

National Testing Agency

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DAIRY SCIENCE

Group Number :	1
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Is this Group for Examiner? :	No

DAIRY SCIENCE -1

Section Id :	190889134
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory

Number of Questions :	120
Number of Questions to be attempted :	120
Section Marks :	480
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Sub-Section Number :	1
Sub-Section Id :	190889174
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 1908896502 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Microbial association among microorganisms in food chain where metabolic end products of one type of microbe is utilized by other is termed as.....

1. Metabiosis
2. Antibiosis
3. Synergism
4. Additive effect

Options :

19088925901. 1

19088925902. 2

19088925903. 3

19088925904. 4

Question Number : 2 Question Id : 1908896503 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The musty potato flavour in milk and cream is due to the production of specific compound. Choose the correct option among the followings

1. 2-Methoxy-alkylpyrazine
2. Cresol
3. Butyric acid
4. Caproic acid

Options :

19088925905. 1

19088925906. 2

19088925907. 3

19088925908. 4

Question Number : 3 Question Id : 1908896504 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one of the following bacteria is contributing to phenolic flavour in bottle sterilized milk?

1. *Bacillus coagulans*
2. *Pseudomonas mucidolens*
3. *Enterococcus faecium*
4. *Lactococcus lactis*

Options :

19088925909. 1

19088925910. 2

19088925911. 3

19088925912. 4

Question Number : 4 Question Id : 1908896505 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is a correct combination of components for activation of lactoperoxidase system in milk?

1. Lactoferrin-Thiocyanate-Hydrogen peroxide
2. Lactoperoxidase-Thiocyanate-Hydrogen peroxide
3. Lactoperoxidase-Thiobarbiturate-Hydrogen peroxide
4. Lactoperoxidase-Thiocyanate-Hydrogen oxide

Options :

19088925913. 1

19088925914. 2

19088925915. 3

19088925916. 4

Question Number : 5 Question Id : 1908896506 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is a non specific antimicrobial constituent in milk?

1. Immunoglobulins
2. Complement
3. Macrophages
4. Lactoferrin

Options :

19088925917. 1

19088925918. 2

19088925919. 3

19088925920. 4

Question Number : 6 Question Id : 1908896507 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Many direct and indirect tests are used to assess the microbial quality of raw milk. Among your opinion which one among the following is rapid indirect method most commonly used grading of raw milk at the reception dock in dairy industry.

1. Standard plate count
2. Direct microscopic count
3. Whitehead and Cox test
4. Methylene blue reduction time test

Options :

19088925921. 1

19088925922. 2

19088925923. 3

19088925924. 4

Question Number : 7 Question Id : 1908896508 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The process of filtration of raw milk supplies affect microbial load. In your view what will happen to number of microorganisms during the process of milk filtration with properly sterilized cloth at milk reception dock.

1. Increase to a great extent
2. Decrease
3. Remain same
4. Residual increase

Options :

19088925925. 1

19088925926. 2

19088925927. 3

19088925928. 4

Question Number : 8 Question Id : 1908896509 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Butter contains low quantity of an essential factor which is must for microbial growth, identify that essential factor among the following.

1. Moisture
2. Fat
3. Sucrose
4. Maganese chloride

Options :

19088925929. 1

19088925930. 2

19088925931. 3

19088925932. 4

Question Number : 9 Question Id : 1908896510 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one of the following material if used for construction of butter churn will result high mold contamination in butter prepared by batch method?

1. Stainless steel
2. Wooden
3. Plastic
4. Iron

Options :

19088925933. 1

19088925934. 2

19088925935. 3

19088925936. 4

Question Number : 10 Question Id : 1908896511 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one among the following medium is used to isolate staphylococci from dairy products.

1. Endo agar
2. Mannitol salt agar
3. Malt extract agar
4. Nutrient agar

Options :

19088925937. 1

19088925938. 2

19088925939. 3

19088925940. 4

Question Number : 11 Question Id : 1908896512 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one of the following is the important food poisoning bacteria in infant milk formulae.

1. Staphylococci
2. Micrococci
3. Lactococci
4. Yeasts

Options :

19088925941. 1

19088925942. 2

19088925943. 3

19088925944. 4

Question Number : 12 Question Id : 1908896513 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The fluctuation in ageing temperature during preparation of ice cream mix may lead to risk associated with which one of the following pathogen.

1. *Mycobacterium tuberculosis*
2. *Staphylococcus aureus*
3. *Micrococcus luteus*
4. *Bacillus cereus*

Options :

19088925945. 1

19088925946. 2

19088925947. 3

19088925948. 4

Question Number : 13 Question Id : 1908896514 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Nuts used for preparation of nut ice cream can be sterilized by exposing them to which one of the following sterilant.

1. Formaldehyde and ozone
2. Ozone and carbon dioxide
3. Ethylene oxide and carbon dioxide
4. Alcohol

Options :

19088925949. 1

19088925950. 2

19088925951. 3

19088925952. 4

Question Number : 14 Question Id : 1908896515 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Dairy starters produced by back slopping method are known as.

1. Single strain starter
2. Multiple strain starters
3. Defined strain starter
4. Artisanal cultures

Options :

19088925953. 1

19088925954. 2

19088925955. 3

19088925956. 4

Question Number : 15 Question Id : 1908896516 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The genetics of lactose metabolism in lactic acid bacteria is controlled by which one of the following component.

1. Lac operon
2. Plasmid
3. Transposons
4. 'Cit' plasmid

Options :

19088925957. 1

19088925958. 2

19088925959. 3

19088925960. 4

Question Number : 16 Question Id : 1908896517 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

A series of steps are involved in bacteriophage infection. In your opinion which one of the following is the first step in bacteriophage infection of dairy starters.

1. Synthesis of phage particles
2. Injection of phage DNA
3. Attachment of phage to bacterial cell
4. Assembling of phage particles

Options :

19088925961. 1

19088925962. 2

19088925963. 3

19088925964. 4

Question Number : 17 Question Id : 1908896518 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one of the following method is cost effective for dairy starter production with highest cell viability and purity?

1. Freeze-drying
2. Spray drying
3. Vacuum drying
4. Sun drying

Options :

19088925965. 1

19088925966. 2

19088925967. 3

19088925968. 4

Question Number : 18 Question Id : 1908896519 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one of the following lactic acid bacteria is used as indicator bacteria for the detection of antibiotic residues in milk.

1. *Lactobacillus acidophilus*
2. *Streptococcus salivarius ssp. thermophilus*
3. *Bifidobacterium bifidum*
4. *Lactobacillus delbrueckii ssp. bulgaricus*

Options :

19088925969. 1

19088925970. 2

19088925971. 3

19088925972. 4

Question Number : 19 Question Id : 1908896520 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is the most important microbial hazard during the storage of concentrated milk in feed tank in the manufacture of dried milks?

1. Staphylococcal enterotoxin
2. Fungal toxins
3. *Clostridium* neurotoxins
4. Bacteriocine

Options :

19088925973. 1

19088925974. 2

19088925975. 3

19088925976. 4

Question Number : 20 Question Id : 1908896521 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which water borne microbe is responsible for early blowing of improperly sealed evaporated milk cans?

1. Coliforms
2. *Lactococcus*
3. *Lactobacillus*
4. *Bacillus*

Options :

19088925977. 1

19088925978. 2

19088925979. 3

19088925980. 4

Question Number : 21 Question Id : 1908896522 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Mastitic milk when mixed with Bromothymol blue turns

1. Grass green in colour
2. Soil brown in colour
3. Blue green in colour
4. Olive green in colour

Options :

19088925981. 1

19088925982. 2

19088925983. 3

19088925984. 4

Question Number : 22 Question Id : 1908896523 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following tests for mastitis milk is based on the presumptive determination of somatic cells and its related viscosity ?

1. Chloride test
2. Sodium lauryl sulphate test
3. Catalase test
4. Resazurin test

Options :

19088925985. 1

19088925986. 2

19088925987. 3

19088925988. 4

Question Number : 23 Question Id : 1908896524 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The pyogenic group of Streptococci which is known to be weakly beta or gamma hemolytic on blood agar causing mastitis is

1. *S.pyogenes*
2. *S.agalactiae*
3. *S.thermophilus*
4. *S.durans*

Options :

19088925989. 1

19088925990. 2

19088925991. 3

19088925992. 4

Question Number : 24 Question Id : 1908896525 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
1. <i>E.coli</i>	A. Scarlet fever
2. <i>S.pyogenes</i>	B. Summer diarrhoea
3. <i>S.aureus</i>	C. Food poisoning
4. <i>Salmonella weltiverdin</i>	D. Toxic shock syndrome

Choose the correct answer from the options given below:

1. 1 - B, 2 - A, 3 - D, 4 - C
2. 1 - C, 2 - B, 3 - A, 4 - D
3. 1 - A, 2 - C, 3 - B, 4 - D
4. 1 - B, 2 - D, 3 - C, 4 - A

Options :

19088925993. 1

19088925994. 2

19088925995. 3

19088925996. 4

Question Number : 25 Question Id : 1908896526 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In man, *Brucella* spp causes

1. Food poisoning
2. Septic sore throat
3. Malta fever
4. Q fever

Options :

19088925997. 1

19088925998. 2

19088925999. 3

19088926000. 4

Question Number : 26 Question Id : 1908896527 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The brown surface discolouration defect in butter is caused by the mould:

1. *Torula* spp
2. *Stemphylium* spp
3. *Mucor* spp
4. *Phoma* spp

Options :

19088926001. 1

19088926002. 2

19088926003. 3

19088926004. 4

Question Number : 27 Question Id : 1908896528 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
1. <i>Streptococcus agalactiae</i>	A. Food poisoning
2. <i>Shigella sonnei</i>	B. Enteric fever
3. <i>Proteus</i>	C. Bacillary dysentery
4. Enterovirus	D. Meningitis of new born

Choose the correct answer from the options given below:

- 1 - D, 2 - C, 3 - A, 4 - B
- 1 - B, 2 - C, 3 - D, 4 - A
- 1 - D, 2 - C, 3 - B, 4 - A
- 1 - C, 2 - D, 3 - A, 4 - B

Options :

19088926005. 1

19088926006. 2

19088926007. 3

19088926008. 4

Question Number : 28 Question Id : 1908896529 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the statement is true:

- Aflatoxin B1 when ingested by cattle is metabolized to Aflatoxin M1
- Aflatoxin B1 when ingested by cattle is metabolized to Aflatoxin M2
- Aflatoxin M1 when ingested by cattle is metabolized to Aflatoxin B1
- Aflatoxin M2 when ingested by cattle is metabolized to Aflatoxin M1

In light of the above statements, choose the *correct* answer from the options given below

- Statement A
- Statement B
- Statement C
- Statement D

Options :

- 19088926009. 1
- 19088926010. 2
- 19088926011. 3
- 19088926012. 4

Question Number : 29 Question Id : 1908896530 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The Maximum Permissible Aerobic Plate Count and Coliform count of Pasteurized flavoured milk under Process Hygiene Criteria of FSSAI are

- 1. 50,000 cfu/ml and 100 cfu/ml
- 2. Not applicable & 60,000 cfu/ml
- 3. 50,000 cfu/ml and Not applicable
- 4. 70,000 cfu/ml and 100 cfu/ml

Options :

- 19088926013. 1
- 19088926014. 2
- 19088926015. 3
- 19088926016. 4

Question Number : 30 Question Id : 1908896531 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The mechanism of thermal resistance of bacterial spore is due to the presence of

- 1. Calcium dipicolinic acid
- 2. Orthophosphoric acid
- 3. Teichoic acid
- 4. Lipopolysaccharide

Options :

- 19088926017. 1
- 19088926018. 2
- 19088926019. 3

Question Number : 31 Question Id : 1908896532 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match the following defects in cream with causative microorganism

Match List I with List II

List I	List II
1. Fruity flavor	A. <i>Geotrichum candidum</i>
2. Musty flavor	B. <i>Pseudomonas fragi</i>
3. Yeasty flavor	C. <i>Alcaligenes viscolactis</i>
4. Ropy cream	D. <i>Torulopsis sphaerica</i>

Choose the *correct* answer from the options given below:

1. 1 - A, 2 - B, 3 - C, 4 - D
2. 1 - C, 2 - D, 3 - A, 4 - B
3. 1 - B, 2 - A, 3 - D, 4 - C
4. 1 - D, 2 - C, 3 - B, 4 - A

Options :

19088926021. 1

19088926022. 2

19088926023. 3

19088926024. 4

Question Number : 32 Question Id : 1908896533 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Fishy taint in butter is developed due to the decomposition of lecithin to

1. Ammonia
2. 3-butanol
3. 1-3 diamine hydrochloride
4. Trimethylamine

Options :

19088926025. 1

19088926026. 2

19088926027. 3

19088926028. 4

Question Number : 33 Question Id : 1908896534 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following technique can replace conventional heat treatment in reducing microbial load of liquid dairy products ?

1. Reverse Osmosis
2. Ultrafiltration
3. Nanofiltration
4. Microfiltration

Options :

19088926029. 1

19088926030. 2

19088926031. 3

19088926032. 4

Question Number : 34 Question Id : 1908896535 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The milder form of heat treatment (63°C/10-15 seconds) given to milk before storing it at low temperature in insulated silos in cheese industry is termed

1. Flash heating
2. Thermization
3. Tyndallisation
4. Appertization

Options :

19088926033. 1

19088926034. 2

19088926035. 3

19088926036. 4

Question Number : 35 Question Id : 1908896536 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Fruits which are to be used for Ice cream making are treated with -----to kill microorganisms

1. Ethyl bromide
2. Methylbromide
3. Hydrogen bromide
4. Potassium bromide

Options :

19088926037. 1

19088926038. 2

19088926039. 3

19088926040. 4

Question Number : 36 Question Id : 1908896537 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Mould buttons defect in sweetened condensed milk is due to

1. *Micrococcus pyogenes*
2. *Pseudomonas fluorescens*
3. *Catenularia fuliginea*
4. *Thermobacterium mathiacelle*

Options :

19088926041. 1

19088926042. 2

19088926043. 3

19088926044. 4

Question Number : 37 Question Id : 1908896538 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The Maximum Permissible Aerobic plate count and coliform count for infant food under Process Hygiene Criteria of FSSAI specification are

1. 5×10^2 cfu/g & Not applicable
2. 5×10^3 cfu/g & Not applicable
3. Not applicable & 5×10^2 cfu/g
4. Not applicable & 5×10^3 cfu/g

Options :

19088926045. 1

19088926046. 2

19088926047. 3

19088926048. 4

Question Number : 38 Question Id : 1908896539 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The most common microbial defect in khoa is

1. Rancidity
2. Crumbly texture
3. Fat separation
4. Browning

Options :

19088926049. 1

19088926050. 2

19088926051. 3

19088926052. 4

Question Number : 39 Question Id : 1908896540 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Packing of Khoa in----- atmosphere reduces microbial multiplication

1. Nitrogen
2. Oxygen
3. Hydrogen
4. Methane

Options :

19088926053. 1

19088926054. 2

19088926055. 3

19088926056. 4

Question Number : 40 Question Id : 1908896541 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The Starter culture used in the preparation of sweet Dahi is

1. *L.acidophilus*
2. *S.diacetylactis*
3. *L.bulgaricus*
4. *Torulopsis globosa*

Options :

19088926057. 1

19088926058. 2

19088926059. 3

19088926060. 4

Question Number : 41 Question Id : 1908896542 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The lactic acid producing aerobic spore former recognized as probiotic by FSSAI

1. *Bacillus coagulans*
2. *Bacillus thuringiensis*
3. *Bacillus subtilis*
4. *Bacillus megaterium*

Options :

- 19088926061. 1
- 19088926062. 2
- 19088926063. 3
- 19088926064. 4

Question Number : 42 Question Id : 1908896543 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Small peritrichous rods that produce bright pink or red pigment

1. *Pseudomonas racemosa*
2. *Serratia marcescens*
3. *Rhodotorulum mucilaginosa*
4. *Chryseobacterium indologenes*

Options :

- 19088926065. 1
- 19088926066. 2
- 19088926067. 3
- 19088926068. 4

Question Number : 43 Question Id : 1908896544 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Variety of cheese known for its malodour from methyl mercaptan and hydrogen sulphide.

1. Roquefort cheese
2. Brick cheese
3. Swiss cheese
4. Camembert cheese

Options :

- 19088926069. 1
- 19088926070. 2
- 19088926071. 3

19088926072. 4

Question Number : 44 Question Id : 1908896545 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

A well known effect of aerobic spore formers in milk is

1. Gas production
2. Ropiness
3. Bitty cream
4. Fruity flavour

Options :

19088926073. 1

19088926074. 2

19088926075. 3

19088926076. 4

Question Number : 45 Question Id : 1908896546 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The pathogens included in the 'food safety criteria' of processed cheese/ cheese spread as per FSSR are

1. Sulphite reducing Clostridia and Salmonella
2. Sulphite reducing Clostridia and *Listeria monocytogenes*
3. Salmonella and *Listeria monocytogenes*
4. *Listeria monocytogenes* and *Bacillus cereus*

Options :

19088926077. 1

19088926078. 2

19088926079. 3

19088926080. 4

Question Number : 46 Question Id : 1908896547 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Guide to the quality of water for dairy purposes recommend a plate count at

1. 20°C and 30°C
2. 20°C and 32°C
3. 22°C and 32°C
4. 22°C and 37°C

Options :

19088926081. 1

19088926082. 2

19088926083. 3

19088926084. 4

Question Number : 47 Question Id : 1908896548 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements, one is labelled as Assertion A and the other is labelled as Reason R

Assertion A : Synergism is observed in Yeasty cream defect

Reason R : Foaming due to gas production can be seen only if there is prior coagulation of milk due to lactic acid

In light of the above statements, choose the *correct* answer from the options given below

1. Both A and R are true and R is the correct explanation of A
2. Both A and R are false but R is not the correct explanation of A
3. A is true but R is false
4. A is false but R is true

Options :

19088926085. 1

19088926086. 2

19088926087. 3

19088926088. 4

Question Number : 48 Question Id : 1908896549 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Of all the pathogens included in in food safety criteria of FSSAI, maximum 'n' value of 60 is for the pathogen

1. *Enterobacter sakazakii*
2. *Salmonella* species
3. *Listeria monocytogenes*
4. Sulphite reducing Clostridia

Options :

19088926089. 1

19088926090. 2

19088926091. 3

19088926092. 4

Question Number : 49 Question Id : 1908896550 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is not an essential amino acid

1. Leu
2. Lys
3. Trp
4. Asp

Options :

19088926093. 1

19088926094. 2

19088926095. 3

19088926096. 4

Question Number : 50 Question Id : 1908896551 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The class of surfactants stable in hard water.

1. Anionic
2. Cationic
3. Nonionic
4. Amphoteric

Options :

19088926097. 1

19088926098. 2

19088926099. 3

19088926100. 4

Question Number : 51 Question Id : 1908896552 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Bench solution of resazurin used for Resazurin Reduction Test (ten minutes) contains

1. 0.1 percent resazurin
2. 0.01 percent resazurin
3. 0.05 percent resazurin
4. 0.005 percent resazurin

Options :

19088926101. 1

19088926102. 2

19088926103. 3

19088926104. 4

Question Number : 52 Question Id : 1908896553 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The fermented milk product where *Geotrichum candidum* is used as a starter

1. Skyr
2. Ymer
3. Viili
4. Labenh

Options :

19088926105. 1

19088926106. 2

19088926107. 3

19088926108. 4

Question Number : 53 Question Id : 1908896554 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Protein A with the potential for immune suppression is associated with

1. *Staphylococcus aureus*
2. *Salmonella enteritidis*
3. *Shigella dysenteriae*
4. Enterohemorrhagic *E.coli*

Options :

19088926109. 1

19088926110. 2

19088926111. 3

19088926112. 4

Question Number : 54 Question Id : 1908896555 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Esterification of butyric acid and caproic acid with ethanol leads to

1. Musty potato flavor
2. Fruity flavor
3. Unclean flavor
4. Phenolic flavor

Options :

19088926113. 1

19088926114. 2

19088926115. 3

19088926116. 4

Question Number : 55 Question Id : 1908896556 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Bacteria that produce milk clotting enzyme that can be used as rennet substitute

1. *Endothia parasitica*
2. *Mucor miehei*
3. *Bacillus polymyxa*
4. *Bacillus thuringiensis*

Options :

19088926117. 1

19088926118. 2

19088926119. 3

19088926120. 4

Question Number : 56 Question Id : 1908896557 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Food Safety and Standards (Contaminants, Toxins and Residues) Regulation came into effect in the year.....

1. 2018
2. 2016
3. 2012
4. 2011

Options :

19088926121. 1

19088926122. 2

19088926123. 3

19088926124. 4

Question Number : 57 Question Id : 1908896558 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following are not recognised by FSSAI as probiotics.

1. *Lactobacillus reuteri* and *Lactobacillus caucasicus*
2. *Lactobacillus gasseri* and *Lactobacillus helveticus*
3. *Lactococcus lactis* and *Lactobacillus fermentum*
4. *Lactobacillus gasseri* and *Lactobacillus lactis*

Options :

19088926125. 1

19088926126. 2

19088926127. 3

19088926128. 4

Question Number : 58 Question Id : 1908896559 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is not included in the in vitro tests recommended by ICMR for screening putative probiotic strains

1. Resistance to acid and bile
2. Bile salt hydrolase activity
3. Ability to reduce pathogen adhesion to surfaces
4. Antibiotic resistance pattern

Options :

19088926129. 1

19088926130. 2

19088926131. 3

19088926132. 4

Question Number : 59 Question Id : 1908896560 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Biologically active metabolic by products from probiotic bacteria

1. Prebiotics
2. Postbiotics
3. Psychobiotics
4. Parabiotics

Options :

19088926133. 1

19088926134. 2

19088926135. 3

19088926136. 4

Question Number : 60 Question Id : 1908896561 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Incubation conditions for taking thermophilic count of milk .

1. 42°C for 24h
2. 52°C for 48h
3. 55°C for 24h
4. 55°C for 48h

Options :

19088926137. 1

19088926138. 2

19088926139. 3

19088926140. 4

Question Number : 61 Question Id : 1908896562 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following reagents is NOT useful for detection of reducing sugars?

1. Fehling solution
2. Benedict reagent
3. Nelson-Somogyi reagent
4. Nessler's reagent

Options :

19088926141. 1

19088926142. 2

19088926143. 3

19088926144. 4

Question Number : 62 Question Id : 1908896563 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements

Statement I: Thiobarbituric acid (TBA) method is useful for estimation of extent of autoxidation in dairy products.

Statement II: TBA method is based on the condensation of thiobarbituric acid with malonaldehyde resulting in the formation of a red color complex.

In light of the above statements, choose the *correct* answer from the options given below

1. Both Statement I and Statement II are true
2. Both Statement I and Statement II are false
3. Statement I is true but Statement II is false
4. Statement I is false but Statement II is true

Options :

19088926145. 1

19088926146. 2

19088926147. 3

19088926148. 4

Question Number : 63 Question Id : 1908896564 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Milk from which species is having maximum fat% ?

1. Elephant
2. Buffalo
3. Human
4. Seal

Options :

19088926149. 1

19088926150. 2

19088926151. 3

19088926152. 4

Question Number : 64 Question Id : 1908896565 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

High whey protein content in colostrum is mainly contributed by

1. Alpha lactalbumin
2. Bovine serum albumin
3. Immunoglobulins
4. Beta lactoglobulin

Options :

19088926153. 1

19088926154. 2

19088926155. 3

19088926156. 4

Question Number : 65 Question Id : 1908896566 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Heat denaturation ofretard creaming process in pasteurized milk?

1. Bovine serum albumin
2. Cryoglobulins
3. Casein
4. Lactoferrin

Options :

19088926157. 1

19088926158. 2

19088926159. 3

19088926160. 4

Question Number : 66 Question Id : 1908896567 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Dose of formalin for preserving 100ml of milk sample is.....

1. 1ml
2. 5ml
3. 0.4 ml
4. 0.5 ml

Options :

19088926161. 1

19088926162. 2

19088926163. 3

19088926164. 4

Question Number : 67 Question Id : 1908896568 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following will be useful for proper mixing milk in a can before sampling?

1. Plunger
2. Sampling dipper
3. Sampling tube
4. Compressed air

Options :

19088926165. 1

19088926166. 2

19088926167. 3

19088926168. 4

Question Number : 68 Question Id : 1908896569 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

98-99% of Milk fat is made of

1. Free fatty acids
2. Sterols
3. Triglycerides
4. Phospholipids

Options :

19088926169. 1

19088926170. 2

19088926171. 3

19088926172. 4

Question Number : 69 Question Id : 1908896570 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is not classified as a “Milk product “ under FSSAI?

1. Infant milk food
2. Rabri
3. Casein
4. Dahi

Options :

19088926173. 1

19088926174. 2

19088926175. 3

19088926176. 4

Question Number : 70 Question Id : 1908896571 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is the linkage between galactose and glucose moieties in a lactose molecule?

1. Alpha 1-4
2. Alpha 2-4
3. Beta 2-4
4. Beta 1-4

Options :

19088926177. 1

19088926178. 2

19088926179. 3

19088926180. 4

Question Number : 71 Question Id : 1908896572 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following can be termed as a “Composite milk product”? as per FSSAI regulations?

1. Condensed milk containing sugar
2. Gulab Jamun containing baking powder
3. Ice cream containing fruits
4. Butter containing salt

Options :

19088926181. 1

19088926182. 2

19088926183. 3

19088926184. 4

Question Number : 72 Question Id : 1908896573 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following milk constituent show a significant reduction during subclinical mastitic infection?

1. Lactose
2. Whey proteins
3. Chloride
4. Somatic cells

Options :

19088926185. 1

19088926186. 2

19088926187. 3

19088926188. 4

Question Number : 73 Question Id : 1908896574 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following fatty acids is absent in fatty acid profile of Coconut oil?

1. Lauric acid
2. Myristic acid
3. Palmitic acid
4. Butyric acid

Options :

19088926189. 1

19088926190. 2

19088926191. 3

19088926192. 4

Question Number : 74 Question Id : 1908896575 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following amino acid possess $-\text{CH}_2\text{COOH}$ as its “-R group”?

1. Aspartic acid
2. Lysine
3. Cysteine
4. Glutamic acid

Options :

- 19088926193. 1
- 19088926194. 2
- 19088926195. 3
- 19088926196. 4

Question Number : 75 Question Id : 1908896576 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Iodine-Zinc chloride reagent is used for detection of In milk

- 1. Glucose
- 2. Fructose
- 3. Cellulose
- 4. Glycogen

Options :

- 19088926197. 1
- 19088926198. 2
- 19088926199. 3
- 19088926200. 4

Question Number : 76 Question Id : 1908896577 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following fraction belong to unsaponifiable matter in milkfat?

- 1. Triglycerides
- 2. Carotenoids
- 3. Phospholipids
- 4. Free Fatty acid

Options :

- 19088926201. 1
- 19088926202. 2
- 19088926203. 3

19088926204. 4

Question Number : 77 Question Id : 1908896578 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following milk constituents can be termed as “organ specific but not species specific”?

1. Fat
2. Vitamins
3. Lactose
4. Salts

Options :

19088926205. 1

19088926206. 2

19088926207. 3

19088926208. 4

Question Number : 78 Question Id : 1908896579 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements

Statement -I -Cow milk contain both lipoprotein lipase and bile salt stimulated lipase

Statement -II- Breast milk contain bile salt stimulated lipase which is helpful in infant nutrition

In light of the above statements, choose the *correct* answer from the options given below

1. Both Statement I and Statement II are true
2. Both Statement I and Statement II are false
3. Statement I is true but Statement II is false
4. Statement I is false but Statement II is true

Options :

19088926209. 1

19088926210. 2

19088926211. 3

19088926212. 4

Question Number : 79 Question Id : 1908896580 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Alpha lactalbumin act as an enzyme modifier for enzyme during biosynthesis of lactose

1. Hexokinase
2. Galactosyl transferase
3. Epimerase
4. Phosphoglucomutase

Options :

19088926213. 1

19088926214. 2

19088926215. 3

19088926216. 4

Question Number : 80 Question Id : 1908896581 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following compounds will impart “oxidized flavor” to milk products during autoxidation?

1. Hydroperoxides
2. Fatty acids
3. Polyperoxides
4. Aldehydes

Options :

19088926217. 1

19088926218. 2

19088926219. 3

19088926220. 4

Question Number : 81 Question Id : 1908896582 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Most important function of stabilizer in icecream is

1. Reduce the ice crystals
2. Reduce lactose crystals
3. Increase overrun
4. Reduce fat

Options :

19088926221. 1

19088926222. 2

19088926223. 3

19088926224. 4

Question Number : 82 Question Id : 1908896583 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Arrange the following milk products/ byproducts in descending order of "heat induced changes" during their preparation:-

A. Paneer

B. Khoa

C. Channa

D. Acid casein

Choose the *correct* answer from the options given below

1. A, B, C, D
2. C, A, B, D
3. B, A, C, D
4. B, C, A, D

Options :

19088926225. 1

19088926226. 2

19088926227. 3

19088926228. 4

Question Number : 83 Question Id : 1908896584 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Arrange the following in the descending order of Contribution of fatty acid to saponification value

A. C_{16:0}

B. C_{4:0}

C. C_{18:1}

D. C_{10:0}

Choose the *correct* answer from the options given below

1. B, D, A, C
2. A, C, D, B
3. C, B, D, A
4. D, B, A, C

Options :

19088926229. 1

19088926230. 2

19088926231. 3

19088926232. 4

Question Number : 84 Question Id : 1908896585 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following statements is CORRECT about the NIZO method?

- A. No ripening of cream
- B. Sweet buttermilk is obtained
- C. more copper levels in butter
- D. more likelihood of rancid flavour

Choose the *correct* answer from the options given below:

- 1. A and B only
- 2. B and D only
- 3. C and D only
- 4. A, B and D only

Options :

19088926233. 1

19088926234. 2

19088926235. 3

19088926236. 4

Question Number : 85 Question Id : 1908896586 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Arrange the following events in the cheese ripening process in their correct order:-

- A. Proteolysis
- B. Lactose fermentation
- C. Free fatty acid production
- D. Alcohol production

Choose the *correct* answer from the options given below

- 1. A, B, C, D
- 2. B, A, C, D
- 3. C, D, A, B
- 4. C, A, B, D

Options :

19088926237. 1

19088926238. 2

19088926239. 3

19088926240. 4

Question Number : 86 Question Id : 1908896587 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Low solubility of roller dried milk powder is due to

1. Browning
2. Denaturation of proteins
3. Dephosphorylation
4. Low moisture

Options :

19088926241. 1

19088926242. 2

19088926243. 3

19088926244. 4

Question Number : 87 Question Id : 1908896588 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Oxidative flavour in ghee is due to

1. Unsaturated aldehydes
2. Saturated aldehydes
3. Methyl ketones
4. Hydroperoxides

Options :

19088926245. 1

19088926246. 2

19088926247. 3

19088926248. 4

Question Number : 88 Question Id : 1908896589 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The component which increase the overrun in ice cream

1. Stabilizers
2. Fat
3. Emulsifiers
4. MSNF

Options :

19088926249. 1

19088926250. 2

19088926251. 3

19088926252. 4

Question Number : 89 Question Id : 1908896590 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

_____ is the major quality problem during the storage of *khoa*

1. Hydrolytic rancidity
2. Oxidative rancidity
3. Discoloration
4. Maillard Browning

Options :

19088926253. 1

19088926254. 2

19088926255. 3

19088926256. 4

Question Number : 90 Question Id : 1908896591 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Nessler Reagent is used for the detection of _____ in milk

1. Maltodextrin
2. Ammonia compounds
3. Glucose
4. Sucrose

Options :

19088926257. 1

19088926258. 2

19088926259. 3

19088926260. 4

Question Number : 91 Question Id : 1908896592 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following fatty acids contribute maximum to the refractive index of milk fat?

1. Linolenic acid
2. Stearic acid
3. Palmatic acid
4. Butyric acid

Options :

19088926261. 1

19088926262. 2

19088926263. 3

19088926264. 4

Question Number : 92 Question Id : 1908896593 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
A. Level of tyrosine content	I. Furosine
B. Cotton seed	II. Baudouin
C. Cocconut flavour	III. Extent of proteolysis in cheese
D. Vanaspati	IV. Halphen test
E. Maillard browning	V. delta lactone

Choose the correct answer from the options given below:

1. A - III, B - IV, C - V, D - I, E - II
2. A - III, B - IV, C - V, D - II, E - I
3. A - V, B - III, C - IV, D - II, E - I
4. A - II, B - I, C - IV, D - III, E - V

Options :

19088926265. 1

19088926266. 2

19088926267. 3

19088926268. 4

Question Number : 93 Question Id : 1908896594 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

According to FSSAI, minimum milk solids content of sweetened condensed milk should be

1. 24 %
2. 28 %
3. 32 %
4. 20 %

Options :

19088926269. 1

19088926270. 2

19088926271. 3

19088926272. 4

Question Number : 94 Question Id : 1908896595 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

According to FSSAI, maximum fat % in low fat ice cream is

1. 10 %
2. 2 %
3. 3.2 %
4. 2.5 %

Options :

19088926273. 1

19088926274. 2

19088926275. 3

19088926276. 4

Question Number : 95 Question Id : 1908896596 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In TBA test colour formation is due to the reaction of TBA with

1. Malondialdehyde
2. Ketones
3. Linoleic acid
4. PUFA

Options :

19088926277. 1

19088926278. 2

19088926279. 3

19088926280. 4

Question Number : 96 Question Id : 1908896597 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Lactose is present in spray dried milk as

1. Supersaturated
2. Polymorphic
3. Crystalline
4. Lactose glass

Options :

19088926281. 1

19088926282. 2

19088926283. 3

19088926284. 4

Question Number : 97 Question Id : 1908896598 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Body and texture of cheese is contributed by-----

1. Proteolysis
2. Lipolysis
3. Lactose fermentation
4. Fat

Options :

19088926285. 1

19088926286. 2

19088926287. 3

19088926288. 4

Question Number : 98 Question Id : 1908896599 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Sandy texture in ice cream is due to

1. lactose crystals
2. Ice crystals
3. Solid fat
4. denatured proteins

Options :

19088926289. 1

19088926290. 2

19088926291. 3

19088926292. 4

Question Number : 99 Question Id : 1908896600 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

RM value is a measure of

1. Caprylic acid
2. Butyric acid
3. Capric acid
4. Lauric acid

Options :

19088926293. 1

19088926294. 2

19088926295. 3

19088926296. 4

Question Number : 100 Question Id : 1908896601 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements

Statement I: There are different standards for kulfi and ice-cream under FSSAI

Statement II: The cholesterol content is lower in the cow ghee as compared to that in buffalo ghee

In light of the above statements, choose the *correct* answer from the options given below

1. Both Statement I and Statement II are true
2. Both Statement I and Statement II are false
3. Statement I is true but Statement II is false
4. Statement I is false but Statement II is true

Options :

19088926297. 1

19088926298. 2

19088926299. 3

19088926300. 4

**Question Number : 101 Question Id : 1908896602 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Which of the following is NOT a correct list of quality indices of ghee

1. Reichert Meissl value, Polenske Value, Baudouin Test and Iodine value
2. Free fatty acids, Refractive index, Free radical, and Iodine value
3. Free radicals, Reichert Meissl value, Polenske Value and Iodine value
4. Reichert Meissl value, Polenske Value, Baudouin Test and Free radicals

Options :

19088926301. 1

19088926302. 2

19088926303. 3

19088926304. 4

**Question Number : 102 Question Id : 1908896603 Question Type : MCQ Option Shuffling : No
Is Question Mandatory : No**

Correct Marks : 4 Wrong Marks : 1

Given below are two statements with respect to heat stability of milk

Statement I: The heat stability of concentrated milk decreases considerably upon preheating of milk.

Statement II: During preheating, most serum proteins are denatured and in the acid pH range they strongly aggregate thereby no agglutination occurs.

In light of the above statements, choose the *most appropriate* answer from the options given below

1. Both Statement I and Statement II are correct
2. Both Statement I and Statement II are incorrect
3. Statement I is correct but Statement II is incorrect
4. Statement I is incorrect but Statement II is correct

Options :

19088926305. 1

19088926306. 2

19088926307. 3

19088926308. 4

Question Number : 103 Question Id : 1908896604 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements with respect to the rate of creaming

Statement I: In raw milk, the fat globules form a cluster with cryoglobulins and lipoproteins, which rise rapidly due to increased effective diameter, resulting in faster creaming.

Statement II: Heating of milk at higher temperatures result in denaturation of cryoglobulins slowing the rate of creaming of milk fat globules.

In light of the above statements, choose the *correct* answer from the options given below

1. Both Statement I and Statement II are true
2. Both Statement I and Statement II are false
3. Statement I is true but Statement II is false
4. Statement I is false but Statement II is true

Options :

19088926309. 1

19088926310. 2

19088926311. 3

19088926312. 4

Question Number : 104 Question Id : 1908896605 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The critical diameter of fat globules that are just recovered by centrifugation is about:

1. 0.2 μm
2. 0.7 μm
3. 2.0 μm
4. 1.5 μm

Options :

19088926313. 1

19088926314. 2

19088926315. 3

19088926316. 4

Question Number : 105 Question Id : 1908896606 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Key flavour components in the ghee are:

1. Diacetyl, Carbonyls, Lactones
2. Free fatty acids, Carbonyls, Lactones
3. Free fatty acids, Acetaldehyde, Lactones
4. Free fatty acids, Carbonyls, Diacetyl

Options :

19088926317. 1

19088926318. 2

19088926319. 3

19088926320. 4

Question Number : 106 Question Id : 1908896607 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The level of saturated fatty acids in fats and oils from animals is generally in the order of

1. Milk fat > sheep fat > Tallow > Lard
2. Sheep fat > Milk fat > Tallow > Lard
3. Tallow > Milk fat > sheep fat > Lard
4. Lard > Milk fat > sheep fat > Tallow

Options :

19088926321. 1

19088926322. 2

19088926323. 3

19088926324. 4

Question Number : 107 Question Id : 1908896608 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The phospholipids or phosphoglycerides are modifications of triacylglycerols where phosphate groups are typically found in the

1. sn-1 position
2. sn-2 position
3. sn-3 position
4. sn-1 or 2 position

Options :

19088926325. 1

19088926326. 2

19088926327. 3

19088926328. 4

Question Number : 108 Question Id : 1908896609 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the statements are correct regarding ghee residue?"

- A. Ghee residue is a by product of ghee manufacturing
- B. Ghee residue contains heat denatured milk proteins
- C. Ghee residue contains caramelized lactose
- D. Ghee residue contains heat denatured buttermilk solids
- E. Ghee residue contains entrapped fat, with minerals and water

Choose the *correct* answer from the options given below:

- 1. A, B and D only
- 2. A, C and D only
- 3. A, B, C and E only
- 4. A, B, D and E only

Options :

19088926329. 1

19088926330. 2

19088926331. 3

19088926332. 4

Question Number : 109 Question Id : 1908896610 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The content of lactose in Cow milk, Human milk and Donkey milk in the order of

- 1. 4.5; 7.0; and 7.4
- 2. 4.5; 7.5; and 8.0
- 3. 3.5; 7.0; and 7.4
- 4. 2.5; 5.0; and 7.0

Options :

19088926333. 1

19088926334. 2

19088926335. 3

19088926336. 4

Question Number : 110 Question Id : 1908896611 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following group of parameters represent Protein quality indicators?

1. BV, WPNI, NPU, PDCAAS
2. BV, PDCAAS, PVR, NPV
3. BV, ACE, NPU, PDCAAS
4. BV, PDCAAS, PER, NPU

Options :

19088926337. 1

19088926338. 2

19088926339. 3

19088926340. 4

Question Number : 111 Question Id : 1908896612 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Sweet and sour curd acidity values are respectively as

1. Not more than 1.0 and upto 2.0%
2. Not more than 1.5 and upto 2.0%
3. Not more than 0.7 and upto 1.5%
4. Not more than 0.7 and upto 1.0%

Options :

19088926341. 1

19088926342. 2

19088926343. 3

19088926344. 4

Question Number : 112 Question Id : 1908896613 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

How many molecules of Lactic acid will be produced during fermentation process of lactose by a pure strain of lactic acid bacteria?"

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

Options :

19088926345. 1

19088926346. 2

19088926347. 3

19088926348. 4

Question Number : 113 Question Id : 1908896614 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match List I with List II

List I	List II
Type of milk	Casein to whey protein ratio
A. Cow milk	I. 40:60
B. Human milk	II. 80:20
C. Equine milk	III. 50:50
D. Donkey milk	IV. 55:45

Choose the correct answer from the options given below:

1. A - III, B - I, C - IV, D - II
2. A - IV, B - I, C - II, D - III
3. A - II, B - I, C - III, D - IV
4. A - II, B - I, C - IV, D - III

Options :

19088926349. 1

19088926350. 2

19088926351. 3

19088926352. 4

Question Number : 114 Question Id : 1908896615 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The casein hydrolysed during rennet coagulation of milk:

1. α_{S1} -casein, α_{S2} -casein, and κ -casein
2. κ -casein and β -caseins
3. κ -casein
4. β -caseins

Options :

19088926353. 1

19088926354. 2

19088926355. 3

19088926356. 4

Question Number : 115 Question Id : 1908896616 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Select the correct option from the list of stabilizers that are commonly used in the manufacture of ice cream.

1. Alginate, Carrageenan, Pectin, Guar gum, Xanthan, Carboxymethylcellulose.
2. Alginate, Carrageenan, Guar gum, Sorbitan esters, Xanthan.
3. Alginate, Carrageenan, Pectin, Guar gum, Xanthan, Monoglycerides.
4. Alginate, Carrageenan, Pectin, Guar gum, Xanthan, Citric acid and Monoglycerides.

Options :

19088926357. 1

19088926358. 2

19088926359. 3

19088926360. 4

Question Number : 116 Question Id : 1908896617 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements

Statement I: Butter contains 3-5 % air by volume

Statement II: Air in the butter do no affect the spreadability

In light of the above statements, choose the *most appropriate* answer from the options given below

1. Both Statement I and Statement II are correct
2. Both Statement I and Statement II are incorrect
3. Statement I is correct but Statement II is incorrect
4. Statement I is incorrect but Statement II is correct

Options :

19088926361. 1

19088926362. 2

19088926363. 3

19088926364. 4

Question Number : 117 Question Id : 1908896618 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Given below are two statements

Statement I: Rennet activity can be measured by viscosity change and visual precipitation method

Statement II: Rennet activity can be measured by NPN release and also based on proteolysis methods

In light of the above statements, choose the *correct* answer from the options given below

1. Both Statement I and Statement II are true
2. Both Statement I and Statement II are false
3. Statement I is true but Statement II is false
4. Statement I is false but Statement II is true

Options :

19088926365. 1

19088926366. 2

19088926367. 3

19088926368. 4

Question Number : 118 Question Id : 1908896619 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The temperature of liquid paraffin used for cheese wax coating is

1. 104-121°C
2. 150-180°C
3. 140-150°C
4. 94-101°C

Options :

19088926369. 1

19088926370. 2

19088926371. 3

19088926372. 4

Question Number : 119 Question Id : 1908896620 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Read the following statements :

- A. Digestibility coefficient of the curd is superior than the milk from which it is prepared
- B. Slight decrease in the curd total solids due to the formation of volatile acids and alcohol on fermentation
- C. Specific gravity of the curd is observed to increase upon fermentation.
- D. All the calcium in the fermented milk shall be in ionic form
- E. Fermented milk has therapeutic value

Choose the *correct* answer from the options given below:

1. A, B and E only
2. A, B, C and D only
3. A, B, D and E only
4. A, D and E only

Options :

19088926373. 1

19088926374. 2

19088926375. 3

19088926376. 4

Question Number : 120 Question Id : 1908896621 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

What are the fermentation products of *Propionibacterium shermanii* in Swiss cheese?

1. Propionic acid, acetic acid and CO₂
2. Lactic acid, acetic acid and CO₂
3. Acetic acid, CO₂, and Hydrogen peroxide
4. Propionic acid, acetic acid and Hydrogen peroxide

Options :

19088926377. 1

19088926378. 2

19088926379. 3

19088926380. 4