF content respectively in camel milk shall not be less than

- (1) 2.0; 5.0
- (2) 1.5; 5.0
- (3) 2.0; 6.0
- (4) 1.5; 6.0

Options :

- 55317220749. 1
- 55317220750. 2
- 55317220751. 3
- 55317220752. 4

Question Number : 89 Question Id : 5531725203 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Under AGMARK, General Grade Ghee is labelled by which colour?

- (1) Green
- (2) Blue
- (3) Yellow
- (4) Red

Options :

- 55317220753. 1
- 55317220754. 2
- 55317220755. 3
- 55317220756. 4

Question Number : 90 Question Id : 5531725204 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

SDS-PAGE is not a good technique to resolve casein fraction because

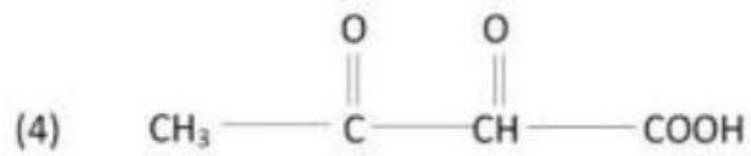
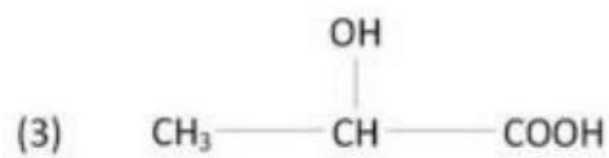
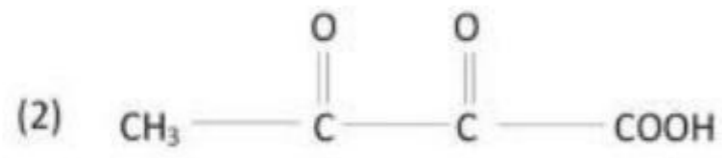
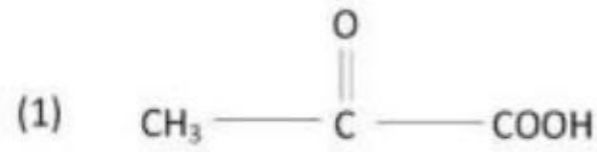
- (1) SDS does not bind to casein fractions
- (2) The molecular weight of casein fractions is quite close
- (3) Casein fractions DO NOT contain charged residues
- (4) Casein is hydrophobic and thus SDS-PAGE is of limited use

Options :

- 55317220757. 1
- 55317220758. 2
- 55317220759. 3
- 55317220760. 4

Question Number : 91 Question Id : 5531725205 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 chemical formula of lactic acid is



Options :

- 55317220761. 1
- 55317220762. 2
- 55317220763. 3
- 55317220764. 4

Question Number : 92 Question Id : 5531725206 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

SDS-PAGE resolves protein on the basis of

- (1) size of protein
- (2) charge on protein
- (3) hydrophobicity
- (4) tertiary structure of protein

Options :

- 55317220765. 1
- 55317220766. 2
- 55317220767. 3
- 55317220768. 4

Question Number : 93 Question Id : 5531725207 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 the standardization of sodium thiosulphate, which of the following reagent is used as primary standard?

- (1) Iodine monochloride
- (2) Potassium chromate
- (3) Potassium dichromate
- (4) Sodium carbonate

Options :

55317220769. 1
55317220770. 2
55317220771. 3
55317220772. 4

Question Number : 94 Question Id : 5531725208 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 antibiotics is from β -lactum group?

- (1) Amoxicillin
- (2) Erythromycin
- (3) Gentamicin
- (4) Streptomycin

Options :

55317220773. 1
55317220774. 2
55317220775. 3
55317220776. 4

Question Number : 95 Question Id : 5531725209 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Non-protein nitrogen is referred as

- (1) nitrogen soluble at pH 4.6
- (2) nitrogen insoluble at pH 4.6
- (3) nitrogen soluble in 12% TCA
- (4) nitrogen insoluble in 12% TCA

Options :

55317220777. 1
55317220778. 2
55317220779. 3
55317220780. 4

Question Number : 96 Question Id : 5531725210 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 term 'Alpha-helix' is used in context of

- (1) quaternary structure of proteins
- (2) tertiary structure of proteins
- (3) secondary structure of proteins
- (4) primary structure of proteins

Options :

- 55317220781. 1
- 55317220782. 2
- 55317220783. 3
- 55317220784. 4

Question Number : 97 Question Id : 5531725211 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Formograph instrument is used for determination of

- (1) heat coagulation time of milk
- (2) fermentation capability of milk
- (3) rennet coagulation time of milk
- (4) salt balance of milk

Options :

- 55317220785. 1
- 55317220786. 2
- 55317220787. 3
- 55317220788. 4

Question Number : 98 Question Id : 5531725212 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 FSSAI standards the minimum milk solids in evaporated milk shall be

- (1) 25%
- (2) 28%
- (3) 30%
- (4) 36%

Options :

- 55317220789. 1
- 55317220790. 2
- 55317220791. 3
- 55317220792. 4

Question Number : 99 Question Id : 5531725213 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 American Dry Products Institute, the undenatured whey protein nitrogen (mg/g) in high heat skimmed milk powder shall be

- (1) Not more than 1.5
- (2) Not more than 0.5
- (3) Not less than 6.0
- (4) Between 1.51 to 5.99

Options :

- 55317220793. 1
- 55317220794. 2
- 55317220795. 3
- 55317220796. 4

Question Number : 100 Question Id : 5531725214 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Presence of cotton seed oil in ghee can be detected by

- (1) Halphen test
- (2) Baudouin test
- (3) Holde's test
- (4) Bieber test

Options :

- 55317220797. 1
- 55317220798. 2
- 55317220799. 3
- 55317220800. 4

Question Number : 101 Question Id : 5531725215 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 FSSAI, the minimum weight of 1 litre of ice-cream shall be

- (1) 475 g
- (2) 525 g
- (3) 625 g
- (4) 725 g

Options :

- 55317220801. 1
- 55317220802. 2
- 55317220803. 3
- 55317220804. 4

Question Number : 102 Question Id : 5531725216 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 FSSAI, which of the following raw materials is NOT allowed to be manufactured of dried milks?

- (1) Milk retentate
- (2) Milk concentrated by ultrafiltration
- (3) Cheese whey
- (4) Partly skim milk

Options :

- 55317220805. 1
- 55317220806. 2
- 55317220807. 3
- 55317220808. 4

Question Number : 103 Question Id : 5531725217 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 in milk has been linked with 'cowy flavour' is milk?

- (1) Orotic acid
- (2) Methyl sulfide
- (3) Hexanal
- (4) Nonanal

Options :

- 55317220809. 1
- 55317220810. 2
- 55317220811. 3
- 55317220812. 4

Question Number : 104 Question Id : 5531725218 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Carbonyl methyl cellulose is matrix for

- (1) cation exchange chromatography
- (2) anion exchange chromatography
- (3) gel permeation chromatography
- (4) affinity chromatography

Options :

- 55317220813. 1
- 55317220814. 2
- 55317220815. 3
- 55317220816. 4

Question Number : 105 Question Id : 5531725219 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 BIS, what is the tolerance limit for milk pipette?

- (1) ± 0.01 ml
- (2) ± 0.03 ml
- (3) ± 0.05 ml
- (4) ± 0.10 ml

Options :

- 55317220817. 1
- 55317220818. 2
- 55317220819. 3
- 55317220820. 4

Question Number : 106 Question Id : 5531725220 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Iso-alloxazine ring is a structural unit of which vitamin?

- (1) Thiamine
- (2) Riboflavin
- (3) Pyridoxine
- (4) Cyano-cobalamin

Options :

- 55317220821. 1
- 55317220822. 2
- 55317220823. 3
- 55317220824. 4

Question Number : 107 Question Id : 5531725221 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Infrared spectroscopy is usually associated with which of the following molecular energy levels?

- (1) Vibrational energy
- (2) Rotational energy
- (3) Electronic energy
- (4) Electro-chemical energy

Options :

- 55317220825. 1
- 55317220826. 2
- 55317220827. 3
- 55317220828. 4

Question Number : 108 Question Id : 5531725222 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Widely used radiation source in atomic absorption spectrophotometer is

- (1) Hydrogen lamp
- (2) Deuterium lamp
- (3) Mercury lamp
- (4) Hollow cathode lamp

Options :

- 55317220829. 1
- 55317220830. 2
- 55317220831. 3
- 55317220832. 4

Question Number : 109 Question Id : 5531725223 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 gases is not used in gas chromatography as carrier gas?

- (1) Nitrogen
- (2) Hydrogen
- (3) Helium
- (4) Oxygen

Options :

- 55317220833. 1
- 55317220834. 2
- 55317220835. 3
- 55317220836. 4

Question Number : 110 Question Id : 5531725224 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Maillard browning has been generally described as

- (1) first order kinetics
- (2) second order kinetics
- (3) zero order kinetics
- (4) third order kinetics

Options :

- 55317220837. 1
- 55317220838. 2
- 55317220839. 3
- 55317220840. 4

Question Number : 111 Question Id : 5531725225 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Heat stability test of milk is done at

- (1) 120 °C
- (2) 140 °C
- (3) 145 °C
- (4) 150 °C

Options :

55317220841. 1

55317220842. 2

55317220843. 3

55317220844. 4

Question Number : 112 Question Id : 5531725226 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Trans-9-octadecanoic acid is also called

- (1) linoleic acid
- (2) elaidic acid
- (3) oleic acid
- (4) vaccenic acid

Options :

55317220845. 1

55317220846. 2

55317220847. 3

55317220848. 4

Question Number : 113 Question Id : 5531725227 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 is based on the principle of

- (1) radio immuno assay
- (2) antigen antibody reaction
- (3) enzyme substrate reaction
- (4) spore germination

Options :

55317220849. 1

55317220850. 2

55317220851. 3

55317220852. 4

Question Number : 114 Question Id : 5531725228 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Nisin is a food grade bio-preservative (GRAS) which is commonly used for inhibition of

- (1) gram negative bacteria
- (2) gram positive bacteria
- (3) yeast and mold
- (4) gram negative and gram-positive bacteria

Options :

- 55317220853. 1
- 55317220854. 2
- 55317220855. 3
- 55317220856. 4

Question Number : 115 Question Id : 5531725229 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 maximum residual limit set by codex and EU for aflatoxin M1 in milk are

- (1) 0.5 ppb and 0.05 ppb
- (2) 0.5 ppm and 0.05 ppm
- (3) 5 ppb and 0.5 ppb
- (4) 0.5 ppm and 0.5 ppb

Options :

- 55317220857. 1
- 55317220858. 2
- 55317220859. 3
- 55317220860. 4

Question Number : 116 Question Id : 5531725230 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 pre-dominant pathogenic bacteria of major food safety concern in ice-cream is

- (1) *Listeria monocytogenes*
- (2) *E. coli*
- (3) *Salmonella*
- (4) *Bacillus cereus*

Options :

- 55317220861. 1
- 55317220862. 2
- 55317220863. 3
- 55317220864. 4

Question Number : 117 Question Id : 5531725231 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 micro-organism is implicated in major microbial defect in canned sweetened condensed milk and processed cheese?

- (1) *Candida lipolytica*
- (2) *Torulopsis candida*
- (3) *Clostridium* spp.
- (4) *Bacillus* spp.

Options :

- 55317220865. 1
- 55317220866. 2
- 55317220867. 3
- 55317220868. 4

Question Number : 118 Question Id : 5531725232 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 TQM techniques is most commonly used in reducing the defect in processing of dairy foods?

- (1) Six Sigma
- (2) PDCA
- (3) Kaizen
- (4) Quality circle

Options :

- 55317220869. 1
- 55317220870. 2
- 55317220871. 3
- 55317220872. 4

Question Number : 119 Question Id : 5531725233 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 WHO guidelines, which of the following pathogen is categorised as biosafety level-3 organism?

- (1) *L. Monocytogenes*
- (2) *Salmonella*
- (3) *Mycobacterium tuberculosis*
- (4) *E. coli* 0157 : H7

Options :

- 55317220873. 1
- 55317220874. 2
- 55317220875. 3
- 55317220876. 4

Question Number : 120 Question Id : 5531725234 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 defines the intention and directions of the organisation for implementing ISO : 9001 standard?

- (1) Management strategies
- (2) Quality policy
- (3) Quality manual
- (4) Quality system procedure

Options :

- 55317220877. 1
- 55317220878. 2
- 55317220879. 3
- 55317220880. 4

Question Number : 121 Question Id : 5531725235 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 pathogens has capability to grow at a_w 0.86 in dairy foods?

- (1) *E. coli*
- (2) *B. Cereus*
- (3) *S. aureus*
- (4) *Brucella abortus*

Options :

- 55317220881. 1
- 55317220882. 2
- 55317220883. 3
- 55317220884. 4

Question Number : 122 Question Id : 5531725236 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 diagnostics are used for detection of mastitic in milk?

- (1) California Mastitis Test (CMT)
- (2) Somatic Cell Count (SCC)
- (3) Hotis Test
- (4) All of the above

Options :

- 55317220885. 1
- 55317220886. 2
- 55317220887. 3
- 55317220888. 4

Question Number : 123 Question Id : 5531725237 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 pathogenic bacteria is implicated in food intoxication as well as toxico-infection?

- (1) *B. cereus*
- (2) *E. coli*
- (3) Both (1) and (2)
- (4) None of the above

Options :

- 55317220889. 1
- 55317220890. 2
- 55317220891. 3
- 55317220892. 4

Question Number : 124 Question Id : 5531725238 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A pathogen that can survive refrigeration and frozen storage and can grow slowly at 44 °C is

- (1) *L. monocytogenes*
- (2) *E. coli* 0157 : H7
- (3) *Versinia enderocolitica*
- (4) *Pseudomonas fragi*

Options :

- 55317220893. 1
- 55317220894. 2
- 55317220895. 3
- 55317220896. 4

Question Number : 125 Question Id : 5531725239 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 produced by *L. Monocytogenes* are responsible for its survivability under cold temperature?

- (1) Cold shock proteins
- (2) High proportion of branched chain fatty acid
- (3) Enzymes
- (4) Colloidal substances

Options :

- 55317220897. 1
- 55317220898. 2
- 55317220899. 3
- 55317220900. 4

Question Number : 126 Question Id : 5531725240 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 among the following is known as 'Dairy Mold'?

- (1) *Geotrichum candidum*
- (2) *Neurospora intermedia*
- (3) *Aspergillus niger*
- (4) *Penicillium notatum*

Options :

- 55317220901. 1
- 55317220902. 2
- 55317220903. 3
- 55317220904. 4

Question Number : 127 Question Id : 5531725241 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 red colour in milk is caused by

- (1) *Alkaligenes viscolatis*
- (2) *Micrococcus roseus*
- (3) *Ps. Syntantha*
- (4) None of the above

Options :

- 55317220905. 1
- 55317220906. 2
- 55317220907. 3
- 55317220908. 4

Question Number : 128 Question Id : 5531725242 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 organisms which can survive pasteurization temperature and can grow at refrigeration temperature are called

- (1) thermoduric psychrotrophic
- (2) thermoduric
- (3) thermophilic
- (4) None of the above

Options :

- 55317220909. 1
- 55317220910. 2
- 55317220911. 3
- 55317220912. 4

Question Number : 129 Question Id : 5531725243 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Bacterial thickening effect in condensed milk is due to production of

- (1) Nisin
- (2) Mold Button
- (3) Rennin like enzyme
- (4) Amylase

Options :

- 55317220913. 1
- 55317220914. 2
- 55317220915. 3
- 55317220916. 4

Question Number : 130 Question Id : 5531725244 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 psychrotrophic bacteria can grow on surface of butter that cause putrid odour?

- (1) *Ps. nigrifaciens*
- (2) *Ps. malticida*
- (3) *Ps. putrificiens*
- (4) *Ps. putida*

Options :

- 55317220917. 1
- 55317220918. 2
- 55317220919. 3
- 55317220920. 4

Question Number : 131 Question Id : 5531725245 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

'Chakka' is obtained by

- (1) Acid coagulation
- (2) Dewatering of dahi
- (3) Citric acid
- (4) Heat desiccation

Options :

- 55317220921. 1
- 55317220922. 2
- 55317220923. 3
- 55317220924. 4

Question Number : 132 Question Id : 5531725246 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 circular bacteriocins belong to which of the following class?

- (1) Class-I
- (2) Class-II
- (3) Class-III
- (4) Class-V

Options :

- 55317220925. 1
- 55317220926. 2
- 55317220927. 3
- 55317220928. 4

Question Number : 133 Question Id : 5531725247 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Lyophilisation process used for preservation of starter is based on the principle of

- (1) sublimation
- (2) evaporation
- (3) fraction
- (4) crystallization

Options :

- 55317220929. 1
- 55317220930. 2
- 55317220931. 3
- 55317220932. 4

Question Number : 134 Question Id : 5531725248 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Starvation proteins are produced by a culture during which of the following part of the growth curve?

- (1) Stationary phase
- (2) Exponential phase
- (3) Death phase
- (4) Lag phase

Options :

- 55317220933. 1
- 55317220934. 2
- 55317220935. 3
- 55317220936. 4

Question Number : 135 Question Id : 5531725249 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 electron transport chain in bacteria is located in

- (1) Cell wall
- (2) Cell membrane
- (3) Chloroplast
- (4) Chromoplast

Options :

- 55317220937. 1
- 55317220938. 2
- 55317220939. 3
- 55317220940. 4

Question Number : 136 Question Id : 5531725250 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 is/are the best option(s) to measure purity and activity of dairy starters?

- (1) Dye reduction test
- (2) Horrall-Elliker test
- (3) White head and cox test
- (4) All of the above

Options :

- 55317220941. 1
- 55317220942. 2
- 55317220943. 3
- 55317220944. 4

Question Number : 137 Question Id : 5531725251 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 level of inoculum added in Horrall-Elliker test is

- (1) 3%
- (2) 2%
- (3) 1%
- (4) 4%

Options :

- 55317220945. 1
- 55317220946. 2
- 55317220947. 3
- 55317220948. 4

Question Number : 138 Question Id : 5531725252 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 is the most commonly used bacterium for transformation?

- (1) E. coli
- (2) Candida
- (3) Streptococci
- (4) Retrovirus

Options :

- 55317220949. 1
- 55317220950. 2
- 55317220951. 3
- 55317220952. 4

Question Number : 139 Question Id : 5531725253 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 plasmid can be eliminated from a cell by the process known as

- (1) Breaking
- (2) Curing
- (3) Expulsion
- (4) None of the above

Options :

- 55317220953. 1
- 55317220954. 2
- 55317220955. 3
- 55317220956. 4

Question Number : 140 Question Id : 5531725254 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 fermentation, pyruvic acid is converted into organic products such as

- (1) ethyl alcohol and lactic acid
- (2) glucose and fructose
- (3) starch and cellulose
- (4) citric acid and iso-citric acid

Options :

- 55317220957. 1
- 55317220958. 2
- 55317220959. 3
- 55317220960. 4

Question Number : 141 Question Id : 5531725255 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Loss of useful properties in starter culture is due to

- (1) Protoplast
- (2) Chlorophyll
- (3) plasmid instability
- (4) all of the above

Options :

- 55317220961. 1
- 55317220962. 2
- 55317220963. 3
- 55317220964. 4

Question Number : 142 Question Id : 5531725256 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 major organism used in microbial production of citric acid is

- (1) *Rhizopus nigricans*
- (2) *Penicillium notatum*
- (3) *Aspergillus niger*
- (4) None of the above

Options :

- 55317220965. 1
- 55317220966. 2
- 55317220967. 3
- 55317220968. 4

Question Number : 143 Question Id : 5531725257 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 intermediate compounds is not formed in
Taqatose pathway in lactococci?

- (1) Glucose-6 phosphate
- (2) Lactose-6 phosphate
- (3) Galactose-6 phosphate
- (4) None of the above

Options :

- 55317220969. 1
- 55317220970. 2
- 55317220971. 3
- 55317220972. 4

Question Number : 144 Question Id : 5531725258 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Propionibacteria are known for the production of

- (1) Vitamin C
- (2) Vitamin A
- (3) Vitamin E
- (4) Vitamin B-12

Options :

- 55317220973. 1
- 55317220974. 2
- 55317220975. 3
- 55317220976. 4

Question Number : 145 Question Id : 5531725259 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 infection agents is most stable in presence of sanitizers?

- (1) Bacterial spores
- (2) Fungal spores
- (3) Gram positive bacteria
- (4) Gram negative bacteria

Options :

- 55317220977. 1
- 55317220978. 2
- 55317220979. 3
- 55317220980. 4

Question Number : 146 Question Id : 5531725260 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 chemicals is used for inhibiting the growth of anaerobic spore forming bacteria in cheese?

- (1) Natamycin
- (2) Pediocin
- (3) Sodium nitrate
- (4) None of the above

Options :

- 55317220981. 1
- 55317220982. 2
- 55317220983. 3
- 55317220984. 4

Question Number : 147 Question Id : 5531725261 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 organism is used as index of killing of pathogens during pasteurization process?

- (1) *Listeria monocytopenes*
- (2) *Coxiella burnetti*
- (3) *Mycobacterium tuberculosis*
- (4) *E. coli*

Options :

- 55317220985. 1
- 55317220986. 2
- 55317220987. 3
- 55317220988. 4

Question Number : 148 Question Id : 5531725262 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 toxic biogenic amines that can result from lactic acid bacteria action is

- (1) cadaverine
- (2) putrescine
- (3) tyramine
- (4) None of the above

Options :

- 55317220989. 1
- 55317220990. 2
- 55317220991. 3
- 55317220992. 4

Question Number : 149 Question Id : 5531725263 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 yeast has capability to ferment lactose?

- (1) *Candida lipolytica*
- (2) *Torula spp.*
- (3) *Kluveromyces fragilis*
- (4) *Saccharomyces cerevisiae*

Options :

- 55317220993. 1
- 55317220994. 2
- 55317220995. 3
- 55317220996. 4

Question Number : 150 Question Id : 5531725264 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

CIFT is institute dedicated for research on

- (1) food
- (2) fibre
- (3) forest
- (4) fish

Options :

55317220997. 1
55317220998. 2
55317220999. 3
55317221000. 4

Question Number : 151 Question Id : 5531725265 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Tin can was patented by

- (1) Nicholas Appert
- (2) Peter Durand
- (3) Louis Pasteur
- (4) Alexander Fleming

Options :

55317221001. 1
55317221002. 2
55317221003. 3
55317221004. 4

Question Number : 152 Question Id : 5531725266 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 frozen food is termed as

- (1) dehydrofreezing
- (2) thawing
- (3) freeze doring
- (4) rehydrofreezing

Options :

55317221005. 1
55317221006. 2
55317221007. 3
55317221008. 4

Question Number : 153 Question Id : 5531725267 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 4 Wrong Marks : 1

Optical wavelength of light wave for maximum germicidal effect is

- (1) 1200 Å
- (2) 2600 Å
- (3) 3150 Å
- (4) 4800 Å

Options :

- 55317221009. 1
- 55317221010. 2
- 55317221011. 3
- 55317221012. 4

Question Number : 154 Question Id : 5531725268 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Principally, hurdle technology disrupts the following phenomena in microbes

- (1) respiration
- (2) homeostasis
- (3) photosynthesis
- (4) osmosis

Options :

- 55317221013. 1
- 55317221014. 2
- 55317221015. 3
- 55317221016. 4

Question Number : 155 Question Id : 5531725269 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Canned food should be stored in

- (1) ambient temperature
- (2) refrigerator
- (3) deep freezer
- (4) dehumidified chamber

Options :

- 55317221017. 1
- 55317221018. 2
- 55317221019. 3
- 55317221020. 4

Question Number : 156 Question Id : 5531725270 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 acts as both synergist and antioxidant?

- (1) Ascorbic acid
- (2) Citric acid
- (3) Phosphoric acid
- (4) Tartaric acid

Options :

- 55317221021. 1
- 55317221022. 2
- 55317221023. 3
- 55317221024. 4

Question Number : 157 Question Id : 5531725271 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 best suited for freezing of fruit cubes?

- (1) Cryogenic freezing
- (2) Air blast freezing
- (3) Plate freezing
- (4) High pressure freezing

Options :

- 55317221025. 1
- 55317221026. 2
- 55317221027. 3
- 55317221028. 4

Question Number : 158 Question Id : 5531725272 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 fruit candy the mode of preservation is

- (1) osmosis
- (2) temperature reduction
- (3) addition of class II preservatives
- (4) pH reduction

Options :

- 55317221029. 1
- 55317221030. 2
- 55317221031. 3
- 55317221032. 4

Question Number : 159 Question Id : 5531725273 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 controlled storage system for the high fat foods the

- (1) oxygen level is kept high
- (2) oxygen level is kept low
- (3) carbon dioxide level is kept low
- (4) O₂ and CO₂ levels are kept same as that of atmosphere

Options :

- 55317221033. 1
- 55317221034. 2
- 55317221035. 3
- 55317221036. 4

Question Number : 160 Question Id : 5531725274 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 factors which make cake batter elastic are

- (1) fat and sugar
- (2) gluten in flour
- (3) proteins of milk and egg
- (4) gluten in flour and proteins of milk and egg

Options :

- 55317221037. 1
- 55317221038. 2
- 55317221039. 3
- 55317221040. 4

Question Number : 161 Question Id : 5531725275 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 an example of sugar confectionary product where deliberate sugar crystallization is done?

- (1) Fondant
- (2) Fudge
- (3) Frost
- (4) Film

Options :

- 55317221041. 1
- 55317221042. 2
- 55317221043. 3
- 55317221044. 4

Question Number : 162 Question Id : 5531725276 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Freezing point of cow milk is

- (1) -0.25 to -0.35°C
- (2) -0.54 to -0.59°C
- (3) -0.70 to -0.75°C
- (4) -0.80 to -0.85°C

Options :

- 55317221045. 1
- 55317221046. 2
- 55317221047. 3
- 55317221048. 4

Question Number : 163 Question Id : 5531725277 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Fat bloom is the defect found in

- (1) margarine
- (2) chocolate
- (3) ghee
- (4) yoghurt

Options :

- 55317221049. 1
- 55317221050. 2
- 55317221051. 3
- 55317221052. 4

Question Number : 164 Question Id : 5531725278 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

On cooking of cured meat, the nitric oxide and myoglobin is converted to

- (1) nitrosomyoglobin
- (2) nitrosohemocyanin
- (3) nitrosohemoglobin
- (4) nitrosohexochrome

Options :

- 55317221053. 1
- 55317221054. 2
- 55317221055. 3
- 55317221056. 4

Question Number : 165 Question Id : 5531725279 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Chitosan is extracted from

- (1) shrimp waste
- (2) paddy waste
- (3) wheat husk
- (4) red gram shells

Options :

- 55317221057. 1
- 55317221058. 2
- 55317221059. 3
- 55317221060. 4

Question Number : 166 Question Id : 5531725280 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Commercially fish oil is extracted from

- (1) *sardnella* sp.
- (2) *penacus* sp.
- (3) *catla* sp.
- (4) *clarius* sp.

Options :

- 55317221061. 1
- 55317221062. 2
- 55317221063. 3
- 55317221064. 4

Question Number : 167 Question Id : 5531725281 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Commercially meat tenderization is practiced in

- (1) Fish meat
- (2) Beef
- (3) Elephant meat
- (4) Molluscan meat

Options :

- 55317221065. 1
- 55317221066. 2
- 55317221067. 3
- 55317221068. 4

Question Number : 168 Question Id : 5531725282 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

If the egg floats more in water then we can assume that the egg is

- (1) fresh egg
- (2) old egg
- (3) fertilized egg
- (4) unfertilized egg

Options :

- 55317221069. 1
- 55317221070. 2
- 55317221071. 3
- 55317221072. 4

Question Number : 169 Question Id : 5531725283 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 type of fish is generally used for smoking?

- (1) Marine fish
- (2) Freshwater fish
- (3) Lean fish
- (4) Fatty fish

Options :

- 55317221073. 1
- 55317221074. 2
- 55317221075. 3
- 55317221076. 4

Question Number : 170 Question Id : 5531725284 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Natural casings for sausages are prepared from

- (1) intestine of animal
- (2) food grade plastic
- (3) stomach of animal
- (4) skin of animal

Options :

- 55317221077. 1
- 55317221078. 2
- 55317221079. 3
- 55317221080. 4

Question Number : 171 Question Id : 5531725285 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

TOTOX number is calculated by

- (1) peroxide value + $\frac{1}{2}$ anisidine value
- (2) 2 (peroxide value + anisidine value)
- (3) 2 peroxide value + anisidine value
- (4) peroxide value + anisidine value

Options :

55317221081. 1

55317221082. 2

55317221083. 3

55317221084. 4

Question Number : 172 Question Id : 5531725286 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

TMA is the quality index in fish which is high in the case of

- (1) freshwater fish
- (2) marine fish
- (3) river fish
- (4) pond fish

Options :

55317221085. 1

55317221086. 2

55317221087. 3

55317221088. 4

Question Number : 173 Question Id : 5531725287 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Odour test is done by

- (1) sniffing
- (2) touching
- (3) drinking
- (4) tasting

Options :

55317221089. 1

55317221090. 2

55317221091. 3

55317221092. 4

Question Number : 174 Question Id : 5531725288 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Brabender farinograph is used for determination of

- (1) freshness of dough
- (2) braking strength
- (3) viscosity
- (4) freshness in meat

Options :

55317221093. 1
55317221094. 2
55317221095. 3
55317221096. 4

Question Number : 175 Question Id : 5531725289 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

OHAS is written as

- (1) Occupational Health and Safety
- (2) Occupational Health Assessment Society
- (3) Occupational Health Safety Assessment Service
- (4) Occupational Hazard Analysis System

Options :

55317221097. 1
55317221098. 2
55317221099. 3
55317221100. 4

Question Number : 176 Question Id : 5531725290 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Unit of specific gravity is

- (1) g/cm³
- (2) kg/cm³
- (3) kg/m³
- (4) None of the above

Options :

55317221101. 1
55317221102. 2
55317221103. 3
55317221104. 4

Question Number : 177 Question Id : 5531725291 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Higher interfacial tensions of liquids limits which of the following phenomenon

- (1) Centrifugation
- (2) Emulsification
- (3) filtration
- (4) dispersion

Options :

- 55317221105. 1
- 55317221106. 2
- 55317221107. 3
- 55317221108. 4

Question Number : 178 Question Id : 5531725292 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 driving force for material transport through the membrane is

- (1) temperature difference
- (2) pressure difference
- (3) velocity difference
- (4) flow rate difference

Options :

- 55317221109. 1
- 55317221110. 2
- 55317221111. 3
- 55317221112. 4

Question Number : 179 Question Id : 5531725293 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 packaging material PET is

- (1) polyethylene tripolyamide
- (2) polyethylene toluene
- (3) polyethylene terephthalate
- (4) polyethylene terephthalate

Options :

- 55317221113. 1
- 55317221114. 2
- 55317221115. 3
- 55317221116. 4

Question Number : 180 Question Id : 5531725294 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A widely used material for carbonated soft drinks and bottled water is

- (1) HDPE
- (2) PET
- (3) PP
- (4) PVC

Options :

- 55317221117. 1
- 55317221118. 2
- 55317221119. 3
- 55317221120. 4

Question Number : 181 Question Id : 5531725295 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 for the hot and surface treatment of glass?

- (1) Calcium Oxide
- (2) Zinc Oxide
- (3) Tin Oxide
- (4) Copper Oxide

Options :

- 55317221121. 1
- 55317221122. 2
- 55317221123. 3
- 55317221124. 4

Question Number : 182 Question Id : 5531725296 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 term 'gob' is used during the manufacture of

- (1) Glass
- (2) metal can
- (3) corrugated box
- (4) Aluminium can

Options :

- 55317221125. 1
- 55317221126. 2
- 55317221127. 3
- 55317221128. 4

Question Number : 183 Question Id : 5531725297 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 term 'blow moulding' is used during the production of

- (1) metal can
- (2) plastic bottles
- (3) plastic laminates
- (4) corrugated box forming

Options :

- 55317221129. 1
- 55317221130. 2
- 55317221131. 3
- 55317221132. 4

Question Number : 184 Question Id : 5531725298 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 baker's yeast?

- (1) *Saccharomyces cerevisae*
- (2) *Saccharomyces bulgaricus*
- (3) *Saccharomyces carlsbergensis*
- (4) *Candida albicans*

Options :

- 55317221133. 1
- 55317221134. 2
- 55317221135. 3
- 55317221136. 4

Question Number : 185 Question Id : 5531725299 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Alcohol content in beer is (by weight)

- (1) 3%–4%
- (2) 5%–12%
- (3) 20%–23%
- (4) 35%–38%

Options :

- 55317221137. 1
- 55317221138. 2
- 55317221139. 3
- 55317221140. 4

Question Number : 186 Question Id : 5531725300 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Hops are used in the manufacture of

- (1) Wine
- (2) Beer
- (3) Brandy
- (4) Whiskey

Options :

- 55317221141. 1
- 55317221142. 2
- 55317221143. 3
- 55317221144. 4

Question Number : 187 Question Id : 5531725301 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Dry wines are free from

- (1) moisture
- (2) unfermented sugars
- (3) glycerol
- (4) fermentable sugars

Options :

- 55317221145. 1
- 55317221146. 2
- 55317221147. 3
- 55317221148. 4

Question Number : 188 Question Id : 5531725302 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Anaerobic degradation of the proteins by micro-organisms with the production of indole, skatole etc is called

- (1) putrefaction
- (2) reversion
- (3) rancidity
- (4) autolysis

Options :

- 55317221149. 1
- 55317221150. 2
- 55317221151. 3
- 55317221152. 4

Question Number : 189 Question Id : 5531725303 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Clostridium botulinum is

- (1) mesophilic non-spore forming
- (2) thermophilic non-spore forming
- (3) mesophilic spore forming
- (4) Thermophilic spore forming

Options :

55317221153. 1

55317221154. 2

55317221155. 3

55317221156. 4

Question Number : 190 Question Id : 5531725304 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 of milk is caused by

- (1) *Alcaligenes viscolactis*
- (2) *Enterobacter aerogens*
- (3) *Bacillus cereus*
- (4) *Pseudomonas fluorescens*

Options :

55317221157. 1

55317221158. 2

55317221159. 3

55317221160. 4

Question Number : 191 Question Id : 5531725305 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 genetically modified bacteria widely used for the production of enzymes and hormones biotechnologically is

- (1) *Bacillus subtilis*
- (2) *Escherichia coli*
- (3) *Enterobacter aerogens*
- (4) *Pseudomonas spp.*

Options :

55317221161. 1

55317221162. 2

55317221163. 3

55317221164. 4

Question Number : 192 Question Id : 5531725306 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Genetically modified α -amylase is used for the production of

- (1) maple syrup
- (2) high fructose corn syrup
- (3) protein hydrolysates
- (4) xanthan gum

Options :

55317221165. 1

55317221166. 2

55317221167. 3

55317221168. 4

Question Number : 193 Question Id : 5531725307 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Lemon oil mainly contains

- (1) terpene hydrocarbons
- (2) benzene compounds
- (3) acetaldehyde
- (4) dimethyl sulfide

Options :

55317221169. 1

55317221170. 2

55317221171. 3

55317221172. 4

Question Number : 194 Question Id : 5531725308 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Products of Maillard reaction are important for the flavour of

- (1) fruit juices
- (2) baked bread and biscuits
- (3) whiskey
- (4) wine

Options :

55317221173. 1

55317221174. 2

55317221175. 3

55317221176. 4

Question Number : 195 Question Id : 5531725309 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Vanillin is extracted from

- (1) vanilla fruit
- (2) vanilla leaves
- (3) vanilla pod
- (4) vanilla root

Options :

- 55317221177. 1
- 55317221178. 2
- 55317221179. 3
- 55317221180. 4

Question Number : 196 Question Id : 5531725310 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Diacetyl is a flavouring compound associated with

- (1) fruit juices
- (2) wines
- (3) butter
- (4) sausages

Options :

- 55317221181. 1
- 55317221182. 2
- 55317221183. 3
- 55317221184. 4

Question Number : 197 Question Id : 5531725311 Question Type : MCQ Option Shuffling : No Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Onion flavours are mainly based on

- (1) acetyl derivatives
- (2) methyl derivatives
- (3) propyl derivatives
- (4) glycol derivatives

Options :

- 55317221185. 1
- 55317221186. 2
- 55317221187. 3
- 55317221188. 4

Question Number : 198 Question Id : 5531725312 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 Strecker degradation of amino acids is a key reaction in the generation of aroma compounds during

- (1) nitrite interactions in food
- (2) maillard reactions
- (3) salt-protein interactions
- (4) Fat soluble vitamins and protein interactions

Options :

- 55317221189. 1
- 55317221190. 2
- 55317221191. 3
- 55317221192. 4

Question Number : 199 Question Id : 5531725313 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 India, labelling requirements of processed foods is given by

- (1) BIS
- (2) ISI
- (3) FSSAI
- (4) FAO

Options :

- 55317221193. 1
- 55317221194. 2
- 55317221195. 3
- 55317221196. 4

Question Number : 200 Question Id : 5531725314 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Egg yolk is a rich source of

- (1) glucose
- (2) lecithin
- (3) anthocyanins
- (4) polyphenols

Options :

- 55317221197. 1
- 55317221198. 2
- 55317221199. 3
- 55317221200. 4