

National Testing Agency

Question Paper Name :	FOOD SCIENCE TECHNOLOGY 17th September 2021 Shift1
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FOOD SCIENCE TECHNOLOGY

Group Number :	1
Group Id :	19088964
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Is this Group for Examiner? :	No

FOOD SCIENCE TECHNOLOGY -1

Section Id :	190889138
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 :	190889178
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 1908896982 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 4 Wrong Marks : 1

The thermal process of deactivation of enzymes is known as -

1. Sterilization
2. Appertization
3. Blanching
4. Boiling

Options :

- 19088927821. 1
- 19088927822. 2
- 19088927823. 3
- 19088927824. 4

Question Number : 2 Question Id : 1908896983 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 4 Wrong Marks : 1

The safest water activity limit is -

1. 1.0
2. 0.8
3. 0.7
4. Below 0.6

Options :

19088927825. 1

19088927826. 2

19088927827. 3

19088927828. 4

Question Number : 3 Question Id : 1908896984 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The index pathogen for heat treatment of milk is -

1. *Mycobacterium tuberculosis*
2. *Coxiella burnetti*
3. *Salmonella* spp.
4. *Listeria* spp.

Options :

19088927829. 1

19088927830. 2

19088927831. 3

19088927832. 4

Question Number : 4 Question Id : 1908896985 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which is NOT a fat soluble vitamin?

1. Vitamin A
2. Vitamin C
3. Vitamin K
4. Vitamin D

Options :

19088927833. 1

19088927834. 2

19088927835. 3

19088927836. 4

Question Number : 5 Question Id : 1908896986 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Several unit operations combines in

1. Extrusion cooking
2. Sterilization
3. Pasteurization
4. Blanching

Options :

19088927837. 1

19088927838. 2

19088927839. 3

19088927840. 4

Question Number : 6 Question Id : 1908896987 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Rigor mortis in meat tissues occurs due to -

1. Aerobic respiration
2. Anaerobic respiration
3. wasting of muscles
4. softening of muscles

Options :

19088927841. 1

19088927842. 2

19088927843. 3

19088927844. 4

Question Number : 7 Question Id : 1908896988 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which is the most important coagulant used in waste water treatment?

1. Alum
2. Ferric sulphate
3. Limestone
4. Coal

Options :

19088927845. 1

19088927846. 2

19088927847. 3

19088927848. 4

Question Number : 8 Question Id : 1908896989 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

What is the meaning of influent?

1. Water flowing in
2. Water flowing outwards
3. Treated water
4. Potable water

Options :

19088927849. 1

19088927850. 2

19088927851. 3

19088927852. 4

Question Number : 9 Question Id : 1908896990 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is a part of plastic packaging?

1. Polysaccharides
2. Oligosaccharides
3. Polyols
4. Polyvinyl Chloride

Options :

19088927853. 1

19088927854. 2

19088927855. 3

19088927856. 4

Question Number : 10 Question Id : 1908896991 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is a type of Active packaging?

1. Colour scavengers
2. Flavour scavengers
3. Antioxidants scavengers
4. CO₂ & O₂ scavengers

Options :

19088927857. 1

19088927858. 2

19088927859. 3

19088927860. 4

Question Number : 11 Question Id : 1908896992 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

What material is commonly used for edible packaging?

1. Polysaccharides & polyvinyl chloride
2. Proteins & polyacrylamide
3. Polysaccharides & Proteins
4. Polyvinyl chloride & polyacrylamide

Options :

19088927861. 1

19088927862. 2

19088927863. 3

19088927864. 4

Question Number : 12 Question Id : 1908896993 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Nitrates are used in meats as -

1. Curing agents
2. Emulsifier
3. Anti-caking agents
4. Bleaching agent

Options :

19088927865. 1

19088927866. 2

19088927867. 3

19088927868. 4

Question Number : 13 Question Id : 1908896994 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following microorganisms is used for the fermentation of wine?

1. *Saccharomyces cerevisiae*
2. *Lactobacillus brevis*
3. *Lactobacillus bulgaricus*
4. *Streptococcus thermophilus*

Options :

19088927869. 1

19088927870. 2

19088927871. 3

19088927872. 4

Question Number : 14 Question Id : 1908896995 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Rennet is obtained from -

1. Microorganisms
2. Stomach of calf
3. Papaya seeds
4. Algae

Options :

19088927873. 1

19088927874. 2

19088927875. 3

19088927876. 4

Question Number : 15 Question Id : 1908896996 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. Ficin	I. Egg quality
B. Rigor mortis	II. Pineapple
C. Bromalin	III. Fig
D. Candling	IV. Carcass

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

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

Options :

19088927877. 1

19088927878. 2

19088927879. 3

19088927880. 4

Question Number : 16 Question Id : 1908896997 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Flavour is -

1. Aroma only
2. Taste only
3. Smell only
4. Aroma + Taste

Options :

19088927881. 1

19088927882. 2

19088927883. 3

19088927884. 4

Question Number : 17 Question Id : 1908896998 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which is a major spice of India?

1. Chilli
2. Coriander
3. Curcumin
4. Cumin

Options :

19088927885. 1

19088927886. 2

19088927887. 3

19088927888. 4

Question Number : 18 Question Id : 1908896999 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is called the spice of orient?

1. Ginger
2. Pepper
3. Curcumin
4. Turmeric

Options :

19088927889. 1

19088927890. 2

19088927891. 3

19088927892. 4

Question Number : 19 Question Id : 1908897000 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following methods is used tentatively to separate/identify non-volatile compound(s) present in spice/herb?

1. High-performance liquid chromatography (HPLC)
2. Distillation
3. Gas chromatography (GC)
4. Steam-distillation

Options :

19088927893. 1

19088927894. 2

19088927895. 3

19088927896. 4

Question Number : 20 Question Id : 1908897001 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Enzymatic browning in tea is due to the oxidation of phenols by -

1. Phenolase
2. Catalase
3. Orthoquinones
4. Tyrosinase

Options :

19088927897. 1

19088927898. 2

19088927899. 3

19088927900. 4

Question Number : 21 Question Id : 1908897002 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The MSG is linked to -

1. Purification
2. Flavour masking
3. Chinese syndrome
4. Japanese syndrome

Options :

19088927901. 1

19088927902. 2

19088927903. 3

19088927904. 4

Question Number : 22 Question Id : 1908897003 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Vacuum pasteurization is also known as -

1. Vacuum LTLT
2. Vacreation
3. Ozonisation
4. Ionization

Options :

19088927905. 1

19088927906. 2

19088927907. 3

19088927908. 4

Question Number : 23 Question Id : 1908897004 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following device is used to detect odours/flavors in food?

1. HPLC-MS
2. Flavouro-scope
3. GC-Olfactometer
4. Ion chromatograph

Options :

19088927909. 1

19088927910. 2

19088927911. 3

19088927912. 4

Question Number : 24 Question Id : 1908897005 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one of the following pair is incorrect?

1. Q fever- *Coxiella burnetti*
2. Brusellosis- *Brusella sp.*
3. Peptic ulcer- *Bacillus subtilis*
4. Bubonic plague- *Yersinia pestis*

Options :

19088927913. 1

19088927914. 2

19088927915. 3

19088927916. 4

Question Number : 25 Question Id : 1908897006 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following is a rich source of vegetable protein?

1. Wheat
2. Rice
3. Soybean
4. Groundnut

Options :

19088927917. 1

19088927918. 2

19088927919. 3

19088927920. 4

Question Number : 26 Question Id : 1908897007 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The staple tuber crop consumed in Africa is -

1. Potato
2. Radish
3. Cassava
4. Yam

Options :

19088927921. 1

19088927922. 2

19088927923. 3

19088927924. 4

Question Number : 27 Question Id : 1908897008 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is an essential fatty acid?

1. Linoleic acid
2. Arachidonic acid
3. Stearic acid
4. Palmitic acid

Options :

19088927925. 1

19088927926. 2

19088927927. 3

19088927928. 4

Question Number : 28 Question Id : 1908897009 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The % oil content in Safflower is -

1. 20-25
2. 30-35
3. 35-45
4. 45-50

Options :

19088927929. 1

19088927930. 2

19088927931. 3

19088927932. 4

Question Number : 29 Question Id : 1908897010 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one of the following oils has higher iodine value?

1. Coconut oil
2. Rapeseed oil
3. Soyabean oil
4. Fish oil

Options :

19088927933. 1

19088927934. 2

19088927935. 3

19088927936. 4

Question Number : 30 Question Id : 1908897011 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one of the following prevents oxidation of oil?

1. UV light
2. Copper
3. Propyl gallate
4. Moisture

Options :

19088927937. 1

19088927938. 2

19088927939. 3

19088927940. 4

Question Number : 31 Question Id : 1908897012 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following is a natural antioxidant?

1. BHT
2. TBHQ
3. Ethoxyquin
4. Phospholipids

Options :

19088927941. 1

19088927942. 2

19088927943. 3

19088927944. 4

Question Number : 32 Question Id : 1908897013 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Malting Barley should have % germinative capacity in the range of

1. 98-100
2. 95-96
3. 90-94
4. 80-90

Options :

19088927945. 1

19088927946. 2

19088927947. 3

19088927948. 4

Question Number : 33 Question Id : 1908897014 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is a disadvantage of parboiling?

1. Maillard browning occurs
2. Grains remains firmer and separate during cooking
3. More water is absorbed during cooking
4. Stabilization of Bran occurs

Options :

19088927949. 1

19088927950. 2

19088927951. 3

19088927952. 4

Question Number : 34 Question Id : 1908897015 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In sorghum grain, floury endosperm is present

1. In peripheral layer
2. In central core
3. Below aleurone layer
4. Distributed throughout the grain

Options :

19088927953. 1

19088927954. 2

19088927955. 3

19088927956. 4

Question Number : 35 Question Id : 1908897016 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In corneous endosperm starch granules are -

1. Polyhedral
2. Spherical
3. In different shapes
4. Square

Options :

19088927957. 1

19088927958. 2

19088927959. 3

19088927960. 4

Question Number : 36 Question Id : 1908897017 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which force(s) provide(s) the flow necessary for the mixing action?

1. Radial only
2. Radial and longitudinal
3. Tangential
4. Rotational

Options :

19088927961. 1

19088927962. 2

19088927963. 3

19088927964. 4

Question Number : 37 Question Id : 1908897018 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. Fourier's law	I. $Q = -KA \frac{dt}{dx}$
B. Newton Rikhman's law	II. $Q = hA (ts-tf)$
C. Fick's law of diffusion	III. $\frac{m_a}{A} = -D \left(\frac{dc_a}{dx} \right)$
D. Stefan Boltzman's law	IV. $W_b = \sigma T^4$

Choose the correct answer from the options given below:

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

Options :

19088927965. 1

19088927966. 2

19088927967. 3

19088927968. 4

Question Number : 38 Question Id : 1908897019 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In a single effect evaporator, how much steam (in kg) is required for evaporation of 1 kg of water from a solution?

1. 2 to 2.5
2. 1 to 1.3
3. 2 to 3
4. 3 to 4

Options :

19088927969. 1

19088927970. 2

19088927971. 3

Question Number : 39 Question Id : 1908897020 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. Distillation	I. Separation of a mixture of alcohol and water
B. Gas absorption	II. Ultrafiltration
C. Dehumidification	III. Washing of ammonia
D. Membrane separation	IV. Condensation of carbon tetrachloride out of a stream of nitrogen

Choose the correct answer from the options given below:

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

Options :

19088927973. 1

19088927974. 2

19088927975. 3

19088927976. 4

Question Number : 40 Question Id : 1908897021 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is a property of supercritical fluid?

1. High density
2. High viscosity
3. Not easy penetration in fibrous solids
4. High diffusivities of solutes

Options :

19088927977. 1

19088927978. 2

19088927979. 3

19088927980. 4

Question Number : 41 Question Id : 1908897022 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one of the following is NOT correct regarding diffusion?

1. In diffusion, concentration gradient is a driving force
2. Diffusion is a physical flow of matter
3. Diffusion occurs at a definite velocity
4. A diffusion component leaves no space behind

Options :

19088927981. 1

19088927982. 2

19088927983. 3

19088927984. 4

Question Number : 42 Question Id : 1908897023 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Pseudo-plastic and dilatant fluid obey

1. Fourier's law
2. Power law
3. Dalton's law
4. Rault's law

Options :

19088927985. 1

19088927986. 2

19088927987. 3

19088927988. 4

Question Number : 43 Question Id : 1908897024 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Potatoes are dried from 14% total solids to 93% total solids. What is the product yield in per cent from each 1000 kg of raw potatoes assuming that 9 % of the original potatoes are lost in peeling?

1. 13.6%
2. 10.6%
3. 14.6%
4. 12.6 %

Options :

19088927989. 1

19088927990. 2

19088927991. 3

19088927992. 4

Question Number : 44 Question Id : 1908897025 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

_____ is the device which serves to recover some of the heat being carried by exhaust gases.

1. Air pre-heater
2. Economiser
3. Fusible plug
4. Steam super heater

Options :

19088927993. 1

19088927994. 2

19088927995. 3

19088927996. 4

Question Number : 45 Question Id : 1908897026 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is known as Difluoroethene?

1. Freon-22
2. Freon-12
3. Freon-11
4. Refrigerant-500

Options :

19088927997. 1

19088927998. 2

19088927999. 3

19088928000. 4

Question Number : 46 Question Id : 1908897027 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The grinding the final particle size to be one for which 80% of the product passes through 100 microns size sieves is stated by

1. Fick's Law
2. Kick's Law
3. Rittinger's Law
4. Bond's Law

Options :

19088928001. 1

19088928002. 2

19088928003. 3

19088928004. 4

Question Number : 47 Question Id : 1908897028 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

R-Pockets are present to separate desirable grain in -

1. Disc separator
2. Velvet roll separator
3. Spiral separator
4. Indented cylinder separator

Options :

19088928005. 1

19088928006. 2

19088928007. 3

19088928008. 4

Question Number : 48 Question Id : 1908897029 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The enrichment of the vapour steam, as it passes through the column in contact with reflux is called -

1. Steam distillation
2. Rectification
3. Gas absorption
4. Stripping

Options :

19088928009. 1

19088928010. 2

19088928011. 3

19088928012. 4

Question Number : 49 Question Id : 1908897030 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The terminal velocity of the solid particle in a fluid medium is proportional to -

1. Square root of the diameter of the particle
2. Square of the diameter of the particle
3. Cube of the diameter of the particle
4. Cube root of the diameter of the particle

Options :

19088928013. 1

19088928014. 2

19088928015. 3

19088928016. 4

Question Number : 50 Question Id : 1908897031 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Tyler series sieves used for grading of food grains should have consecutive sieves having screen opening sizes D_1 and D_2 so that

1. $D_1/D_2 = 2.0$
2. $D_1/D_2 = (2)^{1/2}$
3. $D_1/D_2 = (2)^{1/8}$
4. $D_1/D_2 = (2)^{1/4}$

Options :

19088928017. 1

19088928018. 2

19088928019. 3

19088928020. 4

Question Number : 51 Question Id : 1908897032 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Condensed milk is considered to be sandy, if the crystal size of lactose is more than -

1. 30 μ
2. 20 μ
3. 15 μ
4. 10 μ

Options :

19088928021. 1

19088928022. 2

19088928023. 3

19088928024. 4

Question Number : 52 Question Id : 1908897033 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which algae is used to convert mango wastes containing 20% solids into fish feed?

1. Chlorella
2. Aspergillus
3. Penicillium
4. Methyamonas

Options :

19088928025. 1

19088928026. 2

19088928027. 3

19088928028. 4

Question Number : 53 Question Id : 1908897034 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Electrodialysis has been used extensively in -

1. Removal of colloidal materials
2. Removal of bacteria
3. Removal of unionized matter
4. Desalting process

Options :

19088928029. 1

19088928030. 2

19088928031. 3

19088928032. 4

Question Number : 54 Question Id : 1908897035 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In the design of extrusion system, the magnitude of the screw power number is dependent on the screw rotational -

1. Reynold's Number
2. Prandtl Number
3. Sherwood Number
4. Nusselt Number

Options :

19088928033. 1

19088928034. 2

19088928035. 3

19088928036. 4

Question Number : 55 Question Id : 1908897036 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The use of breathless films as a packaging is a type of -

1. Active packaging
2. Interactive Intelligent Packaging
3. MAP
4. Simple intelligent packaging

Options :

19088928037. 1

19088928038. 2

19088928039. 3

19088928040. 4

Question Number : 56 Question Id : 1908897037 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Michaelis and Menten equation for simple enzyme kinetics is.....

1. $\frac{V_{max} \cdot S}{K_m + S}$
2. $V_{max} \cdot S \times K_m + S$
3. $\frac{K_m + S}{V_{max} \cdot S}$
4. $\frac{V_{max} \cdot K_m}{s + s}$

Options :

19088928041. 1

19088928042. 2

19088928043. 3

19088928044. 4

Question Number : 57 Question Id : 1908897038 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following screens are numbered according to the number of opening per inch in each direction?

1. Perforated
2. Metal
3. Wire mesh
4. Vibrating

Options :

19088928045. 1

19088928046. 2

19088928047. 3

19088928048. 4

Question Number : 58 Question Id : 1908897039 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one of the following is NOT correct regarding Thermobacteriology?

1. The z values is the temperature increase required for a ten fold decrease in D
2. TDT is the heating time required to give commercial sterility
3. The D value does not depend on the initial microbial load
4. The D value of microorganisms is independent of the food item

Options :

19088928049. 1

19088928050. 2

19088928051. 3

19088928052. 4

Question Number : 59 Question Id : 1908897040 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The decimal reduction time D at 121 °C and the value Z for a thermophilic spore in whole milk were recorded as 30 seconds and 10.5°C, respectively. What is the value of D at 150°C?

1. 0.00865 min
2. 0.000865 min
3. 0.0865 min
4. 0.00785 min

Options :

19088928053. 1

19088928054. 2

19088928055. 3

19088928056. 4

Question Number : 60 Question Id : 1908897041 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The dry bulb temperature of an air-water vapour mixture is equal to the dew point temperature when the relative humidity is -

1. Less than 100
2. More than 100
3. Equal to 100
4. Equal to 50

Options :

19088928057. 1

19088928058. 2

19088928059. 3

19088928060. 4

Question Number : 61 Question Id : 1908897042 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

A 22 % NaCl solution (w/v) will have a_w of -

1. 0.72
2. 0.86
3. 0.92
4. 0.96

Options :

19088928061. 1

19088928062. 2

19088928063. 3

19088928064. 4

Question Number : 62 Question Id : 1908897043 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

One of the natural inhibitory system in bovine milk consists of -

1. Lactoperoxidase, lysozyme and hydrogen peroxide
2. Lactoperoxidase, thiocyanate and ozone
3. Lactoperoxidase, thiocyanate and hydrogen peroxide
4. Lactoperoxidase, hydrogen peroxide and ozone

Options :

19088928065. 1

19088928066. 2

19088928067. 3

19088928068. 4

Question Number : 63 Question Id : 1908897044 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following causes gray mold rot in vegetables, at high humidity and warm temperature?

1. *Alternaria solani*
2. *Fusarium solani*
3. *Trichoderma harzianum*
4. *Botrytis cinerea*

Options :

19088928069. 1

19088928070. 2

19088928071. 3

19088928072. 4

Question Number : 64 Question Id : 1908897045 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The spores of *Clostridium botulinum* are collected in the 12D concept of canned low acid foods, because

1. The spores germinate and produce toxins below the pH of 4.6
2. The spores do not germinate and produce toxins below the pH of 4.6
3. The spores germinate and produce toxins below the pH of 3.5
4. The spores do not germinate and produce toxins below the pH of 3.5

Options :

19088928073. 1

19088928074. 2

19088928075. 3

19088928076. 4

Question Number : 65 Question Id : 1908897046 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The D_T value of *Clostridium botulinum* type A and B is -

1. 0.21
2. 0.32
3. 0.35
4. 0.41

Options :

19088928077. 1

19088928078. 2

19088928079. 3

19088928080. 4

Question Number : 66 Question Id : 1908897047 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In pulse electric field, microbial cells are more sensitive in -

1. Log phase
2. Stationary phase
3. Decline phase
4. Death phase

Options :

19088928081. 1

19088928082. 2

19088928083. 3

19088928084. 4

Question Number : 67 Question Id : 1908897048 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In processed food, the standard plate count shall not exceed $10^6/g$ or be higher than $10^5/g$. In a 3 class microbiological sampling plan where $n=5$, $c=2$, $m=10^5$, $M=10^6$, which of the following statement(s) is/are true for 5 sample units ($n=5$)?

- A. The lot will be rejected if any sample unit exceeds a count of $10^6/g$
- B. The lot will be rejected if three or more sample units exceed a count of $10^5/g$
- C. The lot will be accepted if any two units have counts of less than $10^6/g$

Select the **most appropriate** answer from the options given below.

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

Options :

19088928085. 1

19088928086. 2

19088928087. 3

19088928088. 4

Question Number : 68 Question Id : 1908897049 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

On the basis of serological specificity of *Clostridium botulinum* toxins, which of following types do not cause disease to humans ?

- 1. A and B
- 2. C and D
- 3. E and F
- 4. A and G

Options :

19088928089. 1

19088928090. 2

19088928091. 3

19088928092. 4

Question Number : 69 Question Id : 1908897050 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

As per FSSAI regulations, the area of the principal display panel on rectangular container shall be N% of the product height and width of the container having largest area.

N is equal to

1. 20 %
2. 30 %
3. 40 %
4. 50 %

Options :

19088928093. 1

19088928094. 2

19088928095. 3

19088928096. 4

Question Number : 70 Question Id : 1908897051 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

As per the FSSAI regulations, the permissible limit of Ochratoxin-A in wheat, rye and barley is -

1. 10 μ /kg
2. 20 μ /kg
3. 30 μ /kg
4. 40 μ /kg

Options :

19088928097. 1

19088928098. 2

19088928099. 3

19088928100. 4

Question Number : 71 Question Id : 1908897052 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is used for the preservation of culture for sporulating mycelial microorganisms?

1. Dried soil
2. Dried potato
3. Glass bead
4. Dried bread

Options :

19088928101. 1

19088928102. 2

19088928103. 3

19088928104. 4

Question Number : 72 Question Id : 1908897053 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The situation where the end product of biochemical pathway inhibits the activity of an enzyme catalyzing the first reaction of the pathway is termed as -

1. Feedback inhibition
2. Competitive inhibition
3. Feedback repression
4. Uncompetitive inhibition

Options :

19088928105. 1

19088928106. 2

19088928107. 3

19088928108. 4

Question Number : 73 Question Id : 1908897054 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In microbiological fermentation process, the most common cause of foaming is -

1. Fats in the medium
2. Proteins in the medium
3. Carbohydrates in the medium
4. High minerals in the medium

Options :

19088928109. 1

19088928110. 2

19088928111. 3

19088928112. 4

Question Number : 74 Question Id : 1908897055 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The carbohydrates responsible for causing flatulence are -

1. Glucose and Fructose
2. Lactose and Maltose
3. Raffinose and Stachyose
4. Sucrose and Dextrose

Options :

19088928113. 1

19088928114. 2

19088928115. 3

19088928116. 4

Question Number : 75 Question Id : 1908897056 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is more susceptible to gelatinization and retrogradation?

1. Amylose
2. Dextrose
3. Galactose
4. Maltose

Options :

19088928117. 1

19088928118. 2

19088928119. 3

19088928120. 4

Question Number : 76 Question Id : 1908897057 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Pullulanase enzyme is specific to which type of linkages?

1. α - 1-6 glycosidic
2. β - 1-6 glycosidic
3. α - 2-6 glycosidic
4. β - 2-6 glycosidic

Options :

19088928121. 1

19088928122. 2

19088928123. 3

19088928124. 4

Question Number : 77 Question Id : 1908897058 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Texturized vegetable proteins are produced using -

1. Microwave techniques
2. Expansion techniques
3. Extrusion techniques
4. Super critical techniques

Options :

19088928125. 1

19088928126. 2

19088928127. 3

19088928128. 4

Question Number : 78 Question Id : 1908897059 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which polymeric form of fats has the lowest melting point?

1. α
2. β
3. σ
4. δ

Options :

19088928129. 1

19088928130. 2

19088928131. 3

19088928132. 4

Question Number : 79 Question Id : 1908897060 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Cobalt is present in -

1. Vitamin B₁₂
2. Vitamin B₆
3. Vitamin C
4. Vitamin A

Options :

19088928133. 1

19088928134. 2

19088928135. 3

19088928136. 4

Question Number : 80 Question Id : 1908897061 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Find the correct statement related to proteins.

1. β -sheet structure of protein is more stable than α -helical structure
2. β -casein and α -casein don't possess proline
3. β -casein and α_{s1} -casein have only secondary structure
4. α -helical structured proteins are not amphiphilic in nature

Options :

19088928137. 1

19088928138. 2

19088928139. 3

19088928140. 4

Question Number : 81 Question Id : 1908897062 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Xerophthalmia is a clinical symptom associated with deficiency of -

1. Vitamin C
2. Vitamin B₆
3. Vitamin A
4. Vitamin D

Options :

19088928141. 1

19088928142. 2

19088928143. 3

19088928144. 4

Question Number : 82 Question Id : 1908897063 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is the iron-binding glycoprotein present in milk, which possesses antimicrobial activity?

1. Asparagine
2. Lactoferrin
3. Mucins
4. Miraculin

Options :

19088928145. 1

19088928146. 2

19088928147. 3

19088928148. 4

Question Number : 83 Question Id : 1908897064 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following meat has highest percentage of conjugated linoleic acid?

1. Chicken meat
2. Beef meat
3. Cow meat
4. Lamb meat

Options :

19088928149. 1

19088928150. 2

19088928151. 3

19088928152. 4

Question Number : 84 Question Id : 1908897065 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The characteristic aromatic compound of coconut is -

1. γ -Naralactone
2. γ -Nonalactone
3. γ -Methyl isolactone
4. γ -Propyl isolactone

Options :

19088928153. 1

19088928154. 2

19088928155. 3

19088928156. 4

Question Number : 85 Question Id : 1908897066 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
FSS Regulations	Year
A. FSS (Fortification of Foods) Regulations	I. 2011
B. FSS (Packaging and Labelling) Regulations	II. 2016
C. FSS (Food Recall Procedure) Regulations	III. 2018
D. FSS (Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Medical Purpose, Functional Food and Novel Food) Regulations	IV. 2017

Choose the correct answer from the options given below:

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

Options :

19088928157. 1

19088928158. 2

19088928159. 3

19088928160. 4

Question Number : 86 Question Id : 1908897067 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The most common and least expensive plastic film used for packaging of solid food material is -

1. Polypropylene
2. Polyvinylchloride
3. Polystyrene
4. Polyethylene

Options :

19088928161. 1

19088928162. 2

19088928163. 3

19088928164. 4

Question Number : 87 Question Id : 1908897068 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which freezer is known as ultra-rapid freezer?

1. Air blast freezer
2. Cryogenic freezer
3. Fluidised-bed freezers
4. Plate freezer

Options :

19088928165. 1

19088928166. 2

19088928167. 3

19088928168. 4

Question Number : 88 Question Id : 1908897069 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following amino acids is responsible for synthesis of ethylene in plants?

1. Phenylalanine
2. Arginine
3. Methionine
4. Lysine

Options :

19088928169. 1

19088928170. 2

19088928171. 3

19088928172. 4

Question Number : 89 Question Id : 1908897070 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following preservative is used for preservation of volatile oils?

1. Sodium benzoate
2. Potassium Metabisulfite
3. Sorbic acid
4. Alcohol

Options :

19088928173. 1

19088928174. 2

19088928175. 3

19088928176. 4

Question Number : 90 Question Id : 1908897071 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following tocopherols has highest antioxidant property?

1. α – tocopherol
2. β – tocopherol
3. γ – tocopherol
4. κ – tocopherol

Options :

19088928177. 1

19088928178. 2

19088928179. 3

19088928180. 4

Question Number : 91 Question Id : 1908897072 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Synthetic sweeteners are commonly used as sweetening agents in food because

1. They are easily available
2. The sweetness response is faster
3. They have a long shelf life
4. They have low calorific value per unit of sweetness

Options :

19088928181. 1

19088928182. 2

19088928183. 3

19088928184. 4

Question Number : 92 Question Id : 1908897073 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is a key enzyme involved in synthesis of phenolic compounds?

1. Polyphenol oxidase
2. Peroxidase
3. Phenylalanine ammonia lyase
4. Lipxygenase

Options :

19088928185. 1

19088928186. 2

19088928187. 3

19088928188. 4

Question Number : 93 Question Id : 1908897074 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

During the constant rate period in the cross-circulation batch drying of solids by hot air, the rate of drying (kg moisture evaporated per unit time per unit area) is independent of -

1. Moisture content of solid
2. Temperature of solid
3. Temperature of hot air
4. Humidity of hot air

Options :

19088928189. 1

19088928190. 2

19088928191. 3

19088928192. 4

Question Number : 94 Question Id : 1908897075 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one of the following compounds is not related to ginger?

1. Gingerol
2. Shogaol
3. Ar-curcumene
4. Estragole

Options :

19088928193. 1

19088928194. 2

19088928195. 3

19088928196. 4

Question Number : 95 Question Id : 1908897076 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following are indicators for moist heat autoclaving and sterilization in hot air oven, respectively?

1. *Bacillus stearothermophilus* and *Clostridium sporogenes*
2. *Clostridium perfringens* and *Bacillus stearothermophilus*
3. *Bacillus subtilis* and *Bacillus stearothermophilus*
4. *Bacillus stearothermophilus* and *Bacillus subtilis*

Options :

19088928197. 1

19088928198. 2

19088928199. 3

19088928200. 4

Question Number : 96 Question Id : 1908897077 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is the low cost method of long term preservation of fruits and vegetables?

1. Pasteurization
2. Blanching
3. Canning
4. Exclusion of moisture

Options :

19088928201. 1

19088928202. 2

19088928203. 3

19088928204. 4

Question Number : 97 Question Id : 1908897078 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Hydrogenation of oils decreases their nutritional quality by -

1. Increasing unsaturation of fatty acids
2. Decreasing saturation of fatty acids
3. Decreasing level of essential fatty acids
4. Formation of trans-fatty acids

Options :

19088928205. 1

19088928206. 2

19088928207. 3

19088928208. 4

Question Number : 98 Question Id : 1908897079 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The system in which the recommended respiration rate of fruit is established, monitored and maintained throughout the storage period is called -

1. Modified atmosphere storage
2. Control atmosphere storage
3. Chilled atmosphere storage
4. Hypobaric storage

Options :

19088928209. 1

19088928210. 2

19088928211. 3

19088928212. 4

Question Number : 99 Question Id : 1908897080 Question Type : MCQ Option Shuffling : No Is

Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Complete the statement: Phenolic compounds are __A__ metabolites present in fruits and these are found mainly in the form of __B__

A and B, respectively are

1. Primary, β -glycosides
2. Secondary, β -glycosides
3. Primary, ester
4. Secondary, ester

Options :

19088928213. 1

19088928214. 2

19088928215. 3

19088928216. 4

Question Number : 100 Question Id : 1908897081 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The most commonly used color enhancer in cooked sausages is -

1. Citric acid
2. Acetic acid
3. Ascorbic acid
4. Gallic acid

Options :

19088928217. 1

19088928218. 2

19088928219. 3

19088928220. 4

Question Number : 101 Question Id : 1908897082 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match the enzyme in **Group I** with the source given in **Group II**.

Group I	Group II.
Enzyme	Source
A. Bromelain	I. Fig
B. Ficin	II. Pineapple
C. Papain	III. Bovine
D. Rennet	IV. Papaya

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

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

Options :

19088928221. 1

19088928222. 2

19088928223. 3

19088928224. 4

Question Number : 102 Question Id : 1908897083 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match the following items in **Group I** and **Group II** in relation to permitted food additives/preservatives in India.

Group I	Group II
A. Jelly	I. Calcium propionate
B. Edible oil	II. Monosodium glutamate
C. Meat flavour enhancer	III. Sodium benzoate
D. Bread	IV. Butylated hydroxylated anisole

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

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

Options :

19088928225. 1

19088928226. 2

19088928227. 3

19088928228. 4

Question Number : 103 Question Id : 1908897084 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Match the purpose of irradiation in **Group I** with respect to irradiation dose in kGy given in **Group II**.

Group I	Group II
A. Delaying maturity	I. 0.15-0.5
B. Sprout inhibition	II. 1.0-3.0
C. Extending shelf life	III. 0.05-0.15
D. Insect disinfestation	IV. 0.25-1.0

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

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

Options :

19088928229. 1

19088928230. 2

19088928231. 3

19088928232. 4

Question Number : 104 Question Id : 1908897085 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one of the following microorganisms is NOT responsible for ropy or stringy fermentation of milk?

1. *Alcaligenes viscolactis*
2. *Enterobacter aerogenes*
3. *Streptococcus cremoris*
4. *Bacillus Cereus*

Options :

19088928233. 1

19088928234. 2

19088928235. 3

19088928236. 4

Question Number : 105 Question Id : 1908897086 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Stabilizers in ice cream __A__ the viscosity and __B__ the melting rate.
A and B, respectively are -

1. Decrease, decrease
2. Increase, decrease
3. Increase, increase
4. Decrease, increase

Options :

19088928237. 1

19088928238. 2

19088928239. 3

19088928240. 4

Question Number : 106 Question Id : 1908897087 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one among the following is aromatic amino acid?

1. Arginine
2. Lysine
3. Tyrosine
4. Cystine

Options :

19088928241. 1

19088928242. 2

19088928243. 3

19088928244. 4

Question Number : 107 Question Id : 1908897088 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which one among the following is NOT a function of acidulants?

1. Flavouring agent
2. Preservative
3. Buffering agent
4. Anticaking agent

Options :

19088928245. 1

19088928246. 2

19088928247. 3

19088928248. 4

Question Number : 108 Question Id : 1908897089 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is the first stage in the product development process?

1. Corporate decision
2. Product design
3. Business analysis
4. Market testing

Options :

19088928249. 1

19088928250. 2

19088928251. 3

19088928252. 4

Question Number : 109 Question Id : 1908897090 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

In COD method the oxidant used is a mixture of -

1. Potassium dichromate and concentrated sulphuric acid
2. Potassium dichromate and concentrated nitric acid
3. Potassium permanganate and concentrated sulphuric acid
4. Potassium permanganate and concentrated nitric acid

Options :

19088928253. 1

19088928254. 2

19088928255. 3

19088928256. 4

Question Number : 110 Question Id : 1908897091 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

FAD 13 committee of BIS deals with -

1. Fisheries and aqua culture
2. Drinking water
3. Oils and oil seeds
4. Fruits and vegetables

Options :

19088928257. 1

19088928258. 2

19088928259. 3

19088928260. 4

Question Number : 111 Question Id : 1908897092 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following Vitamin is required for the better utilization of calcium?

1. C
2. D
3. B1
4. B2

Options :

19088928261. 1

19088928262. 2

19088928263. 3

19088928264. 4

Question Number : 112 Question Id : 1908897093 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

GFSI stands for -

1. Global Food Security Initiative
2. Global Food Safety International
3. Global Food Safety Initiative
4. Global Feed Safety Initiative

Options :

19088928265. 1

19088928266. 2

19088928267. 3

19088928268. 4

Question Number : 113 Question Id : 1908897094 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which of the following is not essential for the microbial cell survival?

1. Endoplasmic reticulum
2. Cytoplasm
3. Plasmids
4. Golgi apparatus

Options :

19088928269. 1

19088928270. 2

19088928271. 3

19088928272. 4

Question Number : 114 Question Id : 1908897095 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Pasta is food associated with, and is consumed large quantities in -

1. Italy
2. USA
3. Korea
4. India

Options :

19088928273. 1

19088928274. 2

19088928275. 3

19088928276. 4

Question Number : 115 Question Id : 1908897096 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Germinative capacity (viability) of Barley is normally tested by -

1. Caramel staining
2. Malachite green staining
3. Tetrazolium staining
4. Alum staining

Options :

19088928277. 1

19088928278. 2

19088928279. 3

19088928280. 4

Question Number : 116 Question Id : 1908897097 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Permanent hardness of water can be removed by-

1. Boiling
2. Gel filtration
3. Use of slaked lime
4. Ion exchange process

Options :

19088928281. 1

19088928282. 2

19088928283. 3

19088928284. 4

Question Number : 117 Question Id : 1908897098 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

The Codex Alimentarius Commission is a joint intergovernmental body of FAO and WHO with

1. 188 Member Countries and one Member Organization
2. 188 Member Countries and two Member Organization
3. 188 Member Countries and three Member Organization
4. 188 Member Countries and four Member Organization

Options :

19088928285. 1

19088928286. 2

19088928287. 3

19088928288. 4

Question Number : 118 Question Id : 1908897099 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Among the following which is the most abundant essential Amino acid in Mushroom?

1. Histidine
2. Methionine
3. Tryptophan
4. Lysine

Options :

19088928289. 1

19088928290. 2

19088928291. 3

19088928292. 4

Question Number : 119 Question Id : 1908897100 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which among the following is a fermented cereal-based product prepared using rice-wheat flour-milk?

1. Bhature
2. Chilra
3. Jalebi
4. Selroti

Options :

19088928293. 1

19088928294. 2

19088928295. 3

19088928296. 4

Question Number : 120 Question Id : 1908897101 Question Type : MCQ Option Shuffling : No

Is Question Mandatory : No

Correct Marks : 4 Wrong Marks : 1

Which type of Bacteriocin is produced by *Pediococcus acidilactici*?

1. Pediocin I
2. Lactolin
3. Diplococcin
4. Acidolin

Options :

19088928297. 1

19088928298. 2

19088928299. 3

19088928300. 4