

# National Testing Agency

**Question Paper Name:** FOOD SCIENCE TECHNOLOGY 1st July 2019 Shift2  
**Subject Name:** FOOD SCIENCE TECHNOLOGY  
**Creation Date:** 2019-07-01 18:50:33  
**Duration:** 150  
**Total Marks:** 640  
**Display Marks:** Yes  
**Share Answer Key With Delivery Engine:** Yes  
**Actual Answer Key:** Yes

## FOOD SCIENCE TECHNOLOGY

**Group Number :** 1  
**Group Id :** 55317212  
**Group Maximum Duration :** 0  
**Group Minimum Duration :** 150  
**Revisit allowed for view? :** No  
**Revisit allowed for edit? :** No  
**Break time:** 0  
**Group Marks:** 640

## Part A : FOOD SCIENCE TECHNOLOGY

**Section Id :** 55317220  
**Section Number :** 1  
**Section type :** Online  
**Mandatory or Optional:** Mandatory  
**Number of Questions:** 160  
**Number of Questions to be attempted:** 160  
**Section Marks:** 640  
**Display Number Panel:** Yes  
**Group All Questions:** No

**Sub-Section Number:** 1  
**Sub-Section Id:** 55317242  
**Question Shuffling Allowed :** Yes

**Question Number : 1 Question Id : 5531721955 Question Type : MCQ Option Shuffling : No Display Question Number : Yes**  
**Single Line Question Option : No Option Orientation : Vertical**  
**Correct Marks : 4 Wrong Marks : 1**

The most abundant constituent in milk is

1. Protein
2. Vitamins
3. Water
4. Fat

**Options :**

5531727761. 1

5531727762. 2

5531727763. 3

5531727764. 4

**Question Number : 2 Question Id : 5531721956 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following is monosaccharide?

1. Glucose
2. Maltose
3. Sucrose
4. Starch

**Options :**

5531727765. 1

5531727766. 2

5531727767. 3

5531727768. 4

**Question Number : 3 Question Id : 5531721957 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following parameters is not measured by  
Farinograph?

1. Dough development time
2. Dough stability
3. Mixing tolerance index
4. Peak viscosity

**Options :**

5531727769. 1

5531727770. 2

5531727771. 3

5531727772. 4

**Question Number : 4 Question Id : 5531721958 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The largest single source of K-cal energy is

1. Carbohydrate
2. Protein
3. Fat
4. Minerals

**Options :**

5531727773. 1

5531727774. 2

5531727775. 3

5531727776. 4

Question Number : 5 Question Id : 5531721959 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Plant in foods resistant to polysaccharides hydrolysis by human digestive system are called

1. Dietary fibre
2. Keratin
3. Gluten
4. Starch

Options :

5531727777. 1

5531727778. 2

5531727779. 3

5531727780. 4

Question Number : 6 Question Id : 5531721960 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Prolamines are soluble in

1. Acidic solution
2. Alkaline solution
3. Water
4. Alcoholic solution

Options :

5531727781. 1

5531727782. 2

5531727783. 3

5531727784. 4

Question Number : 7 Question Id : 5531721961 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

pH in the stomach is

1. 1 – 2.5
2. 3.5 – 5.0
3. 5.5 – 7.0
4. 7.5 – 9.0

Options :

5531727785. 1

5531727786. 2

5531727787. 3

5531727788. 4

Question Number : 8 Question Id : 5531721962 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Parabens as an antimicrobial agent, are most effective against

1. Molds & yeasts
2. Parasite
3. Bacteria
4. Viruses

**Options :**

5531727789. 1

5531727790. 2

5531727791. 3

5531727792. 4

**Question Number : 9 Question Id : 5531721963 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Protein is required for

1. Bacterial inhibition
2. Proper bowel function
3. Production of antibodies
4. Absorption of water

**Options :**

5531727793. 1

5531727794. 2

5531727795. 3

5531727796. 4

**Question Number : 10 Question Id : 5531721964 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Codex Alimentarius Commission (CAC) is responsible for implementing food standards programme of

1. FAO
2. Joint FAO / WHO
3. WHO
4. USFDA

**Options :**

5531727797. 1

5531727798. 2

5531727799. 3

5531727800. 4

**Question Number : 11 Question Id : 5531721965 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

1 Kcal = \_\_\_\_\_ kj

1. 4.184
2. 4.814
3. 4.418
4. 4.148

**Options :**

5531727801. 1  
5531727802. 2  
5531727803. 3  
5531727804. 4

**Question Number : 12 Question Id : 5531721966 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Acesulfame K is a non-nutritive synthetic sweetner \_\_\_\_\_  
times sweeter than sucrose

1. 100
2. 200
3. 300
4. 400

**Options :**

5531727805. 1  
5531727806. 2  
5531727807. 3  
5531727808. 4

**Question Number : 13 Question Id : 5531721967 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The Enzyme used for starch hydrolysis is

1. Protease
2. Amylase
3. Lipase
4. Cellulose

**Options :**

5531727809. 1  
5531727810. 2  
5531727811. 3  
5531727812. 4

**Question Number : 14 Question Id : 5531721968 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following is blood clotting vitamin?

1. A
2. D
3. E
4. K

Options :

5531727813. 1

5531727814. 2

5531727815. 3

5531727816. 4

Question Number : 15 Question Id : 5531721969 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

At room temperature, an aqueous solution of glucose can exist in \_\_\_\_\_ tautomeric form

1. One
2. Two
3. Three
4. Four

Options :

5531727817. 1

5531727818. 2

5531727819. 3

5531727820. 4

Question Number : 16 Question Id : 5531721970 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

An exothermic reaction is one in which energy is

1. Absorbed
2. Doubled
3. Reduced to half
4. Released

Options :

5531727821. 1

5531727822. 2

5531727823. 3

5531727824. 4

Question Number : 17 Question Id : 5531721971 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Oxidation of fats is tested by

1. Kreis test
2. Phosphatase test
3. Iodine test
4. Baudouin test

**Options :**

5531727825. 1

5531727826. 2

5531727827. 3

5531727828. 4

**Question Number : 18 Question Id : 5531721972 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Dry ashing is related to

1. Carbohydrates
2. Proteins
3. Fat
4. Minerals

**Options :**

5531727829. 1

5531727830. 2

5531727831. 3

5531727832. 4

**Question Number : 19 Question Id : 5531721973 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Solid fat index is the ratio of

1. Solid to liquid fat
2. Liquid to solid fat
3. Solid to solid fat
4. Liquid to liquid fat

**Options :**

5531727833. 1

5531727834. 2

5531727835. 3

5531727836. 4

**Question Number : 20 Question Id : 5531721974 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Aluminium sulphate is a

1. Clarifying agent
2. Humectant
3. Anticaking agent
4. Firming agent

Options :

5531727837. 1

5531727838. 2

5531727839. 3

5531727840. 4

Question Number : 21 Question Id : 5531721975 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Aromatic amino acid is

1. Valine
2. Asparagine
3. Proline
4. Phenylalanine

Options :

5531727841. 1

5531727842. 2

5531727843. 3

5531727844. 4

Question Number : 22 Question Id : 5531721976 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Fluorescence is \_\_\_\_\_ property of material

1. Rheological
2. Optical
3. Mechanical
4. Electrical

Options :

5531727845. 1

5531727846. 2

5531727847. 3

5531727848. 4

Question Number : 23 Question Id : 5531721977 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1



PER is the measure of quality of \_\_\_\_\_

1. Phenol
2. Proline
3. Potassium
4. Protein

**Options :**

5531727849. 1

5531727850. 2

5531727851. 3

5531727852. 4

**Question Number : 24 Question Id : 5531721978 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following is NOT a food additive?

1. Sugar
2. Flour
3. Salt
4. Acids

**Options :**

5531727853. 1

5531727854. 2

5531727855. 3

5531727856. 4

**Question Number : 25 Question Id : 5531721979 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Ultrasonic Doppler velocimetry is used for determining

1. Velocity
2. Current
3. Viscosity
4. Crispiness

**Options :**

5531727857. 1

5531727858. 2

5531727859. 3

5531727860. 4

**Question Number : 26 Question Id : 5531721980 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following is more hydrophilic in nature?

1. Acetic acid
2. Citric acid
3. Lactic acid
4. Malic acid

Options :

5531727861. 1

5531727862. 2

5531727863. 3

5531727864. 4

Question Number : 27 Question Id : 5531721981 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Permanent hardness of H<sub>2</sub>O is calculated as

1. CaCO<sub>3</sub>
2. CaHCO<sub>3</sub>
3. CaSO<sub>4</sub>
4. None of these

Options :

5531727865. 1

5531727866. 2

5531727867. 3

5531727868. 4

Question Number : 28 Question Id : 5531721982 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Succinic acid in bread dough modifies

1. Plasticity
2. Gas formation
3. Bulkiness
4. Colour

Options :

5531727869. 1

5531727870. 2

5531727871. 3

5531727872. 4

Question Number : 29 Question Id : 5531721983 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Tamarind contains good quantity of \_\_\_\_\_ acid

1. Malic
2. Tamaric
3. Tartaric
4. Phosphoric

**Options :**

5531727873. 1

5531727874. 2

5531727875. 3

5531727876. 4

**Question Number : 30 Question Id : 5531721984 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Glucosinolates are present in

1. Cauliflower
2. Fenugreek
3. Spinach
4. Amaranthus

**Options :**

5531727877. 1

5531727878. 2

5531727879. 3

5531727880. 4

**Question Number : 31 Question Id : 5531721985 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Compound present in tea responsible for astringency is

1. Carotene
2. Theaflavins
3. Pheophyton
4. Pheophorbide

**Options :**

5531727881. 1

5531727882. 2

5531727883. 3

5531727884. 4

**Question Number : 32 Question Id : 5531721986 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following belongs to functional food?

1. Carbohydrate
2. Protein
3. Fat
4. Probiotics

**Options :**

5531727885. 1

5531727886. 2

5531727887. 3

5531727888. 4

**Question Number : 33 Question Id : 5531721987 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following is a good source of cryptoxanthin?

1. Maize
2. Citrus
3. Spinach
4. Banana

**Options :**

5531727889. 1

5531727890. 2

5531727891. 3

5531727892. 4

**Question Number : 34 Question Id : 5531721988 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Theaflavins are rich in \_\_\_\_\_

1. Black tea
2. Water melon
3. Tomato
4. Milk

**Options :**

5531727893. 1

5531727894. 2

5531727895. 3

5531727896. 4

**Question Number : 35 Question Id : 5531721989 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following is a isoflavonoid?

1. Gernistein
2. Anthocyanin
3. Cyanidins
4. Catechin

Options :

5531727897. 1

5531727898. 2

5531727899. 3

5531727900. 4

Question Number : 36 Question Id : 5531721990 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Thermal conductivity of water is \_\_\_\_\_ lower than ice

1. 2 times
2. 4 times
3. 6 times
4. 9 times

Options :

5531727901. 1

5531727902. 2

5531727903. 3

5531727904. 4

Question Number : 37 Question Id : 5531721991 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Lyases are group of enzymes, which do not include one of the following enzymes

1. Aldolases
2. Decarboxylases
3. Dehydralases
4. Hydrolases

Options :

5531727905. 1

5531727906. 2

5531727907. 3

5531727908. 4

Question Number : 38 Question Id : 5531721992 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The Food industry sensory evaluation involves

1. To develop new products by modifying existing formulation
2. To detect hidden attributes
3. To check the nutrition quality
4. To check the toxicity

Options :

5531727909. 1

5531727910. 2

5531727911. 3

5531727912. 4

Question Number : 39 Question Id : 5531721993 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The pH of acid foods is in the range of

1. 5.3 – 4.4
2. 4.5 – 3.7
3. 3 – 2
4. 1 – 0.5

Options :

5531727913. 1

5531727914. 2

5531727915. 3

5531727916. 4

Question Number : 40 Question Id : 5531721994 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Mycotoxin Alimentary Toxic Aleukia is synthesised by

1. *Cladosporium spp.*
2. *Aspergillus spp.*
3. *Rhizopus spp.*
4. None of the above

Options :

5531727917. 1

5531727918. 2

5531727919. 3

5531727920. 4

Question Number : 41 Question Id : 5531721995 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is the dry-cleaning method?

1. Soaking
2. Aspiration
3. Floatation
4. Spray washing

**Options :**

5531727921. 1

5531727922. 2

5531727923. 3

5531727924. 4

**Question Number : 42 Question Id : 5531721996 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

For designing drying system for food material which of the following property / properties of food product are necessary

1. Specific heat
2. Thermal conductivity
3. Enthalpy
4. All of the above

**Options :**

5531727925. 1

5531727926. 2

5531727927. 3

5531727928. 4

**Question Number : 43 Question Id : 5531721997 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which one of the following is indirect method of determining moisture?

1. Vacuum oven method
2. Air oven method
3. Brown-Duvel fractional distillation method
4. Dielectric method

**Options :**

5531727929. 1

5531727930. 2

5531727931. 3

5531727932. 4

**Question Number : 44 Question Id : 5531721998 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The process of breaking down the solid material through the application of mechanical forces is called

1. Centrifugation
2. Filtering
3. Size reduction
4. Agitation

**Options :**

5531727933. 1

5531727934. 2

5531727935. 3

5531727936. 4

**Question Number : 45 Question Id : 5531721999 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

In hammer mill, the force involved is

1. Impact
2. Attrition
3. Crushing
4. Centrifugation

**Options :**

5531727937. 1

5531727938. 2

5531727939. 3

5531727940. 4

**Question Number : 46 Question Id : 5531722000 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Dole process is the example of

1. Heat-cool-fill
2. Cold sterilization
3. Batch pasteurization
4. Fast canning

**Options :**

5531727941. 1

5531727942. 2

5531727943. 3

5531727944. 4

**Question Number : 47 Question Id : 5531722001 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**



The time in minutes necessary to inactivate 90% of a microbial population at a constant temperature is known as

1. D value
2. Z value
3. F value
4. C value

**Options :**

5531727945. 1

5531727946. 2

5531727947. 3

5531727948. 4

**Question Number : 48 Question Id : 5531722002 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which one of the following is not ionizing radiation?

1. Cosmic radiation
2. Infrared
3. Nuclear fusion
4. X-ray

**Options :**

5531727949. 1

5531727950. 2

5531727951. 3

5531727952. 4

**Question Number : 49 Question Id : 5531722003 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Nano meter is equal to

1.  $10^9$  m
2.  $10^6$  m
3.  $10^{-6}$  m
4.  $10^{-9}$  m

**Options :**

5531727953. 1

5531727954. 2

5531727955. 3

5531727956. 4

**Question Number : 50 Question Id : 5531722004 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The pore size of reverse osmosis is

1. 0.001 – 0.02 $\mu$ m
2. 0.01 – 0.001 $\mu$ m
3. 0.01 – 10 $\mu$ m
4. 0.00001 – 0.001 $\mu$ m

**Options :**

5531727957. 1

5531727958. 2

5531727959. 3

5531727960. 4

**Question Number : 51 Question Id : 5531722005 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The flow in pipe is laminar if the Reynolds number is

1. Less than 2000
2. Between 2000 – 4000
3. Between 4000 – 6000
4. None of the above

**Options :**

5531727961. 1

5531727962. 2

5531727963. 3

5531727964. 4

**Question Number : 52 Question Id : 5531722006 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The milling of rice generates \_\_\_\_\_% of husk

1. 10 – 15
2. 20 – 25
3. 30 – 35
4. 40 – 45

**Options :**

5531727965. 1

5531727966. 2

5531727967. 3

5531727968. 4

**Question Number : 53 Question Id : 5531722007 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Vertical screw mixers are used for mixture of

1. Highly viscosity liquids
2. Low viscosity liquids
3. Moderate viscosity liquids
4. Dry solids

**Options :**

5531727969. 1

5531727970. 2

5531727971. 3

5531727972. 4

**Question Number : 54 Question Id : 5531722008 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Hard impermeable skin formed at surface is

1. Core hardening
2. Surface hardening
3. Case hardening
4. Skin hardening

**Options :**

5531727973. 1

5531727974. 2

5531727975. 3

5531727976. 4

**Question Number : 55 Question Id : 5531722009 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following separation is based on chemical nature and also happens at molecular level?

1. Reverse osmosis and Nano filtration
2. Micro filtration and Nano filtration
3. Only Micro filtration
4. Only ultra-filtration

**Options :**

5531727977. 1

5531727978. 2

5531727979. 3

5531727980. 4

**Question Number : 56 Question Id : 5531722010 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

In attrition mills, grain size reduction is achieved by

1. Crushing & shearing
2. Impact force
3. Cutting force
4. None of the above

**Options :**

5531727981. 1

5531727982. 2

5531727983. 3

5531727984. 4

**Question Number : 57 Question Id : 5531722011 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The decolouration of sugar syrup with activated carbon is application of

1. Adsorption
2. Ion exchange
3. Extraction
4. Distillation

**Options :**

5531727985. 1

5531727986. 2

5531727987. 3

5531727988. 4

**Question Number : 58 Question Id : 5531722012 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Centrifuges used for solid – liquid separation are called

1. Clarifiers
2. Separators
3. Purifiers
4. Polishers

**Options :**

5531727989. 1

5531727990. 2

5531727991. 3

5531727992. 4

**Question Number : 59 Question Id : 5531722013 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Hydro cooling of fruits is carried out to remove

1. External heat
2. Surface heat
3. Field heat
4. Specific heat

**Options :**

5531727993. 1

5531727994. 2

5531727995. 3

5531727996. 4

**Question Number : 60 Question Id : 5531722014 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The most common type of industrial ovens for large scale baking are

1. Stationery ovens
2. Rotary ovens
3. Tunnel ovens
4. Microwave ovens

**Options :**

5531727997. 1

5531727998. 2

5531727999. 3

5531728000. 4

**Question Number : 61 Question Id : 5531722015 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Frequency generally applied in industrial equipments in microwave heating is

1. 1540 Hz
2. 2450 Hz
3. 3360 Hz
4. 4450 Hz

**Options :**

5531728001. 1

5531728002. 2

5531728003. 3

5531728004. 4

**Question Number : 62 Question Id : 5531722016 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Ability of the powder particles to absorb water on its surface is called

1. Sinkability
2. Dispersibility
3. Wettability
4. Solubility

**Options :**

5531728005. 1

5531728006. 2

5531728007. 3

5531728008. 4

**Question Number : 63 Question Id : 5531722017 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Driving force for heat is

1. Energy difference
2. Pressure difference
3. Temperature difference
4. Heat difference

**Options :**

5531728009. 1

5531728010. 2

5531728011. 3

5531728012. 4

**Question Number : 64 Question Id : 5531722018 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which law is the basis for refrigeration cycle?

1. First law of thermodynamics
2. Second law of thermodynamics
3. Newton's first law of motion
4. Newton's second law of motion

**Options :**

5531728013. 1

5531728014. 2

5531728015. 3

5531728016. 4

**Question Number : 65 Question Id : 5531722019 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following is the major component of a vapour compression system?

1. Atomizer
2. Evaporator
3. Homogenizer
4. Lyophilizer

Options :

5531728017. 1

5531728018. 2

5531728019. 3

5531728020. 4

Question Number : 66 Question Id : 5531722020 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A good refrigerant should have

1. Low boiling point
2. High specific volume
3. Low conductivity
4. High co-efficient of performance

Options :

5531728021. 1

5531728022. 2

5531728023. 3

5531728024. 4

Question Number : 67 Question Id : 5531722021 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Third law of thermodynamics deals with

1. Enthalpy
2. Entropy
3. Temperature
4. Latent heat

Options :

5531728025. 1

5531728026. 2

5531728027. 3

5531728028. 4

Question Number : 68 Question Id : 5531722022 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Preservation of foods by using salts and sugars works by

1. Creating a hypertonic environment
2. Raising pH
3. Lowering osmotic pressure
4. Depleting nutrients

Options :

5531728029. 1

5531728030. 2

5531728031. 3

5531728032. 4

Question Number : 69 Question Id : 5531722023 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

\_\_\_\_\_ is shaped, fortified and precooked cereal product  
using continuous press or macaronic press

1. TVP
2. Snacks
3. Pasta
4. Breakfast cereal

Options :

5531728033. 1

5531728034. 2

5531728035. 3

5531728036. 4

Question Number : 70 Question Id : 5531722024 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The specific growth rate ( $\mu$ ) in bioreactor is defined as

1. Count of dead and live cells
2. The rate of individual cells division or increase in biomass
3. Concentration of biomass
4. Weight of biomass

Options :

5531728037. 1

5531728038. 2

5531728039. 3

5531728040. 4

Question Number : 71 Question Id : 5531722025 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1



1 BTU is equal to

1. 1 J
2. 1 kJ
3. 1 Calorie
4. 1 kilo calorie

**Options :**

5531728041. 1

5531728042. 2

5531728043. 3

5531728044. 4

**Question Number : 72 Question Id : 5531722026 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following is NOT the physical method for the cell rupturing?

1. Enzymatic digestion
2. Milling
3. Ultrasonication
4. Homogenization

**Options :**

5531728045. 1

5531728046. 2

5531728047. 3

5531728048. 4

**Question Number : 73 Question Id : 5531722027 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The specific heat consumption of driers used for liquid food is

1. Much lower than evaporators
2. Much higher than evaporators
3. Equal to evaporators
4. More or less same as that of evaporators

**Options :**

5531728049. 1

5531728050. 2

5531728051. 3

5531728052. 4

**Question Number : 74 Question Id : 5531722028 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Turbines are very effective impellers over a wide range of

1. Temperatures
2. Viscosities
3. Pressures
4. None of the above

**Options :**

5531728053. 1

5531728054. 2

5531728055. 3

5531728056. 4

**Question Number : 75 Question Id : 5531722029 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

In ball mill, the speed at which there will be centrifugation is

1. Operating speed
2. Critical speed
3. Normal speed
4. Centrifugation speed

**Options :**

5531728057. 1

5531728058. 2

5531728059. 3

5531728060. 4

**Question Number : 76 Question Id : 5531722030 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Centrifugation process of removing bacteria from milk is known as

1. Milk centrifugation
2. Milk fagation
3. Bactofugation
4. Cold centrifugation

**Options :**

5531728061. 1

5531728062. 2

5531728063. 3

5531728064. 4

**Question Number : 77 Question Id : 5531722031 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Microbial growth curve is obtained by plotting

1. Number of cells vs time
2. Number of cells survived vs time
3. Log number cells vs time
4. Number of spores vs time

**Options :**

5531728065. 1

5531728066. 2

5531728067. 3

5531728068. 4

**Question Number : 78 Question Id : 5531722032 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following operation reduces dietary fibre content in cereals?

1. Storage
2. Drying
3. Milling
4. Grinding

**Options :**

5531728069. 1

5531728070. 2

5531728071. 3

5531728072. 4

**Question Number : 79 Question Id : 5531722033 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

In chemostats....

1. Uniform nutrients concentration is maintained
2. Higher pressure is maintained
3. Constant volume of culture medium is maintained
4. Continuous flow of nutrients

**Options :**

5531728073. 1

5531728074. 2

5531728075. 3

5531728076. 4

**Question Number : 80 Question Id : 5531722034 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Circular electric current in induction cooking are

1. Foucault currents
2. Eddy currents
3. Alternate currents
4. Both 1 & 2

**Options :**

5531728077. 1

5531728078. 2

5531728079. 3

5531728080. 4

**Question Number : 81 Question Id : 5531722035 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which one of the following is NOT used as a curing agent?

1. Sodium nitrite
2. Sodium nitrate
3. Sodium carbonate
4. Sodium chloride

**Options :**

5531728081. 1

5531728082. 2

5531728083. 3

5531728084. 4

**Question Number : 82 Question Id : 5531722036 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Banana should be stored at \_\_\_\_\_ to minimize chilling injury

1. 1 – 7°C
2. 7 – 9°C
3. 11 – 13 °C
4. 15 – 17°C

**Options :**

5531728085. 1

5531728086. 2

5531728087. 3

5531728088. 4

**Question Number : 83 Question Id : 5531722037 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Green rot in eggs is chiefly caused by

1. *Cladosporium spp.*
2. *Rhizopus spp.*
3. *Pseudomonas fluorescens*
4. *Aspergillus niger*

Options :

5531728089. 1

5531728090. 2

5531728091. 3

5531728092. 4

Question Number : 84 Question Id : 5531722038 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Pasta / macaroni is prepared from

1. Whole wheat flour
2. Refined flour
3. Semolina
4. Maida alone

Options :

5531728093. 1

5531728094. 2

5531728095. 3

5531728096. 4

Question Number : 85 Question Id : 5531722039 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Hard wheat yields \_\_\_\_\_ flour

1. Coarse
2. Fine
3. Soft
4. Leathery

Options :

5531728097. 1

5531728098. 2

5531728099. 3

5531728100. 4

Question Number : 86 Question Id : 5531722040 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following operation leads to increase in moisture content of wheat grains?

1. Tempering and conditioning
2. Soaking & drying
3. Milling & packing
4. Soaking & boiling

**Options :**

5531728101. 1

5531728102. 2

5531728103. 3

5531728104. 4

**Question Number : 87 Question Id : 5531722041 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The pink or reddish liquid that comes from meat on thawing is called

1. Oozing
2. Marbling
3. Leakage
4. Drip

**Options :**

5531728105. 1

5531728106. 2

5531728107. 3

5531728108. 4

**Question Number : 88 Question Id : 5531722042 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Parboiled rice means it is

1. Partially boiled
2. Completely boiled
3. Milled
4. Home pounded

**Options :**

5531728109. 1

5531728110. 2

5531728111. 3

5531728112. 4

**Question Number : 89 Question Id : 5531722043 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Dry salted fish contains \_\_\_\_\_ % salt

1. 0.5 to 1
2. 4 to 5
3. 8 to 9
4. 10 to 12

**Options :**

5531728113. 1

5531728114. 2

5531728115. 3

5531728116. 4

**Question Number : 90 Question Id : 5531722044 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Dry milling of sorghum has highest proportion of

1. Germ
2. Grits
3. Fibre
4. Bran

**Options :**

5531728117. 1

5531728118. 2

5531728119. 3

5531728120. 4

**Question Number : 91 Question Id : 5531722045 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Bread flours should have \_\_\_\_\_ protein content

1. 2 – 3
2. 12 – 14
3. > 16
4. 7 – 9

**Options :**

5531728121. 1

5531728122. 2

5531728123. 3

5531728124. 4

**Question Number : 92 Question Id : 5531722046 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Oxidation of wine by *Acetobactor aceti* results in production of

1. Acetic acid
2. Citric acid
3. Malic acid
4. Lactic acid

**Options :**

5531728125. 1

5531728126. 2

5531728127. 3

5531728128. 4

**Question Number : 93 Question Id : 5531722047 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Lathyrism is caused by

1. Kesari dal
2. Black gram
3. Chick pea
4. Polished rice

**Options :**

5531728129. 1

5531728130. 2

5531728131. 3

5531728132. 4

**Question Number : 94 Question Id : 5531722048 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Bulgur is prepared from

1. Dehusked rice
2. Debranned wheat
3. Polished sorghum
4. Paddy

**Options :**

5531728133. 1

5531728134. 2

5531728135. 3

5531728136. 4

**Question Number : 95 Question Id : 5531722049 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**



NPU is highest in

1. Bengal gram
2. Black gram
3. Red gram
4. Green gram

Options :

5531728137. 1

5531728138. 2

5531728139. 3

5531728140. 4

Question Number : 96 Question Id : 5531722050 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Tofu is prepared from

1. Soya bean
2. Wheat
3. Curd
4. Millet

Options :

5531728141. 1

5531728142. 2

5531728143. 3

5531728144. 4

Question Number : 97 Question Id : 5531722051 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

During storage of egg the pH of egg white

1. Increases
2. Decreases
3. Remains same
4. None of the above

Options :

5531728145. 1

5531728146. 2

5531728147. 3

5531728148. 4

Question Number : 98 Question Id : 5531722052 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

High level of damaged starch in wheat flour is suitable for making

1. Biscuits
2. Bread
3. Cookies
4. Dosa

Options :

5531728149. 1

5531728150. 2

5531728151. 3

5531728152. 4

Question Number : 99 Question Id : 5531722053 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Baking test is done to assess

1. Gluten quality
2. Gluten quantity
3. Protein quality
4. Protein quantity

Options :

5531728153. 1

5531728154. 2

5531728155. 3

5531728156. 4

Question Number : 100 Question Id : 5531722054 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The extraction rate of commercial grade flour is \_\_\_\_\_ %

1. 50
2. 60
3. 70
4. 80

Options :

5531728157. 1

5531728158. 2

5531728159. 3

5531728160. 4

Question Number : 101 Question Id : 5531722055 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The average specific gravity of cow milk ranges from

1. 1.010 – 1.015
2. 1.028 – 1.030
3. 1.058 – 1.060
4. 1.068 – 1.070

Options :

5531728161. 1

5531728162. 2

5531728163. 3

5531728164. 4

Question Number : 102 Question Id : 5531722056 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following is used as colouring agent?

1. Ang khak
2. Poi
3. Natto
4. Sauce

Options :

5531728165. 1

5531728166. 2

5531728167. 3

5531728168. 4

Question Number : 103 Question Id : 5531722057 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The average freezing point depression of cow milk is

1. 0.647
2. 0.347
3. 0.547
4. 0.447

Options :

5531728169. 1

5531728170. 2

5531728171. 3

5531728172. 4

Question Number : 104 Question Id : 5531722058 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

As per FSSAI, standardized milk should contain

1. 4.5% fat and 8.5% SNF
2. 5.0% fat and 8.5% SNF
3. 4.5% fat and 9.5% SNF
4. 5.0% fat and 9.5% SNF

**Options :**

5531728173. 1

5531728174. 2

5531728175. 3

5531728176. 4

**Question Number : 105 Question Id : 5531722059 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Plastic cream consists of \_\_\_\_\_ % milk fat

1. 20 – 25
2. 30 – 40
3. 65 – 85
4. 50 – 55

**Options :**

5531728177. 1

5531728178. 2

5531728179. 3

5531728180. 4

**Question Number : 106 Question Id : 5531722060 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Single screw extruders were first used to manufacture RTE breakfast cereals in

1. 1860
2. 1990
3. 2001
4. 1960

**Options :**

5531728181. 1

5531728182. 2

5531728183. 3

5531728184. 4

**Question Number : 107 Question Id : 5531722061 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Tenderization of muscle protein is due to enzyme

1. Cathepsin
2. Peroxidase
3. Lipase
4. Amylase

Options :

5531728185. 1

5531728186. 2

5531728187. 3

5531728188. 4

Question Number : 108 Question Id : 5531722062 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Demineralized bone is called

1. Ossein
2. Casein
3. Ligament
4. Tendon

Options :

5531728189. 1

5531728190. 2

5531728191. 3

5531728192. 4

Question Number : 109 Question Id : 5531722063 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Casings are usually associated with

1. Hog
2. Bacon
3. Ham
4. Sausage

Options :

5531728193. 1

5531728194. 2

5531728195. 3

5531728196. 4

Question Number : 110 Question Id : 5531722064 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The most common contaminant of hen egg is

1. Salmonella
2. Pediococcus
3. Bacillus
4. Candida

**Options :**

5531728197. 1

5531728198. 2

5531728199. 3

5531728200. 4

**Question Number : 111 Question Id : 5531722065 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Older and tougher birds are cooked by

1. Moist heat
2. Dry heat
3. Frying
4. Pickling

**Options :**

5531728201. 1

5531728202. 2

5531728203. 3

5531728204. 4

**Question Number : 112 Question Id : 5531722066 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Cashew apple is used for making

1. Rum
2. Bear
3. Feni
4. Whisky

**Options :**

5531728205. 1

5531728206. 2

5531728207. 3

5531728208. 4

**Question Number : 113 Question Id : 5531722067 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The lengthwise cut of fish is called

1. Fry
2. Sticks
3. Steaks
4. Fillets

**Options :**

5531728209. 1

5531728210. 2

5531728211. 3

5531728212. 4

**Question Number : 114 Question Id : 5531722068 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Thermo - resistant bacteria are important in the preservation of foods by \_\_\_\_\_

1. Irradiation
2. Chemical
3. Freezing
4. Canning

**Options :**

5531728213. 1

5531728214. 2

5531728215. 3

5531728216. 4

**Question Number : 115 Question Id : 5531722069 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

According to Hinton's theory of jelly formation

1. It is the non-ionized pectin which enters into jelly formation
2. Pectin forms a network and traps the sugar solution within the network
3. Pectin coagulates at neutral pH and thus acid prevents it from coagulation
4. None of the above

**Options :**

5531728217. 1

5531728218. 2

5531728219. 3

5531728220. 4

**Question Number : 116 Question Id : 5531722070 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The physical state of milk fat present in milk is

1. Solution
2. Suspension
3. Colloidal
4. Emulsion

Options :

5531728221. 1

5531728222. 2

5531728223. 3

5531728224. 4

Question Number : 117 Question Id : 5531722071 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Calcium chloride is used in fruits and vegetables as

1. Firming agents
2. Anti-sticking agents
3. Crystallization inhibitor
4. Freezing agent

Options :

5531728225. 1

5531728226. 2

5531728227. 3

5531728228. 4

Question Number : 118 Question Id : 5531722072 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following also yields butter?

1. Coffee
2. Tea
3. Cocoa
4. Peas

Options :

5531728229. 1

5531728230. 2

5531728231. 3

5531728232. 4

Question Number : 119 Question Id : 5531722073 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1



In mastitis milk \_\_\_\_\_ % increase, \_\_\_\_\_ % decrease

1. Lactose and chloride
2. Chloride and lactose
3. Chloride and sucrose
4. None of the above

Options :

5531728233. 1

5531728234. 2

5531728235. 3

5531728236. 4

Question Number : 120 Question Id : 5531722074 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Jam is

1. Bingham plastic
2. Pseudo plastic
3. Dilatant
4. Thixotropic

Options :

5531728237. 1

5531728238. 2

5531728239. 3

5531728240. 4

Question Number : 121 Question Id : 5531722075 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Canning of food was invented by

1. Louis Pasteur
2. T. Kensett
3. E. Daggett
4. Nicholas Appert

Options :

5531728241. 1

5531728242. 2

5531728243. 3

5531728244. 4

Question Number : 122 Question Id : 5531722076 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Natural antimicrobial agent present in cloves is

1. Allicin
2. Eugenol
3. Cinnamic aldehyde
4. Lycopene

Options :

5531728245. 1

5531728246. 2

5531728247. 3

5531728248. 4

Question Number : 123 Question Id : 5531722077 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The electromagnetic waves between \_\_\_\_\_ are  
termed as microwaves

1. Radio waves and near infrared
2. Near infrared and UV
3. UV and visible light
4. UV and X-rays

Options :

5531728249. 1

5531728250. 2

5531728251. 3

5531728252. 4

Question Number : 124 Question Id : 5531722078 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

A critical control point is an operation by which

1. Monitoring is considered unnecessary
2. Hazards can be eliminated, minimized or prevented
3. Contamination becomes certain
4. All risks can be completely eliminated

Options :

5531728253. 1

5531728254. 2

5531728255. 3

5531728256. 4

Question Number : 125 Question Id : 5531722079 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which organization is responsible for ensuring that all foods are safe and properly labelled?

1. WHO
2. CDC
3. FDA
4. NIH

**Options :**

5531728257. 1

5531728258. 2

5531728259. 3

5531728260. 4

**Question Number : 126 Question Id : 5531722080 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Reduction of the contaminating bacterial load in order to reach safety levels for human health is known as

1. Cleaning
2. Disinfection
3. Sterilization
4. Sanitization

**Options :**

5531728261. 1

5531728262. 2

5531728263. 3

5531728264. 4

**Question Number : 127 Question Id : 5531722081 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which one of the following is a non-ionic surfactant?

1. Alkyl sulphates
2. Alkyl benzenesulfonate
3. Ethoxylate sulphates
4. Ethylene oxide

**Options :**

5531728265. 1

5531728266. 2

5531728267. 3

5531728268. 4

**Question Number : 128 Question Id : 5531722082 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following is NOT a fermented product?

1. Ripened cheese
2. Sauerkraut
3. Pickle
4. Tomato sauce

Options :

5531728269. 1

5531728270. 2

5531728271. 3

5531728272. 4

Question Number : 129 Question Id : 5531722083 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Generally aerobic plate count of milk from healthy cows is less than

1.  $10^3$
2.  $10^5$
3.  $10^6$
4.  $10^7$

Options :

5531728273. 1

5531728274. 2

5531728275. 3

5531728276. 4

Question Number : 130 Question Id : 5531722084 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

*Streptococcus thermophilus* and *Lactobacillus bulgaricus* are used in yoghurt manufacture, in the ratio

1. 1:2
2. 1:1
3. 2:3
4. 1:4

Options :

5531728277. 1

5531728278. 2

5531728279. 3

5531728280. 4

Question Number : 131 Question Id : 5531722085 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Wine is a fermented product of

1. Wheat
2. Millet
3. Grapes
4. Corn

Options :

5531728281. 1

5531728282. 2

5531728283. 3

5531728284. 4

Question Number : 132 Question Id : 5531722086 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Water activity of dried fruit range from

1. 0.60 – 0.90
2. 0.60 – 0.75
3. 0.75 – 0.85
4. 0.75 – 0.96

Options :

5531728285. 1

5531728286. 2

5531728287. 3

5531728288. 4

Question Number : 133 Question Id : 5531722087 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is a distilled fermentation product?

1. Brandy
2. Sake
3. Kaffir
4. Toddy

Options :

5531728289. 1

5531728290. 2

5531728291. 3

5531728292. 4

Question Number : 134 Question Id : 5531722088 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Molasses is obtained from

1. Sugar cane
2. Barley
3. Sorghum
4. Wheat

Options :

5531728293. 1

5531728294. 2

5531728295. 3

5531728296. 4

Question Number : 135 Question Id : 5531722089 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Maximum limit of benzoic acid in tomato sauce is about

\_\_\_\_\_ ppm

1. 250
2. 500
3. 750
4. 1000

Options :

5531728297. 1

5531728298. 2

5531728299. 3

5531728300. 4

Question Number : 136 Question Id : 5531722090 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which of the following is a flavour enhancer?

1. E621
2. E203
3. E110
4. E210

Options :

5531728301. 1

5531728302. 2

5531728303. 3

5531728304. 4

Question Number : 137 Question Id : 5531722091 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

High dose irradiation is generally done for

1. Sterility
2. Delay of ripening
3. Insect disinfection
4. Discoloration

Options :

5531728305. 1

5531728306. 2

5531728307. 3

5531728308. 4

Question Number : 138 Question Id : 5531722092 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Chlorine dioxide is used as disinfectant in minimally processed fresh vegetables at \_\_\_\_\_ppm concentration

1. 0.5 – 2.0
2. 3.0 – 5.0
3. 25 – 100
4. 100 – 200

Options :

5531728309. 1

5531728310. 2

5531728311. 3

5531728312. 4

Question Number : 139 Question Id : 5531722093 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following has low electrical conductivity?

1. Milk desserts
2. Powders
3. Fruit juices
4. Alcohol

Options :

5531728313. 1

5531728314. 2

5531728315. 3

5531728316. 4

Question Number : 140 Question Id : 5531722094 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The driving force in osmotic membrane distillation is

1. Vapour pressure difference
2. Pressure difference
3. Temperature difference
4. Concentration difference

Options :

5531728317. 1

5531728318. 2

5531728319. 3

5531728320. 4

Question Number : 141 Question Id : 5531722095 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The enzyme responsible for browning in cut fruit is

1. Polyphenol oxidase (PPO)
2. Catalase
3. Peroxidase
4. Lipase

Options :

5531728321. 1

5531728322. 2

5531728323. 3

5531728324. 4

Question Number : 142 Question Id : 5531722096 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Aflatoxin is generally present in

1. Beverages
2. Fish & marine products
3. Oil seeds
4. Meat & egg

Options :

5531728325. 1

5531728326. 2

5531728327. 3

5531728328. 4

Question Number : 143 Question Id : 5531722097 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1



Which of the following is fermented by *Leuconostoc Spp.*

1. Idli
2. Curd
3. Beer
4. Toddy

Options :

5531728329. 1

5531728330. 2

5531728331. 3

5531728332. 4

Question Number : 144 Question Id : 5531722098 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Caprylic acid is active against growth of \_\_\_\_\_ in cheese wraps

1. Bacteria
2. Yeasts
3. Molds
4. Virus

Options :

5531728333. 1

5531728334. 2

5531728335. 3

5531728336. 4

Question Number : 145 Question Id : 5531722099 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Flat sour spoilage is chiefly caused by

1. *Salmonella*
2. *E. coli*
3. *Bacillus sp.*
4. *Clostridium sp.*

Options :

5531728337. 1

5531728338. 2

5531728339. 3

5531728340. 4

Question Number : 146 Question Id : 5531722100 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

High density polyethylene has

1. High gas permeability
2. Low gas permeability
3. Low moisture barrier
4. Low softening temperature

Options :

5531728341. 1

5531728342. 2

5531728343. 3

5531728344. 4

Question Number : 147 Question Id : 5531722101 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Fruity flavour in milk is due to

1. *Pseudomonas*
2. *Enterobacter*
3. *Micrococcus*
4. *Escherichia*

Options :

5531728345. 1

5531728346. 2

5531728347. 3

5531728348. 4

Question Number : 148 Question Id : 5531722102 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Which one of the following is biodegradable?

1. LDPE
2. HDPE
3. PVC
4. Pullulan

Options :

5531728349. 1

5531728350. 2

5531728351. 3

5531728352. 4

Question Number : 149 Question Id : 5531722103 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Olfactory receptors are in a very small area of the \_\_\_\_\_ region of nose

1. Exterior
2. Posterior
3. Preterior
4. Anterior

**Options :**

5531728353. 1

5531728354. 2

5531728355. 3

5531728356. 4

**Question Number : 150 Question Id : 5531722104 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The package containing number of primary packages is called \_\_\_\_\_ package

1. Primary
2. Secondary
3. Tertiary
4. Quaternary

**Options :**

5531728357. 1

5531728358. 2

5531728359. 3

5531728360. 4

**Question Number : 151 Question Id : 5531722105 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

RFID stands for

1. Rapid Frequency Identification
2. Rapid Food Identification
3. Radio Food Identification
4. Radio Frequency Identification

**Options :**

5531728361. 1

5531728362. 2

5531728363. 3

5531728364. 4

**Question Number : 152 Question Id : 5531722106 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Which of the following is true about ISO 14000 certification?

1. It is prerequisite for ISO 9000 certification
2. It deals with environmental management
3. It indicates a higher level of adherence to standards than ISO 9000
4. It is only sought by companies exporting their goods

Options :

5531728365. 1

5531728366. 2

5531728367. 3

5531728368. 4

Question Number : 153 Question Id : 5531722107 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

Zeolite softening process removes

1. The dissolved gases in permanent hard water
2. Only permanent hardness of water
3. Only temporary hardness of water
4. Both temporary and permanent hardness of water

Options :

5531728369. 1

5531728370. 2

5531728371. 3

5531728372. 4

Question Number : 154 Question Id : 5531722108 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

The law concerned with the meat and their products is

1. FPO
2. FFPO
3. MFPO
4. MPEDA

Options :

5531728373. 1

5531728374. 2

5531728375. 3

5531728376. 4

Question Number : 155 Question Id : 5531722109 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 4 Wrong Marks : 1

PVC means

1. Poly vinyl chlorine
2. Poly vinyl chlorate
3. Poly vinyl chloride
4. Poly vinyl carbonate

**Options :**

5531728377. 1

5531728378. 2

5531728379. 3

5531728380. 4

**Question Number : 156 Question Id : 5531722110 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Dry heat sterilization for packaging material is done at \_\_\_\_\_  
°C for 20 minutes

1. 121
2. 151
3. 171
4. 191

**Options :**

5531728381. 1

5531728382. 2

5531728383. 3

5531728384. 4

**Question Number : 157 Question Id : 5531722111 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Asepsis means

1. Keeping out microorganisms
2. Destruction of microorganisms
3. Propagation of microorganisms
4. Pasteurization

**Options :**

5531728385. 1

5531728386. 2

5531728387. 3

5531728388. 4

**Question Number : 158 Question Id : 5531722112 Question Type : MCQ Option Shuffling : No Display Question Number : Yes  
Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The irradiation dose for dry fruits is \_\_\_\_\_ k Gray

1. 0.1 – 0.4
2. 1.0
3. 30
4. >40

**Options :**

5531728389. 1

5531728390. 2

5531728391. 3

5531728392. 4

**Question Number : 159 Question Id : 5531722113 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

The \_\_\_\_\_ enterotoxin produce by *S. aureus* is common cause of toxicity

1. Type A
2. Type E
3. Type D
4. All of the above

**Options :**

5531728393. 1

5531728394. 2

5531728395. 3

5531728396. 4

**Question Number : 160 Question Id : 5531722114 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical**

**Correct Marks : 4 Wrong Marks : 1**

Product recall can be

1. Class I
2. Class II
3. Class III
4. All of the above

**Options :**

5531728397. 1

5531728398. 2

5531728399. 3

5531728400. 4