PU Ph D Food Science and Technology

1 of 100 201 PU_2015_158 Which involves achieving growth dry selling more of our existing products in existing markets? Product development Market penetration Market development Diversification 2 of 100 123 PU 2015 158 Cinnamyl esterase activity in white wine contributes to the:-Hydrolysis of pectin Hydrolysis of coumaric and ferulic acid Hydrolysis of polyphenol Hydrolysis of rhamnogalacturonan 3 of 100 135 PU_2015_158 Genes involved in nitrogen fixation:nix gene nit gene nif gene nfi gene 4 of 100 208 PU_2015_158 If permanent preservation is to occur, food must be protected from ______ \circ Dust Contamination Recontamination Spoilage 5 of 100 128 PU_2015_158 pH of egg yolk:-7.0-7.5 5.5-5.8 6.0-6.3

	6.5-7.0
165	of 100 5 PU_2015_158 Sural convectional heat transfer is characterized by:-
	Peclet number
	Grashhoff number
	Prandtl number
	Reynolds number
204 The	If 100 PU_2015_158 descriptions dimensions, specifications, calculations and so forth, are placed in a formal document assigned a document control number.
	Final engineering
	Determine the impact of environment
	Communication of the design
	Constraints
151	f 100 PU_2015_158 ich of the following is a renewable energy source?
	Solar Energy
	Natural Gas
	Coal
	Bitumen
183	f 100 BPU_2015_158 acyl derivatives of nuraminic acid are generally called:-
	Phytic acid
	Sialic acid
0	Uronic acid
	Muramic acid
198	of 100 BPU_2015_158 genol is the principal component of:-
	coriander
	cassia

	clove
	cardamom
155	of 100 PU_2015_158 ong the following, which is most important for carrying out a material balance?
	Waste Quantity
	Pressure
	Temperature of Products
	Mass
196 Pek	of 100 PU_2015_158 oe is a:-
	Method of rolling
	Leaf grade
	Broken grade
	None
122	of 100 PU_2015_158 ich of following is anomeric pair?
	α-D-glucose and β-D-glucose
	D-glucose and D-fructose
	D-glucose and L-glucose
	α-D-glucose and β-L-glucose
	of 100 PU_2015_158 is the act of developing an ideal scheme or plan of action.
	Evaluation of proposal solution
	Identification of constraints
	Component requirement
	Conceptualization
113	of 100 PU_2015_158 at are the components of ceramide?
	Sphingosine+ fatty acid + phosphoric acid
	Sphingosine + fatty acid + phosphoric acid + nitrogenous base

	Sphingosine + fatty acid
	Glycerol + fatty acid + phosphoric acid
142	of 100 PU_2015_158 purine base is substituted by a pyrimidne or viceversa the substitution is called:-
	Transition
	Mutation
	Transversion
	Transformation
121	of 100 PU_2015_158 typical cyclical structure of Glucose is α and β D:- Glucoside
0	Glucosamine
	Glucofuranose
	Glucopyranose
125	of 100 PU_2015_158 hotosynthetic bacteria, photosynthesis takes place in:-
	Chromotophores
0	Thylakoids
	Chloroplast
	Chlorophyll
168 For	of 100 PU_2015_158 an ideal gas, the compressibility factor:-
0	Is unity at all temperature
	Decreases with pressure rise
9	Is unity at Boyle's temperature
	Zero
129	of 100 PU_2015_158 artificial inducer commonly used in experimental work is:-
0	β-galactosidase
	Calcium chloride

	Isopropyl thio galactoside (IPTG)
	X-gal
106	of 100 PU_2015_158 at is invert sugar, and why is it so named?
	sugar mixture from hydrolysis of starch; α-glycosidic bonds are changed to β-glycosidic bonds
	the sugar mixture from hydrolysis of sucrose; the optical rotation changes from (+) to (-)
	the sugar mixture from hydrolysis of sucrose; fructose is isomerized to glucose
	the sugar mixture from hydrolysis of starch; glucose is isomerized to fructose
112	of 100 PU_2015_158 Intify the correct name for the following peptide.
Н	O H O OH
	glycyl-L-phenylalanyl-L-alanine
	L-phenylalanyl-L-alanyl-glycine
	L-alanyl-L-phenylalanyl-glycine
	L-alanyl-glycyl-L-phenylalanine
143	of 100 PU_2015_158 first mycotoxin recognized as affecting human beings:- Shiga toxin
	Ergot
	Pertussis
0	α toxin
	of 100 PU_2015_158 objective method for measuring volatile flavouring compounds in food products.
	Hunter meter
	Volatile meter

	Long sought meter Mechanical meter	
182	of 100 PU_2015_158 Chief spoilage organism on smoked fish are:-	
	Mold Bacteria	
	Both Mold & bacteria	
	Fungi	
124 The	of 100 PU_2015_158 e enzyme involved in enzymatic browning reactions is:-	
	Laccases	
	Diphenol hydrases	
	Polyphenol oxidases	
	Polyphenol hydrolases	
27 of 100 207 PU_2015_158 is referred to conducting an analysis to determine better the context of your product or		
Dac	kage in a new market. Contextual analysis	
	Structural specifications	
	Dynamic status evaluation	
	Concept selection	
114	of 100 PU_2015_158 ich of the following statements is untrue about protein secondary structure?	
stru	The ability of peptide bonds to form intramolecular hydrogen bonds is important to secondary acture.	
	The alpha helix, beta pleated sheet and beta turns are examples of protein secondary structure.	
	The hydrophilic/hydrophobic character of amino acid residues is important to secondary structure.	
	The steric influence of amino acid residues is important to secondary structure.	
138	of 100 8 PU_2015_158 9 food that readily spoil unless special preservative methods are used, classified under:- Perishable foods	

	Semi perishable foods
	Stable foods
	Non perishable foods
136 Am	of 100 PU_2015_158 Ong the following microorganism complete pathway of glucose to lactic acid is found only in:-
	Bifidiobacterium
	Lactobacillus
	Lactococcus
	Leuconostoc
181 Mea	of 100 PU_2015_158 at of goat is called:-
	Mutton
	Chevon
	Hog
	Veal
152	of 100 PU_2015_158 enhouse effect refers to increase in:-
	Greenery
	Carbon monoxide
	Global temperature
	Atmospheric pressure
144 Cole	of 100 PU_2015_158 onies resembling molar teeth are produced by:-
	Nocardia brasiliensis
	Actinomadura madurae
	Nocardia asteronoids
	Actinomyces israelii
199	of 100 PU_2015_158 erose is a:-
	Trisaccharide

-

	Polysaccharide
	Disaccharide
	Monosaccharide
154	PU_2015_158 en heat is added or removed, resulting in a change of temperature is called as:- Latent heat Sensible heat Heat capacity Specific heat
150	of 100 PU_2015_158 teurization temperature of milk:-
	72 C 82 C
	52 C
167	PU_2015_158 piratory Quotient RQ is a measure of:- Amount of O ₂ formed / gram of substrate feed Amount of CO ₂ formed / gram of substrate feed Amount of CO ₂ formed/ gram of O ₂ feed None of the above
141	of 100 PU_2015_158 biotic Gramicidin S is obtained from the bacterium:- Bacillus cereus Bacillus licheniformis Bacillus subtilis Bacillus brevis
153	of 100 PU_2015_158 he sugar is and milk sugar is Lactose and sucrose

	Sucrose and lactose
	Glucose and sucrose
	Lactose and Maltose
184	of 100 PU_2015_158 rch used in frozen food should contain:- Amylose content dose does not make any difference Less amylopectin High amylose Less amylose
205	of 100 5 PU_2015_158 the laboratory studies are undertaken during which environmental conditions are elerated by a known factor, so that the product deteriorates at a faster than normal rates.
	Shelf life prototype
	Accelerated shelf life testing
	Shelf life of existing products
	Endpoint study
173	of 100 BPU_2015_158 Clet number (Pe) is given by:- Pe = Re Pr 9Pe = Nu Re Pe = Pr/Re Pe = Re/Pr
174	of 100 PPU_2015_158 ashhoff number is:- $\mu^2/\beta g \Delta t l^2 \rho^3$
0	$\beta g \Delta t l^2 \rho^3 / \mu^2$
0	$Bg\Delta tl^3 \rho^2/\mu^2$
	$\mu^2/Bg\Delta t I^3 \rho^2$

127	of 100 'PU_2015_158 hemical substance resembling a base is called a:-
	Base strategy
	Base substance
	Base analogues
	Base molecule
197	of 100 'PU_2015_158 mato ketchup is a type offluid. Bingham plastic Newtonian Dilatent Plastic
139	of 100 PU_2015_158 e proteins in combination with prosthetic group like pigment is:- Lipoprotein Chromoprotein Phosphoprotein Metalloprotein
172	of 100 2 PU_2015_158 2 deking – Pircet equation is his study of:- Product formation kinetics Oxygen utilization kinetics Substrate utilization None of the above
137 Ana	of 100 'PU_2015_158 aerobic decomposition of proteins, peptides or aminoacids results in the production of obnoxious ours and is then called:- Deamination Denitrification Putrefaction

0	Nitrification
111	of 100 PU_2015_158 ch of the following molecules is involved in the feedback control of the enzyme phosphorylase a?
	glucose-1-phosphate
	AMP adrenaline'
	glycogen
E 0	
126 Pso	of 100 PU_2015_158 ralens are:-
	Food additives
	Digestive compound
	Food allergens
	Natural toxicans
108	of 100 PU_2015_158 ch of the following statements most correctly defines the isoelectric point?
	the pH at which all molecular species are neutral and uncharged.
	the pH at which negatively and positively charged molecular species are present in equal centration.
	the pH at which all molecular species are ionized and that carry the same charge.
	the pH at which half the molecular species are ionized (charged) and the other half unionized.
171	of 100 PU_2015_158 c is called:-
	Grashhoff number
	Schmidt number
0	Rayleigh number
	None of these
206 The	PU_2015_158 average length of time that a product spends on the retail shelf is found by monitoring sales from ils outlets and from this the required shelf life is estimated.
	Processing pavameters
	Turnover time

	Literature study
O	Newly developed products Turnover time
107	of 100 PU_2015_158 isaccharide formed by 1,1-glycosidic linkage between their monosaccharide units is:-
	Lactose
	Sucrose
	Maltose
	Trehalose
105	of 100 PU_2015_158 example of sulphur containing amino acid is:-
	2-Amino-3-methylbutanoic acid
	2-Amino-3-mercaptopropanoic acid
0	2-Amino-3-hydroxypropanoic acid
	Amino acetic acid
195	of 100 PU_2015_158 halpy of the product is on freezing. Increases and Decreases Decreases Remain same Increases
169 Unit	of 100 PU_2015_158 t of mass velocity is:-
	Kg/hr
	Kg/m hr
	Kg/m ²
	Kg/m ² hr
109 Ider	of 100 PU_2015_158 httify the strongest form of intermolecular bonding that could be formed involving the residue of the no acid serine. ionic bond

	hydrogen bond
	van der Waals interactions
	none of the above
202	PU_2015_158 is a newly packaged and labelled form of existing products prompted ugh new advertising strategies.
	Creative products
	·
	Line extension
	Reformulate the existing products
	Repositioned existing products
166	PU_2015_158 t juice can be concentrated in a:-
	High pressure evaporator
	Long tube evaporator
	Falling film evaporator
	None of theses
230	of 100 PU_2015_158 dification of starch may affect:- Viscosity
	Gelatinization and heating time
0	Freezing stability and cold water stability
	All of the above
226	of 100 PU_2015_158 ch of the following pair of carbohydrates are anomers of each other?
	α- Glucose and β-Fructose
	α- Glucose and β-Glucose
	α- Glucose and α- Mannose
	All of the above
231	of 100 PU_2015_158 ymes are:-

0 0 0	carbohydrates DNA molecule proteins nucleic acids
252	PU_2015_158 nest source of Riboflavin is:- Mango Bael Papaya Karonda
229	PU_2015_158 bonation in soft drinks is commonly achieved by adding:- carbon dioxide sodium carbonate calcium carbonate sodium bicarbonate
243	of 100 PU_2015_158 s are abundantly found in:- a) Reproductive tissue b) Vegetative tissue c) Both (a) and (b) d) None of these
253 Soft	PU_2015_158 c dough is due to:- High temperature Low temperature Below normal temperature Normal temperature
	of 100 PU_2015_158

Which refrigerant is commonly is used in cold storage in our country?

	Ammonia
	Carbide
	Sodium benzoate
	Ethylene
235 Ami	of 100 PU_2015_158 no acids are joined by:-
	peptide bond
	glycosidic bond
	hydrogen bond
	ionic bond
225	of 100 PU_2015_158 etable oils are rich in:-
	ω-3 fatty acids
	ω-6 fatty acids
	ω-5 fatty acids
	ω-4 fatty acids
254 Wha	of 100 PU_2015_158 at is the ratio of flour, fat, salt and water in the preparation of water biscuits and matzos? 100:6.5:1:29
	70:6.5:1:15
	90 : 7.5 : 1 : 25
	80:6.5:1:20
72 of 100 227 PU_2015_158 Richest source of B12:-	
	Goat liver and Spirulina
	Chocolate and green grains
	Rice and egg
	Carrot and chicken breast
	of 100

234 PU_2015_158 What is phytic acid?

0	Hexaphosphoric acid of inositol Potassium salt of hexaphosphoric acid Phosphorous associated with mannitol None of the above
241	of 100 PU_2015_158 uid form of triglycerides at ordinary room temperature are called:- Fats Oils Solid None of these
242	of 100 PU_2015_158 ne value measures:- Degree of saturation Amount of carbon present Degree of unsaturation Degree of oxidation
233	of 100 PU_2015_158 ST milk is milk that has been processed using~. procedures. homogenous tempering short time hot temperature short tempering high temperature short time homogenization time scalding temperature
245 F gc	of 100 PU_2015_158 cod gels are examples of:- Plastic solids Gels are not solids Elastic solids None of the above
	PU_2015_158

A dipeptide has:-

	2 amino acids and 3 peptide bonds
0	2 amino acids and 2 peptide bonds
	2 amino acids and 4 peptide bonds
	3 amino acids and 3 peptide bonds
244	of 100 PU_2015_158 nolds number is:- Ratio b/w inertial force and pressure
	Ratio b/w viscous force and pressure difference
	Ratio b/w inertial force and viscous force
	Ratio b/w viscous force and inertial force
232	of 100 PU_2015_158 primary structure of protein represents:-
	3-dimensional structure of protein
	sub unit structure of protein
	helical structure of protein
	Linear sequence of amino acids joined by peptide bond
281 Whi	of 100 PU_2015_158 ch of the following cells secretes Eselectins?
	Microglial cells
	Eosinophils
	Endothelial cells
	Epithelial cells
282 Bov	of 100 PU_2015_158 ine keratitis is caused by:-
	Bacteroides
	Staphylococcus
	Bordetellapertosis
	Morexellabovis
83 (of 100

83 of 100
287 PU_2015_158
The micro-organism which is present in both fresh and frozen juices is:-

	P. chrysogenum
	E. coli
	Entereobacteraerogenes
	None of these
277	PU_2015_158 rces of lead in our environment are:- fillings for teeth, refrigerators, crystal glassware, oil paintings x-ray shielding, fillings for teeth, automobile paint, bathroom fixtures paint, crystal glassware, old water pipes, PVC pipes paint, x-ray shielding, old water pipes, residue from leaded gasoline
278	PU_2015_158 ne US, the percentage of traffic deaths that are alcohol related is:- 20% 75% 10% 40%
272	PU_2015_158 d involved in the dough of the flour is/are:- Hydrogen bond Covalant bond Hydrophobic bond All of the above
271 Vac C C	PU_2015_158 uum cooling is most suitable for:- Leafy vegetables Tubers Fruits None of these
	of 100 PLL 2015, 158

299 PU_2015_158
Arrange the potencies of toxin in descending order of the following canned foods:-

	corn> peas>string beans>spinach
	peas>string beans>spinach> corn
	corn> spinach> peas>string beans
	corn> string bean>peas>spinach
280	of 100 PU_2015_158 right red lividity indicates:- cyanide poisoning carbon monoxide poisoning strychnine poisoning arsenic poisoning
279	of 100 PU_2015_158 pot test can be used to determine:- whether a particular white powder is casine whether a particular white powder is cocaine whether a particular white powder is not cocaine whether a particular white powder is protin
297	of 100 PU_2015_158 production of acetic acid from ethanol is an:- anaerobic process aerobic process both anaerobic & aerobic neither anaerobic nor aerobic
286 Anti	of 100 PU_2015_158 hracnose is a defect which can be observed as:- spotting of leaves spotting of seedpods spotting of fruits all of these of 100
284	PU 2015 158

What is meant by the therapeutic ratio or index?

	The ratio of LD ₅₀ to ED ₉₉
	The ratio of ED ₉₉ to ED ₅
	The ratio of LD ₅₀ to ED ₅₀
	The ratio of LD ₁ to LD ₅
273	of 100 PU_2015_158
Bes	t maturity indices of orange is:-
	Sugar %
	TSS
	Acid %
	Brix : arid ratio
296 The	of 100 PU_2015_158 organism B. <i>brevis</i> can be used commercially for the production of:-
	tyrocidin
	tyrothricin (bacitracin tyrocidin complex)
	gramicidin A
	all of the above
276	of 100 PU_2015_158 ch of the following is NOT a narcotic?
	Fentanyl
	Ectasy
	Heroine
	All of these are narcotics
298 Vine	of 100 PU_2015_158 egar is a fermentation derived food product containing not less than:-
	25% acetic acid
	6% acetic acid
	15% acetic acid
	4% acetic acid
274	of 100 PU_2015_158 rry coffee is obtained by:-

	Chemical treatment
	Wet processing
	Vacuum processing
	Dry processing
283	of 100 B PU_2015_158 which of the following the enzyme substrate complex is irreversible in nature? Both Competitive & Non- competitive inhibition Un Competitive inhibition Non- Competitive inhibition Competitive inhibition
288 The	O of 100 B PU_2015_158 e spoilage of eggs by fungi goes through stages of mold growth that give the defects their names. Very ly mold growth is termed:- bacterias spot superficial fungal spoilage fungal rotting pin-spot molding

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113 Ane	f 100 PU_2016_158_E mometer is an instrument used to measure:-
0	Water flow rate
0	Air temperature
0	Pressure
0	Air flow rate
114 If ar	f 100 PU_2016_158_E n equation is dimensionally homogenous, it can be reduced to a relationship among a complete set of ensionless products and the statement is known as:-
0	Buckingham π Theorem
0	Laplace Theorem
0	Newtons Theorem
0	Partial derivatives
191	f 100 PU_2016_158_E sible heating or cooling process of air-vapor mixture on psycrometric chart is represented by:-
0	Curve
0	Vertical line
0	Horizontal line
0	Inclined line
184 The	f 100 PU_2016_158_E work required for crushing material is proportional to the logarithm of the ratio between initial and diameters. This is the statement of:-
	Bond's Law
	Rittinger's Law
	Boyle's Law
	Kinks's Law
153 Rota	f 100 PU_2016_158_E ary or reel sterilizers are used for sterilizing:-
0	Liquid foods in pipe
0	Bulk materials

0	Micowave Canned food
107 The	F 100 PU_2016_158_E unit of thermal conductivity is:- W/m/k W/m² /K J/m-K
0	Btu/ft ² .h ⁰ F
118 Salt	PU_2016_158_E is a better food preservative than sugar because it:- Lowers the vapor pressure of food water by a larger extent Reduces pH
0	Has lower molecular weight
0	Kills microorganisms better
137 Frou	F 100 PU_2016_158_E ude number is expressed as:- v/gD ²
	$V^2/\sqrt{2D}$
0	v/√gD
0	v/gD
149 The	F 100 PU_2016_158_E difference between Pasteurizer and sterilizer is only in:-
0	Temperature attained
0	Heating agent used
	Design of equipment
0	Cooling pattern
163 A m	of 100 PU_2016_158_E ale bovine animal that is castrated after maturing is called:-
0	Steer
O	Veal

O	Stag
0	Heifer
136	of 100 PU_2016_158_E fluid flow system velocity at one point is measured by:-
0	Orifice meter
0	Anemometer
0	Pitot tube
0	Rotameter
116	of 100 PU_2016_158_E for measurement of vacuum is:-
	Mm of Hg
0	Kg/cm
0	Kgf/cm ²
	Torr
131	of 100 PU_2016_158_E d materials are generally:-
0	Plastic
0	Visco-plastic
0	Elastic
0	Visco-elastic
102	of 100 PU_2016_158_E er activity of pure water is:-
0	Less than one
0	Equal to one
0	Greater than one
0	Zero
170 Poly	of 100 PU_2016_158_E vstyrene can be used for:-
0	Semi-acidic foods
0	Neutral foods

О	Acidic foods
0	Basic foods
196 A m	of 100 PU_2016_158_E hixture of dry air and water vapor, when the air has diffused the maximum amount of water vapor into a called:-
0	Dry-moist air
0	Dry air
0	Saturated air
0	Moist air
171 Wa	of 100 PU_2016_158_E ter Vapor transmission rate (WVTR) is expressed as:-
0	g/m ²
0	$g/m^2/24 hr$
0	g/cm ²
0	g/cm ² /24 hr
182	of 100 PU_2016_158_E fishy flavor of fish is due to:-
0	Tri methyl amine oxide
0	Diacetyl
0	Methyl Urea
0	Trimethyl amine
141 The	of 100 PU_2016_158_E unit of thermal diffusivity is:-
0	m/h ⁰ C
0	m^2/h
0	K Cal/m ² /C
	m^2/h^0 C
123 The	of 100 PU_2016_158_E refreezable water can be detected by:-
0	X-ray fluorescence

0	Wet bulb and Dry bulb temperatures				
\circ					
0	Differential Thermal Analysis				
194 An a	of 100 PU_2016_158_E air stream (1 atmospheric pressure) at 100° C and 60% relative humidity has apartial pressure of er vapor equal to:- 0.53 bar 0.72 bar 0.41 bar 0.61 bar				
117	PU_2016_158_E et cereal foods contain mainly:- Fat Protein Crude fiber Carbohydrate				
101	of 100 PU_2016_158_E d processes can be analyzed in terms of:- Mass balance Unit operation Process chart Energy balance				
126 Nation	PU_2016_158_E ure of crop grain is:- Wet and dry Aerodynamic Humid Hygroscopic				
133	of 100 PU_2016_158_E un's equation is applicable to:-				

0	Porous media flow
0	Turbulant flow
\circ	Slit flow
\circ	Laminar flow
111	of 100 PU_2016_158_E -cooling of fruit and vegetable is done to:- Improve appearance Improve ripening Increase moisture loss Reduce the amount of refrigeration
146 100 500 stea	of 100 5 PU_2016_158_E 50 Kg of milk (Cp= 3.9 KJ/Kg/K) at 80°C is to be heated to 135°C in a sterilizer by injecting steam at 50 KPa(152°C, λ= 2109 Kj/Kg, Cpw = 4.18KJ/Kg/K). If heat loss to the surrounding is 5%, the amount of am to be injected is:-
0	106.8 Kg
0	101.7 Kg
0	103.3 kg
0	98.4 Kg
159 The	of 100 PU_2016_158_E e temperature at which the water in a fruit will freeze is dependent on the amount of the following sent in the fruit:- Oil Fiber
0	Sugar
	Water
151 Mal den	of 100 PU_2016_158_E Ithu's Law on microbial growth is given by the differential equation, dx/dt =μx, where x is microbial exity (mass of cells per unit volume of batch culture). μ is specific growth rate of culture (constant for batch) and t is the time. The time required for microbial density to double will be:-
0	In2/µ
0	μ/ln2
0	$\mu(ln2)^2$

C _{μ.ln2}
30 of 100 122 PU_2016_158_E The amount of husk that will be produced from100 Kg of paddy is:-
© 22 Kg
[©] 32 Kg
[©] 42 Kg
C 52 Kg
31 of 100 105 PU_2016_158_E Pycnometer is used to measure:-
Humidity
Porosity
Temperature
Displacement
32 of 100 142 PU_2016_158_E Highest thermal conductivity is of:-
Air
Oxygen
C Hydrogen
© Water
33 of 100 129 PU_2016_158_E If the viscosity of the fluid decreases with time, the fluid is called:-
C Thixotropic
Dilatent
Rheopectic
Bingham Fluid
34 of 100 166 PU_2016_158_E The white fuzzy growth caused by molds on meat is called:-
White spot
Green Patches
© Whiskers

0	Black spot	
130 A fa requ	of 100 PU_2016_158_E an delivers air at a flow rate of 15m³/s against static pressure of 150 mm water gauge. The power uirement is given as 30 KW. The static efficiency of fan will be:-	
0	75 %	
0	7.35%	
0	73.5 %	
0	7.5 %	
134 Dar	of 100 PU_2016_158_E cy's law valid under conditions of:-	
0	Steady uniform flow	
0	Laminar flow with Reynold's number>10	
0	Reynold's number<1	
0	Newtonian flow	
128	of 100 PU_2016_158_E noulli's equation represents conservation of:-	
0	Energy	
0	Momentum	
	Mass	
0	Force	
38 of 100 132 PU_2016_158_E For laminar flow region, the drag coefficient is, in terms of particle Reynolds's numbers R _{ep} :-		
0	64/R _{ep}	
0	18/ R _{ep}	
0	24/ R _{ep}	
0	1/ Rep	
39 of 100 179 PU_2016_158_E Major component of Vanilla flavor is:-		
0	2,5-dimethyl vanillin	
0	2-hydroxy vanillin	

0	Vanillin 4- methyl vanillin		
40 of 100 108 PU_2016_158_E Equilibrium moisture curve is a plot between:-			
\circ	Moisture content and air temperature		
0	Moisture content and air velocity		
0	Temperature and RH		
0	Moisture content and RH		
119	of 100 PU_2016_158_E h increase in pressure, boiling point temperature of water and enthalpy of evaporation		
0	Decreases, Increases		
0	Increases, decreases		
0	Increases, Increases		
0	Decreases, decreases		
42 of 100 176 PU_2016_158_E A patent for a method of treating food by microwave energy was filed by:-			
0	Raymond		
0	Tappan		
0	Dr. Percy Spencer		
0	Raytheon		
125 Acc	of 100 PU_2016_158_E elerated testing calculation for shelf life prediction are based on:-		
0000	Organoleptic Data		
	Chemical Reactions		
	Arrhenius Equation		
	Temperature dependent linear models		
174	of 100 PU_2016_158_E meat food products order was promulgated in:-		
	1955		

0	1983
О	1988
0	1973
193	PU_2016_158_E abatic humidification is an:- Isentropic process Isobaric process Isothermal process Isoenthalpic process
154	PU_2016_158_E refrigeration system works on which law of thermodynamics? Third Zeroth First Second
147	PU_2016_158_E o of energy reflected by a body to the total radiation energy incident on a body is:- Emissivity
0	Transmissivity Absorptivity Reflectivity
103	PU_2016_158_E all phase of processing operation is:- Drying Treating Bagging Milling
112	of 100 PU_2016_158_E difference between absolute and gauge pressure is:- Atmospheric pressure

Vacuum pressure
O.4333PSI
^C Zero
50 of 100 188 PU_2016_158_E Psychrometric chart is plotted between:- Absolute humidity and dry bulb temperature Dry bulb temperature and wet bulb temperature
Relative humidity and enthalpy Enthalpy and dry bulb temperature
51 of 100 104 PU_2016_158_E Pascal is the unit of:- Viscosity Pressure Displacement Temperature
52 of 100 162 PU_2016_158_E The cut from the belly portion of hog carcass is called:- Ham Veal Mutton Bacon
53 of 100 120 PU_2016_158_E Vegetable seeds are stored at absolute temperature of 320K and relative humidity of 20%. If Henderson equation for equilibrium relationship is valid for this case, where the values of constants C and n are 6.510 ⁻⁶ and 1.8 respectively, the equilibrium moisture content of seeds will be:- 5.6% 20.5% 13.4% 10.2% 54 of 100 145 PU 2016 158 E

Butter has thermal diffusivity of $8.6x\ 10^{-8}m^2/s$. If the characteristic dimension of butter slab is 2 cm then Fourier number at one hour is:-				
1.670				
0.599				
0.774				
1.292				
55 of 100 156 PU_2016_158_E One ton of refrigeration (K Cal/min) is equivalent to a heat load of:-				
200				
100				
50				
150				
56 of 100 109 PU_2016_158_E An adiabatic process taken place at:-				
Pressure				
Enthalpy				
C Heat				
Temperature				
57 of 100 187 PU_2016_158_E The ratio of the mass of water vapours to the mass of dry air is called:-				
Relative humidity				
Partial pressure of water vapours				
© Water ratio				
Absolute humidity				
58 of 100 167 PU_2016_158_E The iron content of yolk is mg/egg. 14.2				
1.42				
142.2				
0.42				
59 of 100				

	PU_2016_158_E ss flow meter utilizes principle of:-
000	Faradays Law
	Bernoulli's theorem
	Angular momentum
0	Newton's third law
100 If th bas	of 100 PU_2016_158_E be moisture content of paddy on wet basis is 25%, then what should be the moisture content on dry is? 30% 33% 20%
0	40%
235 Par	of 100 PU_2016_158_M boiling is treatment.
0	Chemical
0	Physical
0	Thermal
0	Hydrothermal
234	of 100 PU_2016_158_M content (Whole mass basis) in rice bran ranges between:- 8-10% 17-22 % 11-16 % 25-35 %
242	of 100 PU_2016_158_M ple of repose of wheat grain falls in the range of:-
0	30-40
0	31-44
0	23-28
0	20-25

	PU_2016_158_M godown extra space for alleys for inspection and disinfecting of stacks is provided which is generally ut:-
0	5%
\circ	1%
\circ	30%
\circ	20%
233	of 100 PPU_2016_158_M Idy contains% bran. 20 10 5
243 Wh mal	of 100 PU_2016_158_M en a granular material is permitted to flow from appoint into a pile, the angle which the side of the pile kes with the horizontal is called:-
0	Scant modulus
0	Critical angle
0	Angle of repose
0	Tangent modulus
228	of 100 PU_2016_158_M nmunition means:-
0000	Extraction
	Distillation
	Leaching
	Size reduction
230	of 100 PU_2016_158_M emoisture content in pulse for dehusking and splitting should be:-
0	10-20 %
0	35%
0	0-10 %

64 of 100

0	20-30 %		
247 Pres	of 100 PU_2016_158_M ssure drop in fluid flow through g	ranular materials	is best estimated by:-
0	Burke-Plummer equation		
0	Fourier equation		
0	Ergun equation		
0	Blake-Kozney equation		
250 Mixi	of 100 PU_2016_158_M ng index	with time.	
0	Increases		
0	Decreases		
0	Equals		
0	Does not change		
246	PU_2016_158_M senn equation is related to:- Size reduction of particle Storage silo design Grain transportation system Size separation of grains		
252 The	of 100 PU_2016_158_M arms of kneaders are of		shape.
0	Circular		
0	Sigmoid		
0	Rectangular		
0	Triangular		
73 of 100 220 PU_2016_158_M In reverse osmosis, particles sizes removal range is:-			
0	5 nm-0.1 mm		
0	10-50 mm		
0	0.1-10m		

° <5	5 nm		
74 of 100 239 PU_2016_158_M In Jaw crusher, the angle made between fixed jaw and movable jaw:- 40-50°			
° 30)-40°		
° 20)-30°		
° 10	0-20°		
	100 J_2016_158_M the items under Group I with	h items under Group II.	
Grou	up I	Group II	
P. Th	reonine	1. Fatty acid	
Q. Py	yridoxine phosphate	2. Sugar	
R. X	ylose	3. Amino acid	
S. O1	eic acid	4. Co-enzyme	
O _{P-}	4, Q-3, R-1, S-2		
O P-	2, Q-1, R-4, S-3		
O P-	1, Q-2, R-3, S-4		
O P-	3, Q-4, R-2, S-1		
Separa	100 J_2016_158_M ation on the basis of roundne	ess is accomplished by:-	
Aspiration separator			
	piral separator		
	oll separator		
C Inc	dented cylinder separator		
77 of 100 254 PU_2016_158_M Maximum inclination to carry food material with the belt conveyor is:- 40° 30°			

0	10°
0	20°
	20
	of 100
	PU_2016_158_M kes law is used to find out:-
0	Drag coefficient
0	Specific gravity
0	Terminal velocity
0	Surface tension
237 Mo	of 100 PU_2016_158_M dern flour mills for wheat milling are:-
0	Attrition Type
0	Under Runner type
0	Disc Type
О	Roller type
231	of 100 PU_2016_158_M k's law states that:-
0	The energy required for size of particle is proportional to ratio of initial size to final size.
Surf	The energy required for size reduction is proportional either to change in dimension or change in face area.
0	The energy required for size reduction is proportional to change in surface area of the pieces of food.
0	The energy required for size reduction is proportional to initial size.
269 Afte	of 100 PU_2016_158_D er addition of sugar, the gelatinization temperature of starch:-
0	First increases then decreases
0	Decreases
О	Remains unchanged
0	Increases
267 Wh	of 100 ? PU_2016_158_D ich is not a part of plant layout?
0	Combination layout

0	Location economics
0	Product lay out
0	Process layout
262	of 100 PU_2016_158_D er attaining terminal velocity, if the density of the particle is greater than density of the fluid: The particle will neither move upward nor downward The particle will either move upward or downward Particle will move upward Particle will move downward
261	of 100 PU_2016_158_D bulk density of rough rice approved by ASAE is:- 576Kg/m³ 596Kg/m³ 606Kg/m³ 586Kg/m³
276	of 100 5 PU_2016_158_D ich of the following is the causative agent of fowl cholera? E.coli V.cholera P.multocida S.pullorum
277	of 100 PU_2016_158_D typical oil-seed crop, the matured seeds are enriched with:- Galactolipid Neutral lipid Phospholipid Sphingolipid
292	of 100 PPU_2016_158_D Insmembrane regions of membrane proteins are usually more:- Basic

0	Hydrophilic Acidic
0	Hydrophobic
270 IU is	of 100 PU_2016_158_D s equal to:-
0	0.2µg
0	0.1µg
0	0.5µg
0	0.3µg
280 Rhe	of 100 PU_2016_158_D cumatic fever is an example of:-
0	neurodegenerative disorder
0	immunodeficiency disease
0	autoimmune disease
0	type IV hypersensitive reaction
274	of 100 PU_2016_158_D trecker degradation, during maillard reaction, the aminoacids usually react with:-
0	α- dicarbonyl compound
0	Schiffs base
0	Fat
293 Cho	of 100 PU_2016_158_D cose the option with two reducing sugars:-
0	Lactose and Maltose
0	Trehalose and Sucrose
0	Maltose and Trehalose
0	Lactose and Sucrose

92 of 100

265 PU_2016_158_D
The ratio of diameter of the largest inscribing circle to the diameter of the smallest circumscribing circle is called:-

0	Trignometry
0	Roundness
0	Sphericity
0	Shape factor
288	of 100 PU_2016_158_D ch is the strongest reducing agent in photosynthetic electron transfer reactions? P700* P700 P680*
0	Plastoquinone
264	of 100 PU_2016_158_D specific gravity of skim milk is:- Higher than water
_	Same as water
0	Lower than water
0	Same as whole milk
282	PU_2016_158_D at mechanism is responsible for movements of eukaryotic cilia and flagella? Dynein moving on microtubules Myosin moving on microfilaments Kinesin moving on microfilaments
\circ	Dynein moving on microfilaments
260	of 100 PU_2016_158_D angle of repose of wheat grain is:- 28-33
0	23-28
0	18-23
0	33-38
284	of 100 PU_2016_158_D protein is associated with all of the following except:-

0	Transcription
0	Post transcriptional modification
0	Programmed cell death
0	Tumour suppression
286	of 100 PU_2016_158_D ch one of the following microscopic techniques can be used to study the contour of proteins? SEM
0	
0	Confocal microscopy
0	TEM
	AFM
289	of 100 PU_2016_158_D end products of glycolysis include ATP:-
0	CO ₂ and H ₂ O
0	CO ₂ and NADH
0	NADH and pyruvate
0	H₂O and pyruvate
272	O of 100 PU_2016_158_D at is phytin?
0	Phosphoric acid of sorbitol
0	A polymer of phytic acid
0	Calcium salt of phytic acid
0	Phosphorous associated with mannitol

Examination: Ph.D. Food Science and Technology		
Section 1 - Section 1		
Question No.1	4.00 Bookmark	
neohesperidinedihydrochalcone from citrus rind is responsible for	DOOKINAIK [
© Sourness		
© Sweetness		
© Bitterness		
○ Astringency		
Question No.2	4.00	
The major phytochemical used as neutraceuticals is	Bookmark	
© Glucosinolates		
○ Sphingolipid		
© Choline		
© Lecithin		
Question No.3	4.00	
Question No.3	Bookmark	
Hydration is a process of		
o packing with hydrogen gas		
○ soaking in water		
C drying at high temperatures		
C drying at low temperatures		
Question No.4	4.00	
	Bookmark □	
LDL		
o provide the major means of triacylglycerol transport		
C are involved in the transport and delivery of cholesteryl esters		
o by uncontrolled self-replication are the cause of hypercholesterolemia		
are substrates for hormone sensitive lipase		
Question No.5	4.00	
Which chemical is used for controlling sprouting of onions in storage	Bookmark	
© Gallic Acid		
୍ Maleic Hydrazide		
○ Gibberellic Acid		
⊂ Ethylene (C ₂ H ₄)		
Question No.6	4.00	
Question 140.0	Bookmark □	
Thickness in thin layer drying is		
○ more than 35 cm		
○ 15-25 cm		
© 25-35 cm		
○ less than 15 cm		

Question No.7	4.00
	Bookmark □
Identify the food that contains nitrosamines formed by the reaction of nitrates and nitrites wit acids?	th amino
Cooked preserved meats	
 Bananas artificially ripened in an atmosphere of ethylene 	
Cheese aged over 6 months	
 Mushrooms cooked in aluminum pots 	
Question No.8	4.00
Question No.6	Bookmark
In the following question, the first two words (given in italics) have a definite relationship. C	
one word out of the given four alternatives which will fill the blank space and showthe sam	пе
relationship with the third word as between the first two.	
Latex is to Rubber as Flax is to?	
© Linen	
O Jute	
© Cotton	
O Silk	
Question No.9	4.00
	Bookmark □
Common drying technique is used to remove	
c equilibrium moisture content	
o bound moisture	
o total moisture content	
o free moisture	
Question No.10	4.00
Question No. 10	Bookmark
The size of round screen is represented by its	Dookinank E
○ circumference	
o area	
O diameter	
o radius	
Question No.11	4.00
Anachidania asidia an immatant fatta asidin bumana basansa t	Bookmark □
Arachidonic acid is an important fatty acid in human because it serves as a precursor to prostanoids	
Serves as a precursor to prostantitus has all trans double bonds	
imparts surface-active properties to lung surfactant	
in is a saturated fatty acid	
Question No.12	4.00
	Bookmark
Rheology deals with	
○ flow and deformation	
C torque and velocity	
C viscosity and density	
C stress and strain	

Question No.13	4.00
	Bookmark □
The temperature range for ultra high temperature UHT sterilisation of milk is	
[©] 115 - 125 ⁰ C	
[©] 90 - 100°C	
[©] 135 - 150 ^o C	
[©] 100 - 125 ^o C	
Question No.14	4.00
	Bookmark □
Glucose is used in human metabolism for the synthesis of all the following except	
Oxaloacetate	
C Ribose 5-phosphate	
© glycerol 3-phosphate	
O Leucine	
O Leucine	
	4.00
Question No.15	4.00
	Bookmark
The process of reducing fat droplet size in milk to prevent cream separation is known as	
c esterification	
o pasteurisation	
o crystallisation	
 Homogenisation 	
Question No.16	4.00
Question No. 10	Bookmark □
Fat percentage in butter is	DOORINGIN [
© 80	
C 60	
C 70	
o 50	
Question No.17	4.00
	Bookmark □
Hydrogenated oils are considered to be lower in nutritional quality due to	
O decreasing saturation of fatty acids	
increasing unsaturation of fatty acids	
 decreasing level of essential fatty acids 	

 Select the true statement. Citrus fruits are desirable in the diet because they furnish citric acid, a component of Krebs cycle Propionic acid, which is added to bread to retard spoilage, is very toxic because it cautilized in the body 	
 Citrus fruits are desirable in the diet because they furnish citric acid, a component of Krebs cycle Propionic acid, which is added to bread to retard spoilage, is very toxic because it coutilized in the body 	
utilized in the body	annot be
Contradiction and afficiency of the contradiction o	
 Cola drinks are often acidified with phosphoric acid 	
 Properly canned foods should not be kept for longer than 2 months because of oxida the container 	tion in
Question No.19	4.00
The apparatus is used for the moisture determination of spices	Bookmark [
C Hydrometer	
O Dean and stark	
Soxhlet apparatus	
Clevenger apparatus	
Question No.20	4.00
Which of the following analytical methods can be used to distinguish flavour companyed?	Bookmark □
Which of the following analytical methods can be used to distinguish flavour compounds? • near infrared spectroscopy	
O polarimetry	
© hydrometry	
© gas chromatography	
Question No.21	4.00
	Bookmark □
The moisture content of 20% (w.b) will be equal to	
C 25% (d.b)	
C 30% (d.b)	
O 35% (d.b)	
© 20% (d.b)	
Question No.22	4.00
	Bookmark □
The SI unit for specific heat of food grains is kcal/kg	
© KJ/kgK	
© kcal/kg ^o C	
© W/kg ^o C	
wing C	

Question No.23	4.00
Based on the information given answer the following question.	Bookmark <u></u>
1. In a family of six persons, there are people from three generations. Each has separate and they like different colours. There are two couples.	professions
2. Shyam is an Engineer and his wife is not a doctor and she does not like Red colour.	
 Chartered Accountant likes green colour and his wife is a teacher. Manisha is the mother-in-law of Sunita and she likes orange colour. 	
5. Vimal is the grand father of Tarun and tarun is the Principal and likes black colour.	uhita aalaum
6. Nyna is the grand daughter of Manisha and she likes blue colour. Nyna's Mother likes v	vnite colour.
Which Colour is liked by the Sunita? © White	
© Black	
C Cannot be determined	
○ Green	
Question No.24	4.00
	Bookmark □
Fluid more frequently used in super critical fluid extraction process is chlorofluorocarbon	
○ hexane	NV
○ carbon-di-oxide	
© methane	
Question No.25	4.00
Fill in the blank with the correct form of the verb.	Bookmark □
The International Women's Day with great enthusiasm by our university	last month.
© celebrated © was celebrated	
© is celebrated	
has celebrated	
Question No.26	4.00
QUESTION 140.20	Bookmark □
In grain storage system which one has high tolerance limit? © Bacteria	
○ Birds ○ Fungi	
© Insect	
Question No.27	4.00
	Bookmark □
Coenzyme A contains the vitamin o pantothenic acid	
© pyridoxine	
○ riboflavin	
○ thiamine	

Question No.28	4.00 Bookmark
Thermogravimetric analysis is not concerned with © Reagent of Precipitation	
© Mass	
○ Time	
○ Temperature	
Question No.29	4.00
You wouldn't tell them what happened,	Bookmark
○ wouldn't you?	
© would you?	
isn't it?	
© won't you?	
Question No.30	4.00
Decimal reduction time in microbial destruction is inversely proportional to	Bookmark □
© Z value	
C Universal gas constant	
© Reaction rate	
O initial concentration	
Question No.31	4.00
Choose the most appropriate preposition to fill the blank:	Bookmark □
The mathematics exam will be held between 24pm.	
○ and	
O from	
o to	
O at	
Question No.32	4.00 Bookmark
Thiamine pyrophosphate is involved in	DOOKIIIAIK [_
O oxidation-reduction reactions	
C carboxylation reactions	
o aminotransferases	
© decarboxylation reactions	
Question No.33	4.00
The NPU and BV are reference values for the comparison of the food value of	Bookmark □
o proteins	
© Carbohydrates	
O lipids	
○ fiber	

Question No.34	4.00 Bookmark
Spinach is rich in	BOOKINAIK [_
○ Vitamin E	
C Vitamin C	
C Vitamin A	
○ Vitamin B	
Question No.35	4.00
Which of the following acid will have higher bacteriostatic effect at a given pH	Bookmark □
○ Acetic acid	
C Citric acid	
○ Maleic acid	
C Tartaric acid	
Question No.36	4.00
	Bookmark □
Preservative having maximum efficiency against rope forming organisms in bread is Sulphur dioxide	
O Nitrites	
C Calcium propionate	
© Sodium benzoate	
Question No.37	4.00
Which of the following microorganisms cannot tolerate oxygen Staphylococcus aureus E. coli Penicilliumroquefortii Clostridium botulinum	Bookmark □
Question No.38	4.00
	Bookmark □
If 9 men working 6 hours a day can do a work in 88 days. Then 6 men working 8 hours a d in how many days?	ay can do it
C 97	
C 89	
C 99	
○ 95	
Question No.39	4.00
The process of mass transfer in which the water vapors move from the surface of the prod	Bookmark uce to the
surrounding atmosphere is known asatmosphere is known as	
© Transformation	
© Transmission	
 Transpiration 	
© Condensation	

Question No.40	4.00 Bookmark
The method of mining silver varies from place to place,? © isn't it?	
O doesn't it?	
O is it?	
O does it?	
Question No.41	4.00
	Bookmark □
The iodine number of a fat measures	
its degree of unsaturationits amphipathic character	
O the number of phosphate groups in the molecule	
C the number of hydroxyl groups present	
Question No.42	4.00 Bookmark
Substance required in Ca++ transport by intestinal mucosa	
© etiocholanolone	
0 1,25-dihydroxycholecalciferol	
C cholic acid C cholesterol	
Cholesterol	
Question No.43	4.00 Bookmark ┌┐
The state of the s	
What is the operating principle behind oven drying for determining moisture content off	oods?
C colour change is measured	oods?
colour change is measuredloss of weight represents loss of water	oods?
 colour change is measured loss of weight represents loss of water change in refractive index is measured 	oods?
colour change is measuredloss of weight represents loss of water	oods?
 colour change is measured loss of weight represents loss of water change in refractive index is measured 	4.00
C colour change is measured C loss of weight represents loss of water C change in refractive index is measured C change in light absorbance is measured Question No.44	4.00 Bookmark □
 colour change is measured loss of weight represents loss of water change in refractive index is measured change in light absorbance is measured 	4.00 Bookmark □
Colour change is measured loss of weight represents loss of water change in refractive index is measured change in light absorbance is measured Question No.44 The International Unit (I.U.) for enzyme activity is that amount of enzyme which at 30° C substrate to product at a rate of 1 millimole/min	4.00 Bookmark □
Colour change is measured loss of weight represents loss of water change in refractive index is measured change in light absorbance is measured Question No.44 The International Unit (I.U.) for enzyme activity is that amount of enzyme which at 30° C substrate to product at a rate of 1 millimole/min 1 micromole/sec	4.00 Bookmark □
Colour change is measured Closs of weight represents loss of water Change in refractive index is measured Change in light absorbance is measured Question No.44 The International Unit (I.U.) for enzyme activity is that amount of enzyme which at 30° C substrate to product at a rate of C 1 millimole/min C 1 micromole/sec C 1 millimole/sec	4.00 Bookmark □
Colour change is measured loss of weight represents loss of water change in refractive index is measured change in light absorbance is measured Question No.44 The International Unit (I.U.) for enzyme activity is that amount of enzyme which at 30° C substrate to product at a rate of 1 millimole/min 1 micromole/sec	4.00 Bookmark □
Colour change is measured loss of weight represents loss of water change in refractive index is measured change in light absorbance is measured Question No.44 The International Unit (I.U.) for enzyme activity is that amount of enzyme which at 30° C substrate to product at a rate of 1 millimole/min 1 micromole/sec 1 millimole/sec	4.00 Bookmark will convert
C colour change is measured C loss of weight represents loss of water C change in refractive index is measured C change in light absorbance is measured Question No.44 The International Unit (I.U.) for enzyme activity is that amount of enzyme which at 30° C substrate to product at a rate of C 1 millimole/min C 1 micromole/sec C 1 millimole/sec C 1 millimole/sec C 1 micromole/min Question No.45	4.00 Bookmark □ will convert
Colour change is measured loss of weight represents loss of water change in refractive index is measured change in light absorbance is measured Question No.44 The International Unit (I.U.) for enzyme activity is that amount of enzyme which at 30° C substrate to product at a rate of 1 millimole/min 1 micromole/sec 1 millimole/sec 1 micromole/min	4.00 Bookmark will convert
Colour change is measured loss of weight represents loss of water change in refractive index is measured change in light absorbance is measured Question No.44 The International Unit (I.U.) for enzyme activity is that amount of enzyme which at 30° C substrate to product at a rate of 1 millimole/min 1 micromole/sec 1 millimole/sec 1 micromole/min Question No.45 Sunil likes chocolates very much,?	4.00 Bookmark will convert
C colour change is measured C loss of weight represents loss of water C change in refractive index is measured C change in light absorbance is measured Question No.44 The International Unit (I.U.) for enzyme activity is that amount of enzyme which at 30° C substrate to product at a rate of C 1 millimole/min C 1 micromole/sec C 1 millimole/sec C 1 millimole/min Question No.45 Sunil likes chocolates very much,? C isn't it?	4.00 Bookmark will convert
C colour change is measured loss of weight represents loss of water change in refractive index is measured change in light absorbance is measured Question No.44 The International Unit (I.U.) for enzyme activity is that amount of enzyme which at 30° C substrate to product at a rate of 1 millimole/min 1 micromole/sec 1 millimole/sec 1 micromole/min Question No.45 Sunil likes chocolates very much,? isn't it? is it?	4.00 Bookmark will convert
Colour change is measured loss of weight represents loss of water change in refractive index is measured change in light absorbance is measured Question No.44 The International Unit (I.U.) for enzyme activity is that amount of enzyme which at 30° C substrate to product at a rate of 1 millimole/min 1 micromole/sec 1 millimole/sec 1 micromole/min Question No.45 Sunil likes chocolates very much,? isn't it? is it? does he	4.00 Bookmark will convert
Colour change is measured loss of weight represents loss of water change in refractive index is measured change in light absorbance is measured Question No.44 The International Unit (I.U.) for enzyme activity is that amount of enzyme which at 30° C substrate to product at a rate of 1 millimole/min 1 micromole/sec 1 millimole/sec 1 millimole/sec 1 micromole/min Question No.45 Sunil likes chocolates very much,? isn't it? is it? does he	4.00 Bookmark will convert

Question No.46	4.00
	Bookmark □
From most of the wheat mills the yield of flour obtained is about 65%	
0.75%	
○ 80%	
○ 60%	
Question No.47	4.00
Quodion 115111	Bookmark □
Tomato ketchups TSS (%) should not be less than:-	
C 25	
○ 35	44
○ 39	
O 41	
The second secon	
Question No.48	4.00
	Bookmark □
The optimum moisture content of paddy for milling is	
© 8-10 % w.b	
O 12-14% w.b	
O 10-12% w.b	
O 14-20% w.b	
	4.00
Question No.49	4.00
Yolk constitute % of the total weight of egg	Bookmark
© 31%	
C 41%	
0 21%	
0 51%	
0.31%	
Question No.50	4.00
Quodion Holds	Bookmark □
Red colour in Chillies is mainly due to	
© Beta-carotene	
 Anthocyanins 	
○ Carotenoid	
○ Lycopene	
Question No.51	4.00
nH of honovia	Bookmark
pH of honey is © 5.6 - 6.9	
© 2.9	
0 7.0 - 8.1	
O 3.2 - 4.2	

Question No.52	4.00
Statement: Be humble even after being victorious. Assumptions:	Bookmark □
I. Many people are humble after being victorious II. Generally People are not humble	
O If only assumption II is implicit	
○ If both I and II are implicit	
○ If only assumption I is implicit	
○ If neither I nor II is implicit	
Question No.53	4.00 Bookmark □
Parboiling of paddy is a	BOOKINGIK [
o soaking process	
hydro thermal process	
○ heating process	
C drying process	
Question No.54	4.00 Bookmark
The preservative added for the grape squash is	BOOKMARK [
© citric acid	
o sodium benzovate	
o sodium chloride	
o potassium meta bi sulphite	
Question No.55	4.00
The preservative having activity both in acidic as well as alkaline pH is	Bookmark 🗆
© Sodium benzoate	
© Parabens	
○ Sorbic acid	
Propionic acid	
Question No.56	4.00
If whole the surface of a food material is dried in the absence of radiation using hot air, the temperature will be equal to	Bookmark ☐ surface
O dew point of the air	
O dry bulb temperature of air	
○ Wet bulb temperature of air	
O boiling point of water	
Question No.57	4.00
	Bookmark <u></u> ☐
Calorific value of rice husk is approximately © 20000 kJ/kg	
© 25000 kJ/kg	
© 22500 kJ/kg	
© 12500 kJ/kg	
~ 12000 No/Ng	

Question No.58	4.00 Bookmark
Water content of skimmed milk is	Bookmank [
○ 90	
○ 80	
C 70	
○ 60	
Question No.59	4.00
Glycogen is	Bookmark <u></u> ☐
© a highly branched heteropolysaccharide with alpha 1>6 glycosidic branch points	
 a highly branched glucan with primarily alpha 1>4 glycosidic linkages and alpha 1> points 	e6 branch
a linear glucan with alpha 1>4 glycosidic linkages	
 a relatively low molecular weight polysaccharide with alpha 1>4 and alpha 1>6 glyd linkages 	cosidic
Question No.60	4.00
	Bookmark □
Which of the following is not one of the twenty common amino acids?	
O NH ₂ -CO-CH ₂ -CHNH ₂ -COOH	
C HOOC-CH ₂ -CHNH ₂ -COOH	
○ CH ₃ -CHNH ₂ -COOH	
○ HOCHNH ₂ -CH ₂ -COOH	
o neenway englesen	
	4.00
Question No.61	4.00 Bookmark □
Question No.61 Which of the following equations represents a straight line?	
Question No.61 Which of the following equations represents a straight line? © 4y²+2x²=0	
Question No.61 Which of the following equations represents a straight line?	
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 "Freez burn" is an injury observed during frozen storage of poultry meat. It can be prevented By packaging the product with a skin tight, impermeable plastic By allowing fluctuations in the storage room Circulating dry air in the cold storage By maintaining very low temperature 	4.00 Bookmark □ by
Question No.64 Folic acid has one of the following FDA approved health claim related to Coronary heart disease Hypertension Cancer Neural tube birth defects	4.00 Bookmark □
Question No.65 To which of the following does protein tertiary structure refer? helical structure in proteins the three dimensional structure amino acid sequence amino acid composition	4.00 Bookmark □
Choose the best antonym of the italicized word. The principal deprecated the attitude of some student-leaders. tolerated ignored appreciated derided	4.00 Bookmark □
Question No.67 The yellow pigment in papaya is	4.00 Bookmark □
Question No.68 Which of the following number represents the carbon atoms in Oleic acid? 18 12 10 10 16	4.00 Bookmark □

Question No.69	4.00
The product derived out of milk after removal of cream is known as	Bookmark □
© whey	
O butter milk	
© curd	
© skimmed milk	
O GRANING THIN	
Question No.70	4.00 Bookmark □
Choose the synonym of the italicized word.	DUUKIIIAIK L
Some people are extremely <i>fastidious</i> in their choice of dress.	
○ careless	
○ fussy	
© pompous	
© discriminating	
Question No.71	4.00
question (15).	Bookmark □
Firmness of fruits is a property related to	
electrical properties	
textural characteristics	
O optic properties	
O physical properties	
Question No.72	4.00
	Bookmark □
1, 4, 27, 16, ?, 36, 343	
O 125	
C 25	
0.72	
C 132	
Question No.73	4.00
	Bookmark □
Three nutritionally essential amino acids which tend to be deficient in plant proteins are	
o methionine, lysine and tyrosine	
O lysine, arginine and threonine	
o tryptophan, methionine and lysine	
○ tryptophan, lysine and leucine	
Question No.74	4.00
	Bookmark
The dose of ionizing radiation for destruction of <i>Clostridium botulinum</i> is	
© 2.5-4 kGy	
○ 5-6 kGy	
○ 4-5 kGy	
© 0-2.5 kGy	

Question No.75 4.00 Bookmark □
Most spoilage and pathogenic bacteria those contaminate food materials have water activity of © 0.81 – 0.85
© 0.86 - 0.90
C 0.75 - 0.80
© 0.91 – 0.99
Question No.76 4.00 Bookmark □
Study the following information carefully and answer the question below it:
Aasha, Bhuvnesh, Charan, Danesh, Ekta, Farhan, Ganesh and Himesh are sitting around a circle, facing the centre. Aasha sits fourth to the right of Himesh while second to the left of Farhan. Charan is not the neighbour of Farhan and Bhuvnesh. Danesh sits third to the right of Charan. Himesh never sits next to Ganesh.
Which is the position of Farhan with respect to Ekta? ○ Second to the right
C Fourth to the right
C Sixth to the left
○ Third to the left
Question No.77
Decimal reduction time in microbial destruction is
inversely proportional to Z value
© reaction rate
O universal gas constant
© initial concentration
Question No.78 4.00 Bookmark
Study the following information carefully and answer the question below it (i) There is a group of five persons- A, B, C, D and E (ii) One of them is manual scavenger, one is sweeper, one is watchman, one is human scarecrow and one is grave-digger (iii) Three of them – A, C and grave-digger prefer tea to coffee and two of them – B and the watchman prefer coffee to tea (iv) The human scarecrow and D and A are friends to one another but two of these prefer coffee to tea. (v) The manual scavenger is C's brother Which of the following groups includes a person who likes tea but is not a grave-digger? © BD © DE © BCE
None of the above
Question No.79 4.00
Bookmark ☐ Choose the correct meaning of the italicized idiom.
The police cordoned off the area after the explosion.
isolated the area
C did not allow anyone to leave the area
C checked everyone in the area
○ filled the whole area

Question No.80	4.00 Bookmark ┌─
In thermal processing decimal reduction time refers to the time required to des of microorganism © 100	
○ 10 ○ 50 ○ 90	
Question No.81	4.00 Bookmark ☐
A B C D	
(1) (2) (3) (4) c 1	
03 02 04	
Question No.82 Which bean is used for extraction of gum? cluster bean broad bean french bean hyacinth bean	4.00 Bookmark ☐
Question No.83 Which hydrocolloid shows milk reactivity	4.00 Bookmark □
Gum ArabicCarrageenanTragacanthGuar gum	
Question No.84	4.00 Bookmark
Which method is not a non-thermal processing? Cold Plasma	
Ohmic heatingPulsed lightUltrasound	

Question No.85	4.00
	Bookmark □
The basal metabolic rate (BMR) is the energy needed by a resting individual. The factors value terms on the BMR is the	vith the
© mental activity of the subject	
© body composition of the individual	
C age of the subject C sex of the individual	
Sex of the marvidual	
Question No.86	4.00
	Bookmark □
Which of the following foods is rich in omega-3 fatty acids?	
○ fatty fish	
C butter	
O lard	
ℂ olive oil	
Question No.87	4.00
	Bookmark □
The moisture content of grains for safe storage is	
O 12-15% w.b	
○ 8-10 % w.b	
C 15-20% w.b	
O 10-12% w.b	
Question No.88	4.00
	Bookmark □
Fats are insoluble in	
C Solvent	
© Enzymes	
© Preservatives	
○ Water	
Question No.89	4.00
	Bookmark
Which number replaces the question mark?	
13 9	
22	
17 5	
O 2	
0 1	
C 3	
0 4	
U 7	
Question No.90	4.00
This area is known as Kolneywiksha	Bookmark
This crop is known as Kalpavriksha © Rubber	
Circubbel	
○ Oilpalm	
○ Arecanut	
○ Coconut	

Question No.91	4.00
The boson selection of boson described with a believe in due to Marilland as a size of a transfer	Bookmark □
The brown colour of bread crust during baking is due to Maillard reaction between starch and yeast	
aldehyde groups of sugars and amino groups of proteins	
aldehyde groups of sugars and salt	
aldehyde groups of sugars and vitamins	
Question No.92	4.00
	Bookmark <u></u>
Sucrose is composed of	
○ two residues of D-glucose	
one residue each of D-glucose and D-fructose	
One residue each of D-glucose and D-galactose	
one residue each of D-galactose and D-fructose	
Question No.93	4.00
	Bookmark □
The preservative that destroys thiamine is	
© Propionic acid	
C Sulphur dioxide	
© Benzoic acid	
O Acetic acid	
Question No.94	4.00
Dose of irradiation used for the control of sprouting of potato and onions is	Bookmark □
© kGy	
o 2-5 kGy	
o 7-10 kGy	
0 0.1 to 0.2 kGy	
0.1 to 0.2 kGy	
Question No.95	4.00
	Bookmark □
If black is called white, white is called red, red is called pink, pink is called green, green is c what would be the colour of human blood?	alled blue,
What would be the colour of numan blood? O White	
o Green	
O Blue	
O Pink	
Question No.96	4.00
	Bookmark □
In capillary viscometer shear stress is proportional to	
○ flow index	
○ torque	
O pressure drop	
angular velocity	

Question No.97 4.00
Statements: Buses are cars. Cycles are cars Conclusion: I. Cars are buses II. Buses are Cycles If only conclusion Il follows If only conclusion I follows If neither I nor Il follows If either I or Il follows
Question No.98 Bookmark ☐ In a multiple effect evaporator concentration of liquid food is difficult in the last effect because vacuum level is low temperature is low flow rate is reduced viscosity of liquid is high
Question No.99 4.00 Percentage of bran removed from paddy is ○ 5 ○ 10 ○ 8 ○ 2
Question No.100 At their isoelectric point proteins have