## PU M Sc Food Science and Technology

139	F 100 PU_2015_396 ein that helps to maintain the body's fluid balance:-
	Globulins
	Glutaelins
	Prolamines
	Albumins
133	F 100 PU_2015_396 ceptibility of bacteria to antibiotics depends on:- Nucleoplasm
	Protoplasm
	Cytoplasm
	Cell wall
137	F 100 PU_2015_396 at is GILSP?
	Guidelines in Laboratory Sampling Procedure
	Good Industrial Laboratory Scale Practice
	Good Industrial Large Scale Practice
	Good Industrial Laboratory Scale Protocol
126	f <b>100</b> PU_2015_396 ch organism act as the potent reducers of dye Methylene blue reductase?
	Streptococcus lactis
	Saccharomyces cerevisiae
	Staphylococcus lactis
	Listeria monocytogenes
177	F 100 PU_2015_396 It hasamino acids.
	All essential
0	Limited
	All

	None
124	F 100 PU_2015_396 If carotenoid present in chilly is:-
	Lycopene
	Xanothophyll
	Capsanthin
	All of the above
108	PU_2015_396 iness or souring is due to:-
	Osmophilic yeast
	Mould
	Saprophytic bacteria
	Saccharophilicmould
138	PU_2015_396 used for screening Poly Hydroxy Alkanoates (PHA):- Nile red Nile blue All of these
9 of 185	Sudan Black  F 100  PU_2015_396 globin is:-  Protein  Lipid  Carbohydrate  Vitamin
179	of 100 PU_2015_396 ng contraction , the lenth of shorten.
	a) A band
	b) I band
	c) H-zone

d) Both (b) and (c)
11 of 100  145 PU_2015_396 A lipoprotein is born as a:-  Fat Chloesterol Lipid Chylomicron
12 of 100  196 PU_2015_396  Which of the following is the correct sequence of the given plastic material used in packaging in decreasing order of their tensile properties?  PVC, LDPE, HDPE and PET  PET, HDPE, LDPE and PVC  PVC, HDPE, LDPE and PET  PET, LDPE, HDPE and PVC
13 of 100 102 PU_2015_396 Enveloped viruses carry surface receptors called:-  Spikes Buds Sheath Fibres
14 of 100  172 PU_2015_396 Respiratory Quotient RQ is a measure of:-  Amount of O <sub>2</sub> formed / gram of substrate feed  Amount of CO <sub>2</sub> formed / gram of substrate feed  Amount of CO <sub>2</sub> formed / gram of O <sub>2</sub> feed  None of the above
15 of 100  194 PU_2015_396 C- enamel cans are used for:- Low acid foods High acid foods

0	Water pollution
	Land pollution
148 The doe	PU_2015_396 concept which asserts the existence of a specified level of emissions into the environment which s not lead to unacceptable environmental or human health effects:-
	Pollution control concept
	Wichman-Fievig concept
	Assimilative capacity concept
	Principle of control concept
104 Coc	of 100 PU_2015_396 conut extract agar detects:-
	Ochratoxin
	Aflatoxin
	Penicillin
	Calcitonin
197	of 100 PU_2015_396 first commercial aseptic filling plant was brought by:-
	DHL company
	DXN company
	Dole company
	DRL company
186 Frai	of 100 PU_2015_396 nkfurter sausages are:-
	Fresh, cooked and smoked
C C	Cured, Uncooked and smoked
	Cured, cooked and smoked
	Cures, cooked and unsmoked
127	PU_2015_396 process of crushed or pressed to express the juice from grapes in wine production is called:  Must

	Malt Mast
0	Juicing
187	of 100 PU_2015_396 ich of the following is sulphur containing spice? Clove Asfoetida Dill Vanilla
146	of 100 PU_2015_396 ong the following which does not belongs to POPs:- Furanes Dioxins DTT PCP
107	of 100 PU_2015_396 ats in pickles is due to:-  Lactobacillus brevis  Lactobacillus plantarum  Lactobacillus lactis  All of the above
193	PU_2015_396 at is cellophane?  It has no relation with cellulose  A cellobiose combined with ethane  Cellulose combined with methane  Regenerated cellulose
129	of 100 PU_2015_396 tein that soluble only in dilute acids and alkalines:-

171	Prolamines
	Albumins
	Glutaelins
	of 100 PU_2015_396 it juice can be concentrated in a:- Long tube evaporator High pressure evaporator
	Falling film evaporator  None of these
143	of 100 PU_2015_396 technique first described to determine the incipient spoilage in meat was:- Agar plate count (APC) Homogenate extract volume (HEV) Extract release volume (ERV) None of the above
141 The	PU_2015_396 Bacillus cereus causes gastroenteritis by the production of an exoenterotoxin which is released in d as a result of:-  Cell permeation  Cell growth  Cell damage  Cell autolysis
134	of 100 PU_2015_396 ich acts as the sites of oxidative metabolism? Ribosome Lysozyme Mitochondria Chloroplast
183	of 100 PU_2015_396 ed meats are called:-

	Beef
	Bacon
	Ham
	Marinades
188 True	of 100 PU_2015_396 e garlic colour is due to the presence of:-
	Trimethylsulphoxide
	Diallylsulphide
	Tetramethylsulphonate
	Mixture of above
182 Up (	of 100 PU_2015_396 on thawing of meat, the liquid that comes out from meat is called:- Blot
	Drip
	Drop
	None
191	PU_2015_396 coa butter has:-  Very high melting point  Long range of melting point  Sharp melting point  None of the above
39 (181) Age	of 100 PU_2015_396 ing /ripening of meat is done at °C. 25 2 10 7
	of 100 PU_2015_396

Which fills cell interior like sugars , aminoacids and protein?

	Cytoplasm Endoplamic reticulum Plasma menbrane Nucleus
Test u	f 100 PU_2015_396 used to determine most probable number of colliform bacteria:- Presumptive test Primitive test Methylene blue reductase test Most probable number test
For all	f 100 PU_2015_396 In ideal gas, the compressibility factor:- s unity at all temperature Decreases with pressure rise s unity at Boyle's temperature Zero
In whi	F 100 PU_2015_396 iich microscope electrons are transmitted through specimen:- Scanning Electron Microscope Fluroscent microscope Electron transmit microscope Transmission Electron Microscope
Lliipie	PU_2015_396 e butter is:- Equivalent fat Dil obtained from ground nut Cocoa butter substitute Butter obtained from cow milk

142 PU\_2015\_396
If the mash in the brewhouse is held too long it may undergo:-

a) Butyric acid fermentation
b) Lactic acid fermentation
c) Both (a) and (b)
d) Citric acid fermentation
of 100 PU_2015_396 Eteria present during maturation of nector to honey:- a) Glucanobacter b) Lactobacillus c) Penicillium d) Both (a) & (b)
of 100 PU_2015_396 atile oils can be obtained from spices by using:- Microwave Supercritical fluid extraction Solvent extraction All of the above
of 100 PU_2015_396 position of fat within lean meat is called:- Homogenization Curing Marbling None
of 100 PU_2015_396 colour of spores in Wirtz method is:- Pink Green Blue Red of 100

144 PU\_2015\_396

	If milk is left open lactose is fermented first to produce acid. This is followed by proteolytic bacterial activity which increases the pH. Ultimately milk fats are degraded to produce rancidity. This is an example of:-	
	Microbial antagonism	
	Micro evaluation	
	Interference competition	
	Ecological succession	
122	of 100 PPU_2015_396 ny flavor is due to:-	
	Oleic acids	
_	Linoleic acids	
	Linolenic acids	
	Palmitic acids	
175	of 100 5 PU_2015_396 er is a rich source of vitamin:-	
	Vitamin D	
	Vitamin A	
	Vitamin K	
	Vitamin C	
135	of 100 5 PU_2015_396 and alcohol with no calories:-	
	Stanols	
	Steroids	
	Sterols	
	Sterone	
123	of 100 5 PU_2015_396 clysis of fat is mostly observed during:-	
	Hydogenation	
	Deep fat frying	
	Fat bloom	
	All of the above	

121	of 100 PU_2015_396 minium foil acts:-
	As a good barrier for light
	As a good barrier for oxygen
0	As a good barrier for vapor
	All of the above
103	of 100 PU_2015_396 bidostat and Chemostat are:- Continuous culture system Types of fermentor Type of sterilizer Instruments to enumerate the microbial cells
174 Unit	PU_2015_396 c of mass velocity is:-  Kg/hr  Kg/m²hr  Kg/m²  Kg/m²
178	of 100 PU_2015_396 ne occurs in the centre of:- H-zone Z-line H-line B-zone
198	of 100 PU_2015_396 ant coffee is packed in flexible laminates of:- a) LDPE/Al foil/PET b) PET/Al foil/LDPE c) Metallized PET/LDPE d) Both (b) and (c)
	d) Both (b) and (c)

195	of 100 PU_2015_396 minium foil act as:-
	As a good barrier for light
	As a good barrier for oxygen
	As a good barried to vapour
	All of the above
241	PU_2015_396 rch used in frozen food should contain:- Amylose content dose does not make any difference Less amylose High amylose Less amylopectin
236	of 100 PU_2015_396 Ithan gum is a type of:- Exudate gum Sea weed gum Microbial gum Seed gum
238	PU_2015_396 enol is the principal component of:- coriander cassia cardamom clove
235	of 100 PU_2015_396 ulose generally having a degree of polymerization of:- 20000 10000 2000
	1000

	of 100 PU_2015_396
	catalyse oxidation/ reduction reactions which involve the transfer of electrons.
	Isomerase
	Lyases
	Oxido reductases
	Hydrolase
	of 100
	PU_2015_396 emically caffeine is:-
0	Carbohydrate
	Aminoacid
	Fatty acid
	Nucleotide
253	of 100 PU_2015_396 ich of the following amino acids is considered as both ketogenic and glucogenic?
	Lysine
	Valine
	Tryptophan
	None of these
252	of 100 PU_2015_396 ich of the following have carbohydrate as prosthetic group?
	Nucleoprotein
	Glycoprotein
0	Chromoprotein
	Lipoprotein
229 Wh	of 100 PU_2015_396 ich of the following processes changes liquid oils into semisolids and makes the oil less susceptible to dation and rancidity?
	hydrogenation
	fermentation
0	oxidization
	rehydration

242	of 100 PU_2015_396 A is:-	
	ω-6 fatty acid	
	ω- fatty acid	
	ω-4 fatty acid	
	ω-3 fatty acid	
226 The	of 100 PU_2015_396 number of double bonds in Arachidonic acid:-  1 2 3 4	
72 of 100 258 PU_2015_396 An example of a transamination process is:-		
	aspartate + α ketoglutarate = glutamate + oxaloacetate	
	aspartate + hexanoic acid = glutamate + oxaloacetate	
	glutamate = $\alpha$ -ketoglutarate + NH <sub>3</sub>	
	glutamate = hexanoic acid + NH <sub>3</sub>	
249 Enz	of 100 PU_2015_396 cymes, vitamins and hormone can be classified into a single category of biological chemicals, because of these:-	
	Help in regulating metabolism	
	Care conjugated proteins	
	Enhance oxidative metabolism	
<b>74</b> 243	Are exclusively synthesized in body of a living organism of 100 PU_2015_396 getable oils are rich in:-	
	ω-5 fatty acids	
	ω-4 fatty acids	
	ω-3 fatty acids	

	$\omega$ -6 fatty acids
237 Nige	of 100 PU_2015_396 erose is a:-
0	Disaccharide
	Trisaccharide
	Polysaccharide
0	Monosaccharide
227 Whi	of 100 PU_2015_396 ch of the following is/are unsaturated fatty acids?
	Palmitoleic acid
	Oleic acid
	Linoleic acid
	All of these
254 loos	of 100 PU_2015_396 is a non-protein organic substance which is dialyzable, thermo stable and sely attached to the protein part which helps in enzyme activity.
0	Coenzyme
0	Activator
	Enzyme
	Prosthetic group
228 The	of 100 PU_2015_396 fats and oils are respectively rich in:-
	Saturated and unsaturated fatty acids
	Unsaturated fatty acids
	Saturated fatty acids
	None of these
256 A gl	of 100 PU_2015_396 ucogenic amino acid is one which is degraded to:-
	either acetyl CoA or acetoacetyl CoA
	pyruvate or citric acid cycle intermediates

	keto-sugars
	none of the above
257	of 100 PU_2015_396 ich of the following is the best described glucogenic amino acid?  Valine  Lysine  Tryptophan  None of these
271	of 100 PU_2015_396 symes having slightly different molecular structure but performing identical activity are:- Holoenzymes Apoenzymes Isoenzymes Coenzymes
277	of 100 PU_2015_396 ich of the following is a non-thermal method of food processing? Sterilization Pasterurization Pulse electric filed Canning
261	PU_2015_396 glycosidic bond:- a) in maltose is not hydrolyzed in lactose intolerant humans b) in sucrose is hydrolyzed by bees c) joins glucose and fructose to form sucrose d) both (b) and (c)
294 With	of 100 PU_2015_396 n respect to the product life cycle, the begins when the Company finds and develops ew-product idea. product development stage

	growth stage
	introduction stage
	maturity stage
290	of 100 PU_2015_396 ich of the following best describes the first stage of the new-product development Process? Idea generation Business analysis
	Idea screening
	Concept development and testing
262 Wh	of 100 PU_2015_396 ich of the following is not a disaccharide?
	Maltose
	Lactose
	Sucrose
	Mannose
272	of 100 PU_2015_396 example of phosphoprotein present in egg yolk is:-  Avidin  Ovovitellin  Ovoalbumin  Ovoglobulin
260	of 100 PU_2015_396 ich one of the following is a group of proteolytic enzyme?
	Bromelin and Papain
	Callulase and myrosinase
	Phsophatase and chlorophyllase
	Maltase and Diastase
	of 100 PU_2015_396 is a detailed version of the idea stated in meaningful Consumer terms.
	product feature

	product image
	product idea
	product concept
259	of 100 PU_2015_396 rhich of the following all are polysaccharides:-
	Glycogen, sucrose and maltose
	Maltose, lactose and fructose
	Glycogen, cellulose and starch
	Sucrose, glucose and fructose
296	of 100 PU_2015_396 process of getting a group to think of unlimited ways to vary a product or solve a problem is:-
	concept test
	brainstorming
	screening
	focus group
293	of 100 PU_2015_396 course of a product's sales and profits over its lifetime is called:-
	the dynamic growth curve
	the product life cycle
0	the adoption cycle
	the sales chart
276	of 100 PU_2015_396 heat brings changes to starch granules through a process known as:-
	Retrogradation
	Dextrinisation
0	Crystallisation
	Gelatinization
04	of 400

298 PU\_2015\_396
Products purchased frequently, immediately, and with a minimum of comparison and Buying effort are called:-

0	consumer products
	shopping products
	convenience products
	specialty products
263 In w	of 100 B PU_2015_396 which one of the following enzymes, is copper necessarily associated as an activator:-
	Carbonic anhydrase
	Tyrosinase
	Trypsinase
	Lactic dehydrogenase
273 Son of th	of 100 3 PU_2015_396 The enzymes require the presence of a non-protein substance if they are to catalyse a reaction. Which the following terms is the best general term for such a substance?
	prosthetic group
	cofactor
	modulator
	co-enzyme
292 Des	of 100 PU_2015_396 Signing an initial marketing strategy for a new product based on the product Concept is called:-
	screening
	marketing strategy development
	product development
	business analysis
274 Wh	of 100 PU_2015_396 ich of the following is not used as a fumigation agent?
	Potassium phosphides
	Methyl bromide
	EDB
	Aluminium phosphides
	of 100 PU_2015_396

ATI	o is:-
	Vitamin
	Nucleotide
	Enzyme
	Nucleic acid
297	of 100 PU_2015_396 most basic level of a product is called the:-
	fundamental product
	central product
	augmented product
	core product

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206	F 100 PU_2016_396_E bulb temperature is same as dew point temperature, the RH of air will be:- 50% 100% 0% 25%
152	f 100 PU_2016_396_E A storage, the ethylene scrubber uses which of the following oxidizing compound?
0	Potassium permanganate
0	Hydrogen chloride
0	Hydrogen peroxide
0	Nitric acid
217 Spir	F 100 PU_2016_396_E nach is rich in:-
0	Vitamin E
0	Vitamin A
0	Vitamin B
0	Vitamin C
169	F 100 PU_2016_396_E at are barges?
0	A method of cocoa processing
0	A method of cocoa shipment
0	A variety of cocoa
	A by product of cocoa processing
104	F 100 PU_2016_396_E nest unit of radiation is:-
0	Kilo gray
0	Megarad
0	Rad

0	Gray
111 The	100 PU_2016_396_E decolorizer used in the case of flagella staining is:-
_	Water
	Hexane
	Alcohol
0	Calcium hydroxide
188 In ho	100 PU_2016_396_E by many ways can 21 books on English and 19 books on Hindi be placed in a row on a shelf so that books on Hindi may not be together?
	1995
	3990
0	1540
	3672
117 Addi	100 PU_2016_396_E ition of Hops in beer is done to:-
0	Speedy maturation
	Enhance fermentation
	Impart the bitter taste
0	Settle the yeast
165	T100 PU_2016_396_E ch of the following fruit is climacteric?
0	Lemon
0	Apple
0	Orange
0	Melon
10 of 100 103 PU_2016_396_E Sedimentation coefficient of bacterial ribosome is:-	
0	30
0	60

$\cup$	70
0	40
141	of 100 PU_2016_396_E the laminar flow, the Reynolds number should be less than:- 2100 3100 5100 4100
135	of 100 PU_2016_396_E the flow of fluid we need difference in:-  Moisture content Force Concentration Pressure
128	of 100 BPU_2016_396_E Describes are used in the manufacture of:- Brandy Whisky Wine Beer
153 In c	of 100 PU_2016_396_E canning industry, it is found that initial microbial load of mango pulp is 10² and it is to be decreased to constitute in the decimal reduction time of microorganism at 121.1°C is 0.5 min. What should be the F°Value?  4 min 2 min 8 min 16 min
177	of 100 PU_2016_396_E coe is:- Broken grade

Leaf grade  Method of rolling  Unfermented tea	
16 of 100 200 PU_2016_396_E Psychrometric chart is ma  Any pressure  One atmosphere  Above one atmosphe  Below one atmosphe	e
	or Rs. 3000 and sold it the same day for Rs. 3600, allowing the buyer a credit of est be 10% per annum, then the man has a gain of:-
18 of 100 109 PU_2016_396_E The color of spores in wirt  Green Red Blue Pink	method is:-
19 of 100 127 PU_2016_396_E What is ale?  Fermented barley  Type of beer Fermented corn Fermented carrot  20 of 100	

207 PU\_2016\_396\_E
The temperature of milk droplets in spray drying is kept at:-

0	49-54 °C
0	65-70 °C
$\circ$	60-65 °C
0	54-60 °C
13	of 100 4 PU_2016_396_E erating speed of ball mill must be less than:- Critical speed Normal speed Centrifugal speed Operating speed
18: On pla	of 100 3 PU_2016_396_E 5 planet korba, a solar blast has melted the ice caps on its equator. 9 years after the ice melts, tiny inetoids called echina start growing on the rocks. Echina grows in the form of circle, and the ationship between the diameter of this circle and the age of echina is given by the formula:-
d =	= 4*√ (t-9) for t ≥ 9
	ere d represents the diameter in mm and t the number of years since the solar blast. Jagan recorded radius of some echina at a particular spot as 7mm. How many years back did the solar blast occur?  12.06  21.25  17  12.25
12	of 100  1 PU_2016_396_E een patches on the surface of meat is due to:-  Pseudomonas syncynea  Chromobacterium lividum  Cladosporium herbarum  Pencillium expansum
110	of 100 0 PU_2016_396_E withod most suitable for sterilizing carbohydrate is:- Fitration Autoclave

O	Arnold method
0	Chemical method
187 Fatl	PU_2016_396_E her is aged three times more than his son Ronit. After 8 years, he would be two and a half times of hit's age. After further 8 years, how many times would he be of Ronit's age?  2 3/4 times  2 times  1/2 times
163	of 100 PU_2016_396_E ter content of apple and are similar.
0 0 0	Wheat Milk Cucumber Khoa
181 A n	of 100 PU_2016_396_E umber when divided by D leaves a remainder of 8 and when divided by 3D leaves a remainder of 21. at is the remainder left, when twice the number is divided by 3D?  42 3 13 Cannot be determined
211	of 100 PU_2016_396_E reeze-drying the liquid phase occurs at a pressure above:- 1.7 mm 3.7mm 4.7mm 2.7mm
20	of 100

194 PU\_2016\_396\_E
A hall is 15 m long and 12 m broad. If the sum of the areas of the floor and the ceiling is equal to the sum of the areas of four walls, the volume of the hall is:-

$\circ$	1200
$\circ$	900
$\circ$	1800
0	720
218	of 100 PU_2016_396_E steria prefer to use the codon CGA instead of AGA to code for Arginine. This is an example for Second genetic code
$\circ$	Allomers
$\circ$	Nullomers
0	Transcriptional decoding
170 HLE	of 100 PU_2016_396_E 3 scale has the range of:-
0	0-20
0	0-56
0	0-100
0	0-14
115 Rop	of 100 PU_2016_396_E piness in bread is caused by:-
0	Geotrichumauranticum
0	Serratiamarcescence
0	Saccharomyces ceruvisiae
0	Bacillus licheniformis
195 A he iron	of 100 PU_2016_396_E ollow iron pipe is 21 cm long and its external diameter is 8 cm. If the thickness of the pipe is 1 cm and weighs 8 g/cm³, then the weight of the pipe is:-
0	3.696 Kg
0	3.6 Kg
$\circ$	36 Kg
0	36.9 Kg
	of 100 PU_2016_396_E

	ural toxicant in Potato:-
0	Haemagglutennin
0	Sulphurcontaing alkaloid
0	Solanine
0	Cyanide generating compound
189 In h alwa	of 100 PU_2016_396_E ow many different ways can the letters of the word 'CORPORATION' be arranged so that the vowels ays come together?
0	1440
0	5760
0	2880
0	5040
105 A cł	of 100 PU_2016_396_E nemical with sporicidal property is:-
0	Alcohol
0	Glutaraldehyde
0	Quaternary ammonium compound
0	Phenol
213 Ran	of 100 PU_2016_396_E acidity will develop earliest in fat containing product prepared by:-
0	Tray dryer
0	Freeze-drying
0	Fluidized bed dryer
0	Spray drying
145 Can	of 100 PU_2016_396_E uning also sometimes called as:-
0	Sterilization
	Pasteurization
0	Appertization
0	Cold sterilization

	PU_2016_396_E ssurized packed foods are called:-
0	Aceituno
0	Barges
0	Aerosols
0	Barofoods
122	PU_2016_396_E fishy flavor of fish is due to:- Methyl urea
0	Diacetyl
0	Trimethylamine oxide
0	
	Trimethyl amine
116	of 100 PU_2016_396_E of honey is:-
_	2.3 - 2.9
	5.6 - 6.9
0	3.2 - 4.2
0	7.0 - 8.1
219 Whi	of 100 PU_2016_396_E ch bean is used for extraction of gum?
0	Cluster bean
0	Hyacinth bean
0	French bean
0	Broad bean
123	of 100 PU_2016_396_E milk is pasteurized at 62.8° C for 30 min to eliminate:-
0	Mycobacterium tuberculosis
0	Coxiella burnetti
0	Listeria monocytogenes
0	Callus cereus

PU_2016_396_E aming property of tea is attributed to the presence of:-
Lactose
Triglyceride
Caffeine
Theanine
of 100 PU_2016_396_E compound interest on Rs. 30,000 at 7% per annum is Rs. 4347. The period (in years) is:-
2
3
2.5
4
of 100 PU_2016_396_E crispiness RTE breakfast cereals are dried to:- 5-6%
2-4%
3-5%
1-2%
of 100 PU_2016_396_E cium chloride can be used as:-
Firing agent
Firming agent
Foaming agent
Antiseptic
Antiseptic
of 100 PU_2016_396_E offee fermentation microorganism involved is:-
of 100 PU_2016_396_E
of 100 PU_2016_396_E offee fermentation microorganism involved is:-  Leuconostoc mesenteroids
of 100 PU_2016_396_E offee fermentation microorganism involved is:-

	PU_2016_396_E dominant antinutritional factor in raw soyabean:-
0	Saponine
0	Trypsin inhibitor
0	Goitrogen
0	Hemagglutenins
151	of 100 PU_2016_396_E canned fruit, major function of syrup is:-  Preserve fruit
$\circ$	Provide taste
$\circ$	Conduction of heat
0	Kill microorganism
212	of 100 PPU_2016_396_E vantages of fluidized bed drying are:-
	Fast and uniform drying
0	Can be used for dense and heavy products
0	Complete removal of moisture
0	Simple and can be done even by unskilled labor
52 of 100 182 PU_2016_396_E One day Alice meets pal and byte in fairyland. She knows that pal lies on Mondays, Tuesdays and Wednesdays and tells the truth on the other days of the week byte, on the other hand, lies on Thu Fridays and Saturdays, but tells the truth on the other days of the week. Now they make the follow statements to Alice - pal. Yesterday was one of those days when I lie byte. Yesterday was one of days when I lie too. What day is it?	
0	Tuesday
0	Thursday
0	Sunday
O	Monday
140 The	of 100 PU_2016_396_E e ribbon blender mix solids by:-
0	Sedimentation
0	Electrical shuffling
0	Mechanical shuffling

0	Centrifugation
171	of 100 PU_2016_396_E me is the term used to express the strength of:-
0	Sodium chloride
0	Fat
0	Alcohol
0	Sugar
158 Wha	of 100 PU_2016_396_E at is the moisture percentage to which wheat is soaked to give it optimum milling properties?
0	19%
0	16%
0	17%
0	18%
146	of 100 PU_2016_396_E lethal rate is reciprocal of:-
0	Thermal death Time
0	M-value
0	Z- value
0	F-Value
201	of 100 PU_2016_396_E om heater will cause the room air:-
0	A decrease in absolute humidity
0	An increase in absolute humidity
0	A decrease in relative humidity
0	No difference in relative humidity
133 Scre	of 100 PU_2016_396_E eening method depends primarily on:-
0	Specific gravity of the particles
0	Surface area of the particle
0	Size of the particles

0	Magnetic property of the particles
164	of 100 PU_2016_396_E nato ketchups TSS should not be less than:-
0	25%
0	35%
0	39%
~	40%
205 A m	of 100 5 PU_2016_396_E hixture of air and water is sensibly cooled. The specific humidity of the mixture will:-
0	Decrease
0	Increase
0	Remain constant
0	Require additional information for determination
249 Asb	of 100 PU_2016_396_M estos sheets of bag storage godown is applied to prevent mould growth.
0	Zinc sulphate
0	Copper sulphate
0	Sodium sulphate
0	Magnesium sulphate
257	of 100 PU_2016_396_M asket centrifuge of 0.5 m diameter rotating with an rpm of 2000 develops a centrifugal constant of:-
0	203.87
0	1117.86
0	28.32
O	50.97
239 The	of 100 PU_2016_396_M e purpose addition of edible oil and water to dhal during milling process is to improve:-
0	Hardness
	Softness
0	Increase shelf life

0	Shine and color
248 Pre	of 100 B PU_2016_396_M essure drop in fluid flow through granular materials is best estimated by:-
0	Burke-Plummer equation
0	Ergun equation
0	Fourier equation
0	Blake-Kozney equation
237 In (	of 100 7 PU_2016_396_M CFTRI process of pre-treatment to pulse milling, the dry heat treatment to pulses is given at:-
0	170 °C
0	90 °C
_	65 °C
0	120 °C
229	of 100 9 PU_2016_396_M mmunition means:- Leaching Distillation Extraction Size reduction
226	of 100 6 PU_2016_396_M e Tyler-standard screen is based on standard opening of:-
0	48 mesh (0.2295 mm)
000	100 mesh (0.147 mm)
	28 mesh (0.589 mm)
	200 mesh (0.074 mm)
238	of 100 3 PU_2016_396_M dern flour mills for wheat milling are:-
0	Roller type
	Under Runner type

© Disc Type
69 of 100 235 PU_2016_396_M Oil content (Whole mass basis) in rice bran ranges between:-
© 8-10%
C 17-22 %
C 11-16 %
C 25-35 %
70 of 100 258 PU_2016_396_M Trolley conveyors consist of an overhead track with trolleys that are fastened together by chain U-beam
C L-beam
T-beam
I-beam
<b>71 of 100</b> 246 PU_2016_396_M
Airy's theory is used to calculate lateral pressure exerted by grain in a:-
Deep bin
Shallow bin
Medium bin
Deep and shallow bin
72 of 100 245 PU_2016_396_M In which regions of India, Morai type storage structures are used?
Southern and Northern
© Western and Northern
C Eastern and Western
C Eastern and Southern
73 of 100 256 PU_2016_396_M If D is the screw diameter and A is coefficient, the highest allowable rotational speed of a screw conveyor can be:-
O A/D
C A/D2

0	D/A AD	
236	of 100 PU_2016_396_M boiling is treatment.	
0	Hydrothermal	
0	Physical	
$\circ$	Chemical	
0	Thermal	
225	of 100 PU_2016_396_M paration on the basis of roundness is a	accomplished by:-
	Indented cylinder separator	
0	Aspiration separator	
0	Roll separator	
0	Spiral separator	
76 of 100 259 PU_2016_396_M Centrifugal discharge is used in:-		
$\circ$	Screw (auger) conveyor	
$\circ$	Belt conveyor	
$\circ$	Chain conveyor	
0	Bucket elevator	
77 of 100 228 PU_2016_396_M Match the items under Group I with items under Group II in relation to pre-treatments.		
	Group I	Group II
Ρ.	Ascorbic acid dip	1. Sogginess in fruits
Q	. Heat blanching	2. Minimizes fruit oxidation
R.	. Deaeration	3. Melting of fat in meat
S.	Rendering	Removal of odours     Minimizes destruction of vitamin C
0		5. Wilnimizes destruction of Vitamin C
_	P-1, Q-2, R-3, S-4	
0	P-3, Q-4, R-5, S-2	
	P-2, Q1, R-5, S-3	

P-1, Q-3, R-4, S-5			
78 of 100 227 PU_2016_396_M Match the items under Group I with items under Group II.			
Group I	Group II		
P. Threonine Q. Pyridoxine phosphate R. Xylose S. Oleic acid P-2, Q-1, R-4, S-3 P-3, Q-4, R-2, S-1 P-1, Q-2, R-3, S-4 P-4, Q-3, R-1, S-2	1. Fatty acid 2. Sugar 3. Amino acid 4. Co-enzyme		
79 of 100 255 PU_2016_396_M Maximum inclination to carry food maximum inclination inclinatio	aterial with the belt conveyor is:-		
80 of 100 247 PU_2016_396_M Jensenn equation is related to:-  Storage silo design  Grain transportation system  Size separation of grains  Size reduction of particle			
81 of 100 276 PU_2016_396_D Oleic acid can be transferred into its  Hydrogenation Cooling Solidification Heating	trans form upon:-		

267 Lem	of 100 PU_2016_396_D ion is an example of:-
0	Right circular cone
0	Sphere
0	Prolate spheroid
0	Oblate spheroid
265	of 100 PU_2016_396_D specific gravity of skim milk is:- Higher than water
0	Lower than water
0	Same as whole milk
0	Same as water
297 Turk	of 100 PU_2016_396_D key X disease is due to:-
0	Aflatoxin
0	Moniliformin
0	Islanditoxin
0	Citrinin
299	PU_2016_396_D Iteration of edible oil by mineral oil can be identified by:-
0	Holde's test
O	Boudin's test
0	Carl's test
298	of 100 PU_2016_396_D emone oil is toxic due to presence of:-
0	Argimorine
0	Methyl cyanate
0	Sanguinarine
0	Eugenol

268 Whi	of 100 PU_2016_396_D ch is not a part of plant layout?
0	Process layout
	Location economics
0	Product lay out
0	Combination layout
286	PU_2016_396_D eals are deficient in:-
0	Methionine
0	Lysine
0	Valine
	Phenylalanine
278	of 100 PU_2016_396_D development of hydrogenation process is credited to French chemist:-
0	Lohman
0	Appart
0	Sabatier
0	Oldman
296	PU_2016_396_D ch one is the final electron acceptor?  Pyruvate  NADP  Cytochrome  OAA
285	of 100 PU_2016_396_D primetric value of protein is:-
0	6.2 kcal/g
0	4 kcal/g
0	5.7 kcal/g
	4.7 kcal/g

92 of 100 295 PU_2016_396_D Hexokinase is inhibited by:-			
0	Glucose-6-phosphate		
0	ATP		
0	GTP		
0	Pyruvate		
289 Bac	of 100 PU_2016_396_D ctomatic is a method to determine the bacterial:-		
0	Activity		
0	Size		
0	Reproduction		
0	Decimal point value		
277	of 100 'PU_2016_396_D ncidity is progressed through the formation of:-		
0	Carbenes		
0	Carboanions		
0	Free radicals		
0	Carbocations		
266 The	of 100 5 PU_2016_396_D e ratio of diameter of the largest inscribing circle to the diameter of the smallest circumscribing circle is ed:-		
0	Roundness		
0	Trignometry		
0	Sphericity		
0	Shape factor		
275 In s	of 100 5 PU_2016_396_D strecker degradation, during maillard reaction, the aminoacids usually react with:-		
0	Fat		
0	Schiffs base		
0	Glucose		
	α- dicarbonyl compound		

279	of 100 PU_2016_396_D ky candy aroma is obtained when glucose reacts with:-
0	Sulphuric acid
0	Aspartic acid
0	Lauric acid
0	Citric acid
269	of 100 PU_2016_396_D ndustry having more than 10 regular workers is covered in:-
	Company act
0	Factories act
0	Wages act
0	Labour laws
287	of 100 PU_2016_396_D omanol ring is basic structure of:-
0	Vitamin A
0	Vitamin D
0	Vitamin E
	Vitamin C
288 Wils	O of 100 PU_2016_396_D son's disease is related to:-
0	Calcium metabolism
0	Fructose metabolism
0	Iron metabolism
0	Fat metabolism

Sr No.	MSc Food Science and Technology
	Find the next term in the series: BMO, EOQ, HQS, ?
Alt1	KSU
Alt2	LMN
Alt3	SOV
Alt4	SOW
2	Choose word from the given options which bears the same relationship to the third word, as the first two bears:
	Misogamy: Marriage:: Misogyny:?
Alt1	Children
	Husband
Alt3	Relations
Alt4	Women
3	Select the lettered pair that has the same relationship as the original pair of words:
	Indolence : Beaver
Alt1	Elegance: Peacock
Alt2	Ferocity: Lamb
Alt3	Passivity: Cow
Alt4	Joviality: Hyena
4	Select the lettered pair that has the same relationship as the original pair of words:
	Man : Humanity
Alt1	Frame: Picture
Alt2	Scholar: Books
Alt3	Flowers: Fragrance
Alt4	Drop: Ocean
5	Choose the set that has the same relationship as in the original:
	Horse: Foal: Mare
Alt1	Sheep: lamb: Goat
Alt2	Lion: Cub: Den
Alt3	Man: Child: Woman
Alt4	Cat: Kitten: Puppy
6	Spot the defective segment from the following:
	I didn't expect
Alt2	this kind of treatment
Alt3	from your hands
	this morning
7	Many rural children go to school
	by foot
	by walk
	on foot

Alt4 on their feet

The state of the s	
8	is facing the threat of extinction.
Alt1	Tigers
	Tiger
	The tiger
Alt4	A tiger
9	Choose the option closest in meaning to the given word:
	TERSE
Alt1	concise
Alt2	curt
Alt3	rude
Alt4	poetic
10	Choose the antonymous option you consider the best:
	RETICENT
Alt1	communicative
Alt2	clamorous
Alt3	reserved
Alt4	dormant
11	In each of the following questions some statements are followed by two conclusions (i) and (ii). Read the
	statements carefully and then decide which of the conclsions follow beyond a reasonable doubt. Mark your
	answer as
	Statement: I am a Kashmiri Pandit and feel proud that Indira Gandhi belonged to the same community
	Conclusions: (i) Indira Gandhi is proud of being a Kashmiri Pandit
	(ii) All Kashmiri Pandits feel proud of Indira Gandhi
Alt1	If only conclusion (i) follows
Alt2	If only conclusion (ii) follows
	If neither conclusion (i) nor (ii) follows
Alt4	If both the conclusions follow
	What value should come in place of question mark (?) in the following number series?
	48, ?, 94, 123, 156, 193
Alt1	
Alt2	
Alt3	
Alt4	77
13	If in a certain language CARROM is coded as BZQQNL, which word will be coded as
	HOUSE ?
	IPVTF
	GNTRD
Alt3	INVRF

Alt4	GPTID
14	Teeth : Chew in the same way as
Alt1	Mind : Think
Alt2	Food : Taste
Alt3	Sweater : Heat
Alt4	Eyes : Flicker
15	The following information is given: Eight persons P, Q, R, S, T, U, V and W are sitting around a rectangular table
	in such a way that two persons sit on each of the four sides of the table facing the centre. Persons sitting on
	opposite sides are exactly opposite to each other. S faces North and sits exactly opposite W. T is on the
	immediate left to W. P and V sit on the same side. V is exactly opposite Q, who is on the immediate right of R. U
	is next to the left of S.
	Who is sitting opposite to P?
Alt1	V
Alt2	S
Alt3	Т
Alt4	R
16	There are 4 prime numbers written in ascending order. The product of the first three is 385, and that of the last
	three is 1001, Find the first number
Alt1	
Alt2	
Alt3	
Alt4	
17	Mean of the first 10 even numbers is
Alt1	
Alt2	11
Alt3	14
Alt4	9
18	If you were to spell out the numbers, how far would you have to go before encountering the letter 'A'?
Alt1	91
Alt2	
Alt3	
Alt4	
,	
19	A man starts from his office and goes 5 Kms east, Then he turn to the left and again walks for 3 Kms, he turns
13	left and walks 5 kms. At what distance is he from the starting point?
Alt1	
Alt2	
Alt3	
Alt4	
AIL4	

20	The first region is 100 and tall. Each subsequent region is 200/ taller, they the provious region. What is the
20	The first person is 100cm tall. Each subsequent person is 20% taller than the previous person. What is the
Alia	Median height of 5 persons.
Alt1	
Alt2	
Alt3	
Alt4	207
21	SI unit for is kelvin
Alt1	Luminous intensity
Alt2	Electric current
Alt3	
Alt4	Temperature
22	Force required to slide one layer from another measures the
Alt1	Viscosity
Alt2	friction
Alt3	gravity
Alt4	surface tension
23	An object moving through liquid facing retarding force is called as
Alt1	viscosity
Alt2	friction
Alt3	drag force
Alt4	surface tension
24	Which of the following is not a method of heat transfer?
Alt1	Conduction
Alt2	Convection
Alt3	Condensation
Alt4	Radiation
25	Group of salt loving microbes are called
Alt1	Mesophiles
Alt2	Halophiles
Alt3	Psychrophiles
Alt4	Heterophiles
	•
26	Fish hydrolysates are rich in
	Proteins
	Lipids
	Vitamins
Alt4	
7	
27	Endospores are produced by only
	Gram positive bacteria
Alt2	
	both of these
AILS	both of these

Alt4	none of these
•	
28	Production of bacteriocin in food is considered as
Alt1	implicit factor
Alt2	intrinsic factor
	processing factor
Alt4	explicit factor
29	India is a largest producer of meat in the world.
Alt1	Sheep
Alt2	Goat
Alt3	Pig
Alt4	Buffalo
20	For the production of hygienic and cafe most. India primarily people
30 Δl+1	For the production of hygienic and safe meat, India primarily needs  Modern abattoirs
-	Proper animal breeding practices
	Proper feeding practices for animals
	Good systems for marketing of animals
31	The storage polysaccharide is
	Glucose
Alt2	Glycogen
Alt3	Glucagon
Alt4	Glycated Hb
32	Vitamin K is essential for
	Skin health
	Blood coagulation
	Normal metabolism
Alt4	Heart function
22	
33	The major active ingredients in turmeric is
	Curcumin Capsaicin
	Gingerol
AIL4	GIII GELOI
34	Co-factors of an enzyme :
Alt1	Block enzyme activity
Alt2	Assist enzyme in catalysis
Alt3	Enhance enzyme activity
Alt4	Increase the activation energy of the enzymatic reaction
35	Fats are at room temperature
Alt1	Liquid
Alt2	Gaseous

Alt3	Solid
Alt4	Semi liquid
36	The principal buffering compounds in milk are
Alt1	Fat
Alt2	Lactose
Alt3	Salts and proteins
Alt4	Water
7.1.0	
37	Casein in fresh raw milk is present in form
	micellar
	globular
	solution
	insoluble
AIL4	Ilisoluble
20	The common used to detect budgeen persuide in will in
38	The enzyme used to detect hydrogen peroxide in milk is
-	Lipase
	Proteinases
_	Catalase
Alt4	Lactoperoxidase
39	Quantitative PCR (qPCR) is also called as
Alt1	Multiplex PCR
Alt2	Nested PCR
Alt3	Real-time PCR
Alt4	Touchdown PCR
40	Which fat soluble vitamin plays a major role in absorption of calcium and phosphorus?
Alt1	Vitamin A
Alt2	Vitamin D
Alt3	Vitamin E
Alt4	Vitamin K
41	Lipid oxidation during early stage is due to
Alt1	Free radicals
Alt2	Browning
	Lipoxygenase
	Processing
42	High pressure liquid chromatography is technique.
Alt1	Separation
Alt2	novel
Alt3	Vacuum creating
Alt4	hi-tech
7.110-7	
43	Cobalt – 60 and Cesium – 137 produce useful for food irradiation
Alt1	Gamma rays
AILL	Garrinia rays

Alt2	X rays
Alt3	Ultraviolet rays
Alt4	Infra red rays
44	Damage caused to proteins by irradiation of food includes
Alt1	Formation of nitrogen oxides
Alt2	Formation of actomyosin complex from actin and myosin
Alt3	Breakage of peptide bonds
Alt4	Formation of lipoprotein
45	Ecosapentaenoicacid (EP is
Alt1	Saturated fatty acid
Alt2	Omega- 6 fatty acid
Alt3	Omega – 3 fatty acid
Alt4	Essential amino acid
46	Fat provideskcals of energy per gram.
Alt1	9 kcals
Alt2	7 kcals
Alt3	4 kcals
Alt4	5 kcals
47	Marmalades are made from
Alt1	Citrus
Alt2	Apples
Alt3	Strawberry
Alt4	Papaya
48	The term specific gravity is used to denote the ratio between the weight of a substance and the weight of an
	equal volume of
Alt1	Water
Alt2	Alcohol
Alt3	Chloroform
49	The efficiency of pasteurization of milk is tested by
	Plating for pathogens
Alt2	Alkaline phosphatase test
	Lipase test
Alt4	Organoleptic test
50	The chemical name for Vitamin C is
Alt1	Carotene
Alt2	Tocopherol
Alt3	Ascorbic acid
Alt4	Biotin
51	Vanaspati is afat

Alt1	Monounsaturated
Alt2	Polyunsaturated
Alt3	Essential
Alt4	Trans
·	
52	Fats/ lipids are transported in blood in combination with proteins in the form of
Alt1	Lipoproteins
Alt2	Cholesterol
Alt3	Phytosterol
Alt4	Lecithin
53	Negative nutritional quality of meat includes
Alt1	High level of saturated fatty acids
Alt2	Low level of cholesterol
Alt3	Low level of sodium
Alt4	Poor supply of vitamins
54	Viscosity of ethanol at 30 °C is
Alt1	0.801
Alt2	1
Alt3	6
Alt4	6.29
55	The conversion factor for nitrogen to muscle protein is
Alt1	5.5
Alt2	5.8
Alt3	6.25
Alt4	6.75
FC	Functions of months blink town authors in country in months
56 Alt1	Exposure of meat to high temperatures in canning imparts in meat.  Rancid flavor
Alt1	Peasant flavor
Alt2	Sulphydryl flavor
Alt4	Meaty flavor
AIL4	ivicaty navoi
57	Lecithin is the most common
Alt1	Glycolipid
Alt2	Sulpholipid
Alt3	Phospholipid
Alt4	Aminolipids
7 110-1	
58	Tetrahydrofolate is a co-enzyme of:
Alt1	Pyruvate dehydrogenase
Alt2	Acetyl CoA carboxylase
Alt3	Thymidylate synthase
Alt4	Cytochrome oxidase
	·

59	The intake of PUFA should be of energy intake.
Alt1	0-5%
Alt2	5-10%
Alt3	8-10%
Alt4	>20%
60	is the only selenoprotein enzyme well studied for the biological role of selenium
Alt1	Xanthine oxidase
Alt2	Aldehyde oxidase
Alt3	Sulfite oxidase
Alt4	Glutathione peroxidase
61	Di sulfide bonds are formed between
Alt1	Side chain amino & carboxyl group
Alt2	two carboxylic groups
Alt3	Two amino groups
Alt4	two sulfur amino acids
62	Pathodron and discortable
	Retinal is converted to retinol by
Alt1	Retinal dehydrogenase
	Retinol dehydrogenas
Alt4	Lipase  Retinol esters
AIL4	Retifiol esters
63	For the laminar flow, the Reynolds number should be less than
Alt1	
Alt1	
Alt3	
Alt4	
7.110.1	
64	For the flow of fluid we need difference in
	moisture content
	force
-	concentration
-	pressure
	-
65	Hops are used in the manufacture of
	brandy
	whisky
Alt3	·
Alt4	beer
66	Operating speed of ball mill must be less than
Alt1	critical speed
Alt2	normal speed
Alt3	centrifugal speed
Alt4	operating speed
-	

67	pH of honey is
Alt1	2.9
Alt2	5.6 - 6.9
Alt3	3.2 - 4.2
Alt4	7.0 - 8.1
68	Which bean is used for extraction of gum?
	cluster bean
	hyacinth bean
	french bean
-	broad bean
Alt4	broad bearr
<u> </u>	Calairum ablarida aan ba waad aa
	Calcium chloride can be used as
	firing agent
	firming agent
	foaming agent
Alt4	antiseptic
	Canning also sometimes called as
Alt1	sterilization
Alt2	pasteurization
Alt3	appertization
Alt4	cold sterilization
71	The ribbon blender mix solids by
Alt1	sedimentation
Alt2	electrical shuffling
	mechanical shuffling
	centrifugation
72	TSS for tomato ketchup should not be less than
	0.25
	0.35
	0.39
Alt3	
Alt4	0.4
7.0	Oil content (M) als mass harist in rise harm and the last and
	Oil content (Whole mass basis) in rice bran ranges between
-	8-10%
	17-22 %
	11-16 %
Alt4	25-35 %
-	
	Parboiling is a treatment.
	hydrothermal
Alt2	physical
Alt3	chemical

Alt4	thermal
75	Separation on the basis of roundness is accomplished by
Alt1	indented cylinder separator
Alt2	aspiration separator
Alt3	roll separator
Alt4	spiral separator
76	Jensenn equation is related to
Alt1	storage silo design
Alt2	grain transportation system
Alt3	size separation of grains
	size reduction of particle
77	Oleic acid can be transferred into its trans form upon:-
	hydrogenation
	cooling
	solidification
Alt4	heating
78	Spinach is rich in
	Vitamin E
Alt2	Vitamin A
Alt3	Vitamin B
Alt4	Vitamin C
79	Stokes law is used to find the following of a particle moving through a fluid.
	drag coefficient
	terminal velocity
	friction coefficient
Alt4	settling velocity
80	The removal of water from a food material by sublimation from the frozen state to the vapour state is known as
Alt1	cryogenic freezing
	freeze concentration
Alt3	freeze drying
	heat pump drying
81	The product derived out of milk after removal of cream is known as
	butter milk
	whey
	skimmed milk
	curd

82 In thermal processing of food destruction of microorganism is governed by an equation having the following

order.

Alt1	zero
Alt2	first
Alt3	second
Alt4	third
83	The specific gravity of milk will increase with the
Alt1	removal of cream and water
Alt2	addition of cream
Alt3	addition of water
Alt4	removal of water
84	A cyclone separator is used
Alt1	for separating dust particles from air
Alt2	for mixing solid in air
Alt3	for controlling air flow rate
Alt4	for mixing gas with air
85	Separation of dissolved solids from by application of pressure is
Alt1	filtration
Alt2	vacuum filtration
Alt3	membrane separation
Alt4	pressing
86	Heat removing capacity of one tonne refrigerator is kcal /min.
Alt1	300
Alt2	50
Alt3	3000
Alt4	600
87	COP is alwaysunity in vapour compression refrigerators.
Alt1	less than
Alt2	equal to
Alt3	more than
Alt4	none of the above
88	In sieve analysis the screen openings are maintained times of the previous screen opening.
Alt1	square
Alt2	square root
Alt3	cube
Alt4	cube root
89	Hammer mill works on the principle of
Alt1	centrifugal
Alt2	impact
Alt3	abrasive
Alt4	gravitational

90	is a mechanical separation method
Alt1	distillation
Alt2	evaporation
Alt3	centrifugal separation
Alt4	crystallization
91	Temperature of boiling of a solution is under reduced pressure
Alt1	increased
Alt2	decreased
Alt3	equal
Alt4	unpredictable
•	
92	Water activity for ice at 0oC is
Alt1	0
Alt2	0.5
Alt3	0.75
Alt4	1.0
93	In spray drier particles are separated by
Alt1	cyclone
Alt2	hydro cyclone
Alt3	centrifuge
Alt4	none of these
94	The rate of respiration of paddy increases with increase in
Alt1	moisture content
Alt2	volume
Alt3	mass
Alt4	place of storage
95	Fats are insoluble in
Alt1	solvent
Alt2	preservatives
Alt3	enzymes
Alt4	water
	The angle of repose of food grains is in the range of
	10-20°
Alt2	25-35°
	50-70°
Alt4	above 75°
97	The thermal properties of food grains are
	specific heat
Alt2	thermal conductivity
Alt3	both

Alt4	none
98	This is the heat required to raise the temperature of the grain by one degree
Alt1	specific heat
Alt2	thermal conductivity
Alt3	thermal diffusivity
Alt4	None
_	
99	Size reduction increases the
Alt1	surface area
Alt2	particle size
Alt3	reduces particle size
Alt4	increases volume
100	For the Black body the reflectivity and absorptivity are
Alt1	same
Alt2	different
Alt3	none
Alt4	higher

Examination: M.Sc. Food Science and Technology	
Section 1 - Section 1	
Question No.1	4.00 Bookmark
The conjugated tetrapyrroles are known as  C Xanthophyll	
<ul><li>○ Polyols</li><li>○ Porphyrins</li></ul>	
© Pheophytin	
Question No.2	4.00 Bookmark □
A man complete a journey in 10 hours. He travels first half of the journey at second half at the rate of 24 km/hr. Find the total journey in km.	-
○ 220 ○ 230	
© 224	
Question No.3	4.00 Bookmark
The semi-fluid material within the muscle cell is called  C Sarcoplasm	
© Haemoglobin	
○ Myoglobin	
○ Blood	
Question No.4	4.00 Bookmark □
Disruption of fat globules into much smaller fat globules is defined as?	BOOKIIIAIK [_
C Centrifugation	
<ul><li>Standardization</li><li>Homogenization</li></ul>	
C Chilling	
Question No.5	4.00
Which of the following is not an essential amino acid?	Bookmark □
© Phenylalanine	
○ Alanine ○ Threonine	
© Valine	
Question No.6	4.00 Bookmark □
Milk is an	DOORINAIN [
Oil in water emulsion	
<ul><li>○ Oil in water suspension</li><li>○ Water in oil emulsion</li></ul>	
C Water in oil suspension	

Question No.7	4.00 Bookmark □
Vacuum packaging is also called as  ☐ Sous-vide packaging	
Clear film packaging	
<ul><li>High pressure packaging</li><li>Shrink packaging</li></ul>	
Question No.8	4.00
Which of the following in foods serve as fuel molecules?	Bookmark □
C Protein C Lipids	
୦ Oil ୦ Salt	
Question No.9	4.00
White or creamish color of milk is due to which of the following pigment?  C Xanthophyll	Bookillark
O Carotenoids	
<ul><li>Tannins</li><li>Flavonoids</li></ul>	
Question No.10	4.00 Bookmark □
<ul><li>Question No.10</li><li>"AGMARK Act 1937" comes under</li><li>© Directorate of Marketing and Inspection</li></ul>	4.00 Bookmark □
"AGMARK Act 1937" comes under  © Directorate of Marketing and Inspection  © Department of Legal Metrology	
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"AGMARK Act 1937" comes under  © Directorate of Marketing and Inspection  © Department of Legal Metrology  © Department of Consumer Affairs, Govt. of India	Bookmark □ 4.00
"AGMARK Act 1937" comes under  © Directorate of Marketing and Inspection © Department of Legal Metrology © Department of Consumer Affairs, Govt. of India © Department of Agriculture & Cooperation  Question No.11  Salmonella and Shigella cause disease to the consumers by:	Bookmark
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"AGMARK Act 1937" comes under  Directorate of Marketing and Inspection Department of Legal Metrology Department of Consumer Affairs, Govt. of India Department of Agriculture & Cooperation  Question No.11  Salmonella and Shigella cause disease to the consumers by: Neither infection nor intoxication Either infection or intoxication Intoxication	Bookmark □ 4.00
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Question No.13	4.00 Bookmark
The Queen of spices is  C Chilly	
© Cardamom	
© Pepper	
© Ginger	
Question No.14	4.00
Military and the second of figure 0	Bookmark □
Which acid is pectin made from?  © Polygalacturonic acid	
Gluconic acid	
O Uronic acid	
© Pectic acid	
Question No.15	4.00
	Bookmark □
Rickets in children is caused due to deficiency of  O Vitamin D	
O Vitamin A	
O Vitamin K O Vitamin E	
O Vitamin E	
Question No.16	4.00 Bookmark
Satements: All dogs are tall, All cats are tall.	
Conclusion:  I.All dogs are cat	
II. All cats are dogs	
C If neither I nor II follows	
C If either I or II follows	
C If only conclusion II follows	
C If only conclusion I follows	
Question No.17	4.00
Question No.17	Bookmark
The method of preventing or reducing pathogens in food products by combining many meth	
high temperature during processing, low temperature during storage, increasing acidity etc	
C Stumbling technology	
<ul> <li>Mixed preservation approach</li> </ul>	
<ul> <li>High pressure food preservation</li> </ul>	
Hurdle technology	
Question No.18	4.00
	Bookmark
Browning of cut surfaces of fruits and vegetables is caused by enzyme	
Catalase	
O Polyphenol oxidase	
© Phenolase	
© Phenol oxidase	

Question No.19	4.00 Bookmark □
13, 35, 57, 79, 911, ? © 1113	
O 1311	
O 1315	
C 1112	
Question No.20	4.00
An Oil Press is called	Bookmark 🖂
© Expresser	
© Boiler	
<ul> <li>Expeller</li> <li>None of the mentioned</li> </ul>	
None of the mentioned	
Question No.21	4.00 Bookmark □
Which of the following international standards deal with food safety management?	BOOKITIATK [_
© ISO 31000	
O ISO 18000	
© ISO 22000 © ISO19000	
6 10000	
Question No.22	4.00 Bookmark
The process of raising or lowering the percent of fat in milk or cream to a desired star	ndard is called?
<ul> <li>Standardization</li> </ul>	ndard is called?
<ul><li>Standardization</li><li>Fortification</li></ul>	ndard is called?
<ul> <li>Standardization</li> </ul>	ndard is called?
<ul><li>Standardization</li><li>Fortification</li><li>Addition</li><li>Enrichment</li></ul>	
<ul> <li>Standardization</li> <li>Fortification</li> <li>Addition</li> <li>Enrichment</li> </ul> Question No.23	4.00  Bookmark
<ul> <li>Standardization</li> <li>Fortification</li> <li>Addition</li> <li>Enrichment</li> </ul> Question No.23 Which of the following amino acid is absent in cereals?	4.00
<ul> <li>Standardization</li> <li>Fortification</li> <li>Addition</li> <li>Enrichment</li> </ul> Question No.23 Which of the following amino acid is absent in cereals? <ul> <li>Phenylalanine</li> </ul>	4.00
<ul> <li>Standardization</li> <li>Fortification</li> <li>Addition</li> <li>Enrichment</li> </ul> Question No.23 Which of the following amino acid is absent in cereals?	4.00
<ul> <li>Standardization</li> <li>Fortification</li> <li>Addition</li> <li>Enrichment</li> </ul> Question No.23 Which of the following amino acid is absent in cereals? <ul> <li>Phenylalanine</li> <li>Valine</li> </ul>	4.00
<ul> <li>Standardization</li> <li>Fortification</li> <li>Addition</li> <li>Enrichment</li> </ul> Question No.23 Which of the following amino acid is absent in cereals? <ul> <li>Phenylalanine</li> <li>Valine</li> <li>Leucine</li> </ul>	4.00
<ul> <li>Standardization</li> <li>Fortification</li> <li>Addition</li> <li>Enrichment</li> </ul> Question No.23 Which of the following amino acid is absent in cereals? <ul> <li>Phenylalanine</li> <li>Valine</li> <li>Leucine</li> <li>Methionine</li> </ul> Question No.24	4.00 Bookmark □
<ul> <li>Standardization</li> <li>Fortification</li> <li>Addition</li> <li>Enrichment</li> </ul> Question No.23 Which of the following amino acid is absent in cereals? <ul> <li>Phenylalanine</li> <li>Valine</li> <li>Leucine</li> <li>Methionine</li> </ul>	4.00 Bookmark □
<ul> <li>Standardization</li> <li>Fortification</li> <li>Addition</li> <li>Enrichment</li> </ul> Question No.23 Which of the following amino acid is absent in cereals? <ul> <li>Phenylalanine</li> <li>Valine</li> <li>Leucine</li> <li>Methionine</li> </ul> Question No.24 Choose the correct meaning of the italicized idiom. The father was right in giving a piece of his mind to the son. <ul> <li>Speaking cheerfully</li> </ul>	4.00 Bookmark □
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Question No.25	4.00 Bookmark □
Oil/Lemon/Vinegar + Spices applied to meat is called	
© Coating	
<ul><li>Fermenting</li><li>Emulsifying</li></ul>	
© Marinating	
- Walliamy	
Question No.26	4.00
Study the following information carefully and answer the question below it	Bookmark [
In a family, Isha is the granddaughter of Asha. Deepa is the mother of Hansa. Charan is the Anand. Radha is the mother ofIsha. Deepa is the sister of Vinod and Charan. Nagesh has children, Gita and Hansa. Emesh is the only grandson in the family. Charan is not married the daughter-in-law of Anand.	s two
Who is the daughter of Anand?  © Hansa	
© Deepa	
C Isha	
○ Gita	
Question No.27	4.00
A substance intentionally added that offerta the nature and quality of food in all di	Bookmark <u></u> ☐
A substance intentionally added that affects the nature and quality of food is called:  © Food poison	
© Food adulterant	
○ Food contaminant	
© Food material	
Question No.28	4.00
The principle course of the cultivated grapes throughout the world is	Bookmark □
The principle source of the cultivated grapes throughout the world is   Vitisrotundifolia	
o Sushruta	
○ Vitisvinifera	
O Vitislabrusca	
Question No.29	4.00
	Bookmark □
At isoelectric pH, an amino acid will exist as	
C Anion C Cation	
© Zwitter ion	
© Polyatomic ion	
Question No.30	4.00
	Bookmark □
Which of the following is not a Rabi crop?	
O Paddy	
○ Wheat ○ Gram	
© Mustard	
~ Muoturu	

Question No.31	4.00
Which of the following is essential fatty acid?	Bookmark
○ Palmitic acid	
Oleic acid	
○ Stearic acid	
Arachidonic acid	
Question No.32	4.00
Legumes are deficient in which of the following amino acid?	Bookmark
© Glycine	
© Leucine	
○ Lysine	
© Methionine	
Question No.33	4.00
	Bookmark □
Ovomucoid (which cannot be coagulated by heat and is glycoprotein) is present in:	
© Egg-white	
C Egg yolk Soya bean	
o Meat	
S ITIOU	
Question No.34	4.00 Bookmark
Statement: Among all the articles, Prices of laptops show the highest decline from June 20	
December 2017.	
Assumptions: I. Comparative prices of all articles were available from June 2017 to December 2017.	
II. The prices laptops were higher in the first 6 months than the last 6 months.	
If both I and II are implicit	
Off neither I nor II is implicit	
If only assumption II is implicit	
○ If only assumption Lis implicit	
Question No.35	4.00
Paged on the information given, angular the holour question	Bookmark □
Based on the information given, answer the below question.  1. A,B,C,D,E and F are travelling in a bus.	
2. There are two reporters, two mechanics, one photographer and one writer in the group.	
<ol> <li>Photographer A is married to D who is a reporter.</li> <li>The writer is married to B who is of the same profession as that of F.</li> </ol>	
5. A,B,C,D are two married couples and no one in this belong to the same profession.	
6. F is the brother of C.	
Which of the following is the pair of mechanics?	
O AF	
Cannot be determined	
o ce o bf	
O DF	

Question No.36	4.00
AR enamel coated cans are used for	Bookmark
C Carbonated beverages	
© Meat products	
© Peas	
C Citrus fruits	
S Grade Haite	
Question No.37	4.00
LILIT proposing of milk is corried out at	Bookmark □
UHT processing of milk is carried out at  © 140°C for 5sec	
C 145°C for 4sec	
C 140°C for 4sec	
<sup>ℂ</sup> 145 <sup>o</sup> C for 5sec	
Question No.38	4.00
Question No.30	Bookmark
Chillies are pungent due to the presence of the compound	
© Eugenol	
○ Capsicum	
O Capsaicin	
C Chlorophyll	
Question No.39	4.00
	Bookmark □
Which of the following in a jelly/ jam is responsible for the formation of gel?	
C Pectin	
C Acid	
ਂ Sugar	
© Water	
Question No.40	4.00
Choose the best antonym of the italicized word.	Bookmark
Keerthi did not like her husband being <i>obsequious</i> to his boss.	
C defiant	
© gentle	
○ indifferent	
○ courteous	
Question No.41	4.00
	Bookmark □
Which of these is not a Medium Acid Foods (pH 5.3-4.5)	
© Spinach	
C Asparagus	
○ Tomato	
© Pumpkin	

Question No.42	4.00
Which of the following is being used as oxidizing agent to improve the baking quality of flour  Ethyl bromide  Bromate  Calcium propionate	Bookmark □ ?
C Tricalcium phosphate	
Question No.43	4.00 Bookmark □
Which protein is present in corn?  Gluten  Oryzenin  Albumin  Zein	
Question No.44	4.00
Which of the following has the lowest glycaemic content?  © Banana  © Bread  © Ice cream  © Milk	Bookmark □
Question No.45	4.00
Which of the following vitamin is abundantly found in animal materials like meat, milk and fish Riboflavin Vitamin C Vitamin A Vitamin E	Bookmark □ n?
C Riboflavin C Vitamin C C Vitamin A	4.00
C Riboflavin Vitamin C Vitamin A Vitamin E	h?
C Riboflavin Vitamin C Vitamin A Vitamin E  Question No.46  Tests for proper pasteurization are based on the activity of which enzyme? Lactase Diastase Catalse	4.00

Question No.47	4.00
Study the following information carefully and answer the question below it	Bookmark <u></u> ☐
(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 one is grave-digger	
(iii) Three of them – A, C and grave-digger prefer tea to coffee and two of them – B and prefer coffee to tea (iv) The human scarecrow and D and A are friends to one another but two of these prefetea.	
(v) The manual scavenger is C's brother	
Who is a sweeper?	
о <b>с</b>	
о E о D	
Question No.48	4.00
KDAT 40 AT 00 Har OAT 0	Bookmark □
If BAT= 40, AT= 20 then CAT= ?	MV
c 60	
o 50	
○ 80	
Question No.49  Lyophilizationis also known as:  © Quick freezing	4.00 Bookmark ☐
Lyophilizationis also known as:	
Lyophilizationis also known as:  O Quick freezing O Vacuum drying O Freeze drying O Sublimation	
Lyophilizationis also known as:      Quick freezing     Vacuum drying     Freeze drying     Sublimation  Question No.50	Bookmark
Lyophilizationis also known as:	Bookmark   4.00
Lyophilizationis also known as:  C Quick freezing Vacuum drying Freeze drying Sublimation  Question No.50  Anthocyanins are stable at which of the following pH? Independent of pH	Bookmark □ 4.00
Lyophilizationis also known as:	Bookmark □ 4.00
Lyophilizationis also known as:  C Quick freezing Vacuum drying Freeze drying Sublimation  Question No.50  Anthocyanins are stable at which of the following pH? Independent of pH	Bookmark □ 4.00
Lyophilizationis also known as:  Ouick freezing Vacuum drying Freeze drying Sublimation  Question No.50  Anthocyanins are stable at which of the following pH? Independent of pH Acidic pH Neutral pH Basic pH	Bookmark  4.00  Bookmark
Lyophilizationis also known as:      Quick freezing     Vacuum drying     Freeze drying     Sublimation  Question No.50  Anthocyanins are stable at which of the following pH?     Independent of pH     Acidic pH     Neutral pH	Bookmark ☐  4.00  Bookmark ☐
Lyophilizationis also known as:  Ouick freezing Vacuum drying Freeze drying Sublimation  Question No.50  Anthocyanins are stable at which of the following pH? Independent of pH Acidic pH Neutral pH Basic pH	Bookmark  4.00  Bookmark
Lyophilizationis also known as:  C Quick freezing Vacuum drying Freeze drying Sublimation  Question No.50  Anthocyanins are stable at which of the following pH? Independent of pH Acidic pH Neutral pH Basic pH  Question No.51	Bookmark  4.00 Bookmark  4.00
Lyophilizationis also known as:	Bookmark  4.00 Bookmark  4.00
Lyophilizationis also known as:      Quick freezing     Vacuum drying     Freeze drying     Sublimation  Question No.50  Anthocyanins are stable at which of the following pH?     Independent of pH     Acidic pH     Neutral pH     Basic pH  Question No.51  Oleic acid is     Oligosaturated fatty acid     Saturated fatty acid     Polyunsaturated fatty acid	Bookmark ☐  4.00  Bookmark ☐
Lyophilizationis also known as:	Bookmark

Question No.52	4.00
FAO/WHO recommends an intake ofmg of calcium per day for an adult.	Bookmark □
© 900 mg	
○ 600-800 mg	
© 400-500 mg	
© 130-300 mg	
Overtion No F2	4.00
Question No.53	4.00 Bookmark
Bajra is also called as	
○ Pearl millet	
© Finger millet	
C Little millet	
○ Foxtail millet	
Question No.54	4.00
The aromatic volatile components of spices are called	Bookmark □
C Spice Fat	
© Spice Gel	
C Spice Paste	
○ Spice Oil	
Question No.55	4.00
	Bookmark
Marshmallow is which of the following product	
C Confectionary Dairy	
C Meat	
© Bakery	
Question No.56	4.00
Yoghurt is made using which strain of bacteria:	Bookmark □
C Lactobacillus bulgaricus	
C Lactobacillus plantarum	
C Lactobacillus acidophilus	
C Lactobacillus casei	
Question No.57	4.00
	Bookmark □
If Priya was selected, shea good surgeon.	
C can make	
© will make © would have made	
© would nave made	
- would make	

Question No.58	4.00
Protein content of cow milk is	Bookmark □
© 3.50%	
© 5% © 6%	
C 2.50%	
Question No.59	4.00
AGMARK was established in	Bookmark □
O 1997	
O 1967	
O 1957	
© 1937	
Question No.60	4.00
Which of the following statement is false?	Bookmark □
© Biological Value of plant sources is more than animal sources	
C Food energy is the amount of energy available from food through respiration	
<ul> <li>Fats have the maximum amount of food energy</li> <li>Biological Value of egg white is 100 that means almost the entire amount of nitroger</li> </ul>	n in eaa
white can be absorbed and used by the body	333
Question No.61	
Question No.01	4.00
	4.00 Bookmark ☐
In sugarcane, sugar is stored in: C Leaves	
In sugarcane, sugar is stored in:  C Leaves C Roots	
In sugarcane, sugar is stored in: C Leaves	
In sugarcane, sugar is stored in: C Leaves Roots Fruit	
In sugarcane, sugar is stored in:  C Leaves C Roots C Fruit C Stem	Bookmark
In sugarcane, sugar is stored in: C Leaves Roots Fruit Stem	Bookmark   4.00
In sugarcane, sugar is stored in:	Bookmark   4.00
In sugarcane, sugar is stored in:	Bookmark   4.00
In sugarcane, sugar is stored in:     C Leaves     Roots     Fruit     Stem  Question No.62  The following tests are used to check the efficiency of pasteurization of milk, except for     Methylene blue reduction test     Phosphatase test     Coliform count     Standard plate count	4.00 Bookmark
In sugarcane, sugar is stored in:	Bookmark   4.00
In sugarcane, sugar is stored in:	Bookmark ☐  4.00 Bookmark ☐  4.00
In sugarcane, sugar is stored in:	Bookmark ☐  4.00 Bookmark ☐  4.00
In sugarcane, sugar is stored in:     C Leaves     Roots     Fruit     Stem  Question No.62  The following tests are used to check the efficiency of pasteurization of milk, except for     Methylene blue reduction test     Phosphatase test     Coliform count     Standard plate count  Question No.63  Which vitamin is the example of sugar acids?     Vitamin E     Vitamin C     Vitamin D	4.00 Bookmark  4.00  4.00
In sugarcane, sugar is stored in:	4.00 Bookmark  4.00
In sugarcane, sugar is stored in:     C Leaves     Roots     Fruit     Stem  Question No.62  The following tests are used to check the efficiency of pasteurization of milk, except for     Methylene blue reduction test     Phosphatase test     Coliform count     Standard plate count  Question No.63  Which vitamin is the example of sugar acids?     Vitamin E     Vitamin C     Vitamin D	4.00 Bookmark  4.00

Question No.64	4.00
Choose the missing term:FLP, INS,LPV,?	Bookmark □
O VXZ	
© ORY	
c syz	
Question No.65	4.00
Which of the following is the most economic source of food carbohydrates?	Bookmark □
© Fruits	
C Cereal grains	
© Vegetables	
○ Soya bean	
Question No.66	4.00 Bookmark □
Bitterness in beer is due to the presence of	BOOKINGIK [
© Betalins	
C Phenolic compounds C Tannins	
C Hops	
Question No.67	4.00 Bookmark □
Which of the following is a non-reducing sugar?	
C Lactose C Maltose	
© Sucrose	
C Glucose	
Question No.68	4.00
Destrict and the form in	Bookmark □
Protein content of egg is C 40-50%	
C 11-12 %	
C 20-25 %	
C 5-10 %	
Question No.69	4.00
Identify the adverb in the following sentence:	Bookmark □
We started early in order to see the sunrise.	
C to see	
© in order	
○ started	
<u> </u>	

Apsychrophilic halophile would be amicrobe that prefers Cold temperature and increased pressure Cold temperature and increased amounts of salt Warm temperature and increased amounts of acid Cold temperature and the absence of oxygen	4.00 Bookmark □
Fruits and vegetables contain around % of water.  0 40  0 82  0 65  0 90	Bookmark □
Question No.72  Bitterness in oranges is due to  O Naringinase O Limonoids O Naringin O Limonene	4.00 Bookmark □
Only after food has been dried  that is should be stored for later consumption should be stored for later consumption should it be stored for later consumption it should be stored for later consumption	4.00 Bookmark □
Penny is made from Custard apple Pineapple Apple Cashew apple	4.00 Bookmark □
What are Sequestrants?     Added for colour     They are added to keep the food stable     They keep the food oxidized     Form a complex ion with metals like copper, iron etc	4.00 Bookmark □

Question No.76	4.00
lodine value measures	Bookmark □
Amount of carbon present	
C Degree of unsaturation	
Number of iodine present	
C Degree of saturation	
Question No.77	4.00 Bookmark
Microorganism associated with the preparation of sauerkraut?	
C Lactobacillus acidophilus	
C Lactobacillus bulgaricus	
C Lactobacillusplantarum	
○ Saccharomyces cerevisiae	
	100
Question No.78	4.00 Bookmark
Fish is rich in which fatty acid?	
Omega-6 fatty acid	
O Linoleic acid	
Omega-3 fatty acid	
C Linolenic acid	
Question No.79	4.00
	Bookmark □
Which of the following is/ class-I preservative?	
Calcium propionate	
O Bromate	
C Sorbic acid	
o Sugar	
Question No.80	4.00
	Bookmark
For inhibition of sprouting kGy dose of irradiation is used	
0.1-0.2	
0.5-5	
0.001-0.002	
C 0.3-0.9	
Question No.81	4.00
	Bookmark 🗆
Minimum total soluble solids of jam is	
C 65%	
O 70%	
O 55%	
© 60%	

Admission
Question No.82  4.00  Bookmark   During one's first few months in a new culture, one should learn the manners that are customary and
<ul> <li>the language that is spoken there</li> <li>to be speaking language</li> <li>the spoken there language</li> <li>the language that is speaking</li> </ul>
Question No.83  Bookmark ☐  Gluten is viscous and elastic in nature and is combination of  Albumin and globulin  Globulin and gliadin  Gliadin and glutenin  Glutenin and starch
Question No.84  4.00  Cabbage, cauliflower, knol-knol, brussel sprouts, broccoli are:  ○ Root crops ○ Cole crops ○ Leafy vegetables ○ Fruit vegetables
Question No.85  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.
Three of the following are alike in a certain way based on their positions in the seating arrangement and so form a group. Which is the one that does not belong to that group?  C DaneshCharan C Himesh Farhan C BhuvneshDanesh C Ganesh Ekta

Question No.86	4.00
	Bookmark □
$ \begin{array}{c cccc}                                 $	
$ \begin{array}{c ccccc}  & & & & & & \\  & & & & & & \\  & & & & $	
© 2 © 4 © 1	
Prolamins are a class of proteins that are soluble in  O Water  O Dilute alkali soluble  O Salt solution  O Dilute alcohol soluble	4.00 Bookmark □
Question No.88	4.00
Which of the following is added to fats and fat-containing substances to retard oxidation?  Antioxidant  Preservative  Emulsifier  Curing agent	Bookmark
Milk solids without fat are known as?  Solid not fat Solids none fat Solid never fat Solidified neutral fat	4.00 Bookmark □
Question No.90	4.00
Chicory is obtained from which of the following part of the plant?  Petals  Root  Leaf  Stem	Bookmark □

Question No.91	4.00
	Bookmark □
Choose the best synonym of the italicized word.	
The security arrangements made for the visiting dignitary were <i>impeccable</i> .	
○ grand	
○ elaborate	
C flawless	
○ tight	
Question No.92	4.00
	Bookmark □
Pasta products are prepared from	
○ Hard wheat	
○ Buckwheat flour	
○ Durum wheat	
○ Soft wheat	
Question No.93	4.00
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Which of the following is the most sweetest sugar?	
○ fructose	
○ lactose	
O sucrose	
o maltose	
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Question No.97	4.00 Bookmark
Oxytocin and Vasopressin are examples of:	DOOKIIIAIK [
© Alkaline	
© Peptide hormones	
© Glutathione	
O Anserine	
Question No.98	4.00
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Which of the following is the general formula for carbohydrates?	
$\circ$ C <sub>m-1</sub> (H <sub>2</sub> O) <sub>n</sub>	
$\circ$ C <sub>m</sub> (H <sub>2</sub> O) <sub>n+1</sub>	
$\circ$ C <sub>m+1</sub> (H <sub>2</sub> O) <sub>n</sub>	
© C <sub>m</sub> (H <sub>2</sub> O) <sub>n</sub>	
© Om(i i2⊖/n	
Question No.99	4.00
In the following question, the first two words (given in italics) have a definite relationship. one word out of the given four alternatives which will fill the blank space and showthe sar relationship with the third word as between the first two.  Orange is to Peel as Tooth is to?	
Question No.100  Which of the following terms refers to the amount of protein absorbed by the body from a for source?  • Reference pattern • Limiting Value	4.00 <b>Bookmark</b> pood