

PREVIEW QUESTION BANK

Module Name : Dairy Chemistry-ENG
Exam Date : 09-Jul-2023 Batch : 14:30-16:30

Sr. No.	Client Question ID	Question Body and Alternatives	Marks	Negative Marks
Objective Question				
1	2001	Which one of the following is not one of the features of parliamentary form of government? 1. Majority party rule 2. Collective Responsibility 3. Integrated and Independent Judiciary 4. Dissolution of the lower house A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
2	2002	Which of the following term implies that 'India is a neither a dependency nor a dominion of any other nation'? 1. Socialist 2. Sovereign 3. Secular 4. Democratic A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
3	2003	Which of the following form the maximum water composition on the earth's surface? 1. Oceans 2. Ice caps 3. Glaciers 4. Lakes A1 : 1 A2 : 2	4.0	1.00

A3 : 3

A4 : 4

Objective Question

4	2004	Which one of the following does not fall under the category of 'biomes'?	4.0	1.00
		1. Forest 2. Sky 3. Desert 4. Grassland		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

5	2005	IUCN publishes information about which of the following species as Red List of threatened species?	4.0	1.00
		1. Endangered Species 2. Vulnerable Species 3. Extinct Species 4. Rare Species		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

6	2006	Who was the first Indian to win an individual medal in Olympics?	4.0	1.00
		1. Milkha Singh 2. Karnam Malleshwari 3. P. T. Usha 4. K. D. Jadhav		
		A1 : 1		
		A2 : 2		
		A3 : 3		

		A4 : 4		
Objective Question				
7	2007	Who among the following reformers founded "Arya Samaj"? 1. Raja Ram Mohan Roy 2. Swami Dayananda Saraswati 3. Atmaram Pandurang 4. Ishwarchandra Vidyasagar A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
8	2008	What does "Triratna" mean in Buddhism? 1. Tripitaka 2. Buddha, Dhamma (dharma), Sangha 3. Satya, Ahimsa, Karuna 4. Sheel, Samadhi, Sangha A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
9	2009	Who started the Indian Reforms Association? 1. Narayan Guru 2. Swami Vivekananda 3. Krishna swami Aiyar 4. Keshav Chandra Sen A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				

10	2010	Consider the following statements (A). UN General Assembly has declared 2023 as the international year of millets (B). Odisha govt. ropes in FICCI to promote millets globally (C). Odisha Millets Mission is a flagship programme of the Odisha government to revive millets in farms and on plates Choose the correct answer from the options given below: 1. (A) and (B) only. 2. (B) and (C) only. 3. (A) and (C) only. 4. (A), (B) and (C). A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	------	---	-----	------

Objective Question

11	2011	Phomopsis blight occurs in which of the following crops? 1. Brinjal 2. Bajra 3. Sugarcane 4. Potato A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	------	---	-----	------

Objective Question

12	2012	Endemic pests can be described as? 1. Pest occurs in a few specific area. 2. Pest occurs in same area, year after year. 3. Pest occurs frequently in current season in abundance. 4. Pest occurs in severe form. A1 : 1 A2 : 2 A3 : 3	4.0	1.00
----	------	--	-----	------

A4 : 4

Objective Question

13	2013	Which country is the largest producer of raw silk?	4.0	1.00
		1. Japan 2. India 3. China 4. South Korea		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

14	2014	Transfer of Ownership is the example of which utility.....	4.0	1.00
		1. Time utility 2. Place utility 3. Possession utility 4. Form utility		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

15	2015	What happens to the total number of chromosomes during mitotic cell division?	4.0	1.00
		1. gets doubled 2. gets halved 3. remains the same 4. divides into four		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

16	2016		4.0	1.00
What is the minimum forest cover to be maintained as per the National Forest Policy, 1988?				
1. One-half 2. One-third 3. One-fourth 4. Two-third				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

17	2017		4.0	1.00
Who among the following is known as the "Father of Agronomy"?				
1. Stephen Hales 2. Gregor Johann Mendel 3. Peter Decresenzi 4. D N Walia				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

18	2018		4.0	1.00
Which of the following plant hormones helps in shoot elongation?				
1. Auxin 2. Gibberellic acid 3. Absciscic acid 4. Cytokinin				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

19	2019		4.0	1.00
----	------	--	-----	------

Select from the following the chemical property of soil.....

1. Colour
2. pH
3. Texture
4. Structure

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

20	2020	The process of separating quality grains from chaff is called as..... 1. Winnowing 2. Threshing 3. Harvesting 4. Tilling A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	------	--	-----	------

Objective Question

21	91001	The minimum Reichert- Meissl value for ghee under FSSAI is 1. 28 2. 24 3. 21 4. 19 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	-------	--	-----	------

Objective Question

22	91002		4.0	1.00
----	-------	--	-----	------

Match **List-I** with **List-II**

List-I	List-II
Macromolecule	Functional Property
(A). Fat	(I). Retrogradation
(B). Protein	(II). Polymorphism
(C). Carbohydrate	(III). Foaming

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

1. (A) - (I), (B) - (II), (C) - (III)
2. (A) - (II), (B) - (III), (C) - (I)
3. (A) - (II), (B) - (I), (C) - (III)
4. (A) - (III), (B) - (I), (C) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

23 91003

4.0 1.00

Given below are two statements:

Statement (I): Vinegar is Class I preservative as per FSSAI

Statement (II): Class I preservatives can be added in any amount in food as per taste and flavour

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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

24 91004

4.0 1.00

Lactulose is a disaccharide of

1. Glucose – Glucose
2. Galactose-Fructose
3. Glucose-Fructose
4. Galactose-Glucose

		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		
Objective Question				
25	91005	Which fraction of casein will primarily interact with whey proteins and form complex aggregates when milk is heated above 80 degree C? 1. α_1-casein 2. α_2-casein 3. β-casein 4. κ-casein A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
26	91006	What is the pH of 0.01 M solution of HCl? 1. 1 2. 2 3. 4 4. 5 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
27	91007	Food Safety Standards Authority of India is under which Ministry 1. Ministry of Health and Family welfare 2. Ministry of Consumer Affairs, Food & Public Distribution 3. Ministry of Food Processing Industries 4. Ministry of Agriculture & Farmers' Welfare A1 : 1	4.0	1.00

		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

28	91008	ISO/IEC 17025:2017 does not specifies the general requirements for the	4.0	1.00
		1. Competence 2. Consistent operation of laboratories 3. Impartiality 4. Hygiene		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

29	91009	Which of the following is not a quality parameter for milk powder as per FSSAI Regulations	4.0	1.00
		1. Total ash on moisture and fat free basis 2. Milk protein in milk solids-not-fat 3. Total ash content 4. Scorched particles		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

30	91010	As per FSSAI, minimum fat, and SNFs in camel milk is	4.0	1.00
		1. Fat 2%, SNF 6% 2. Fat 3%, SNF 8% 3. Fat 3.2%, SNF 8.3% 4. Fat 5%, SNF 9%		
		A1 : 1		
		A2 : 2		

A3 : 3

A4 : 4

Objective Question

31 91011

4.0 1.00

Which of the following phases of the life cycle of insects is generally most sensitive to irradiation?

1. Adult
2. Pupa
3. Larva
4. Egg

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

32 91012

4.0 1.00

Which of the following fruits is considered "low in pectin and acid" for jam production?

1. Sour Guava
2. Pomegranate
3. Ripe Guava
4. Sour Apricot

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

33 91013

4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
(Pulses or Legumes)	(Botanical Names)
(A). Black gram	(I). <i>Vigna mungo</i>
(B). Pigeon pea	(II). <i>Vigna radiata</i>
(C). Chickpea	(III). <i>Cajanus cajan</i>
(D). Green gram	(IV). <i>Cicer arietinum</i>

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

34 91014

4.0 1.00

Given below are two statements:

Statement (I): Phenolic lacquers are resistant to oil, acid, alkali, heated steam, and sulfide staining but they are brittle and easily peel off from the coated surface.

Statement (II): Epoxy lacquers are widely used coatings that are used for acidic and non-acidic foods or beverages but have a risk of migration of bisphenol A (BPA).

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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

35 91015

4.0 1.00

Read the following statements related to breakfast cereals and choose the correct statement(s).

(A). "Oat groats" are the most acceptable raw materials for the manufacture of baby food breakfast cereals.

(B). Granolas are typically a composite of several kinds of grains and additives, which are clustered together.

(C). In coated cereals, the application of sugar and sugar syrups generally results in cereal pieces that stick together and a coating that crystallizes into an opaque appearance.

(D). In puffed cereals, rapid release of high pressure and water results in the rupture of starch granules forming a cellular structure that is uniformly delicate and brittle in texture.

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

36 91016

4.0 1.00

Which of the following material is most commonly used for heat transfer in the dairy industry?

1. Copper
2. Stainless steel
3. Platinum
4. Iron

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

37 91017

4.0 1.00

Which of the following statement(s) is/are NOT true regarding botulinum toxin?

- (A). It is a neurotoxin
- (B). It is a water soluble exotoxin
- (C). It is produced by Clostridium botulinum, a gram positive anaerobic bacteria
- (D). Botulism prevention involves addition of chemical preservatives

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

38 91018

4.0 1.00

Which of the following proteins have highest biological value?

- 1. Casein proteins
- 2. Egg proteins
- 3. Soy proteins
- 4. Whey proteins

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

39 91019

4.0 1.00

Which of following agent is NOT responsible for the immune response related food allergy?

- 1. Peanut
- 2. Ovalbumin
- 3. Gluten
- 4. Lactose

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

40	91020	At what temperature-time combination is thermization of milk conducted? 1. At 63°C for 30 min 2. At 63°C for 20 seconds 3. At 72°C for 15 seconds 4. At 72°C for 25 seconds A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	-------	---	-----	------

Objective Question

41	91021	Which of the following mastitis-causing pathogen predominantly involved in causing mastitis in India? 1. <i>Staphylococcus aureus</i> 2. <i>Streptococcus agalactiae</i> 3. <i>E.coli</i> 4. <i>Corynebacterium pyogenes</i> A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	-------	--	-----	------

Objective Question

42	91022	The functions of Secretary IgA in colostrum milk is (A). Neutralizes toxins and Viruses (B). Inhibits bacterial adhesions (C). Aids in phagocytosis (D). Prevents adsorption of food antigen Choose the correct answer from the options given below: 1. (A), (B) and (D) only. 2. (A), (B) and (C) only. 3. (A), (B), (C) and (D). 4. (B), (C) and (D) only. A1 : 1	4.0	1.00
----	-------	--	-----	------

A2 : 2

A3 : 3

A4 : 4

Objective Question

43 91023

4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
(ISO standards)	(MANAGEMENT SYSTEM)
(A). ISO 9001	(I). FOOD SAFETY
(B). ISO 22000	(II). ENVIRONMENT
(C). ISO 14001	(III). LABORATORY
(D). ISO 17025	(IV). QUALITY

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

44 91024

4.0 1.00

Given below are two statements:

Statement (I): Cream is oil in water type of emulsion that may lead to the growth of more bacterial species

Statement (II): Butter is water in oil type of emulsion that may lead to the growth of molds and pseudo-mycelia forming yeast

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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

45 91025

4.0 1.00

The following are the steps involved in the manufacture of ripened cream butter

- (A). Cream
- (B). Working
- (C). Starter addition
- (D). Churning

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

46 91026

4.0 1.00

The main sources of phages in dairy industry is

- 1. Human handlers
- 2. Whey
- 3. Packaging material
- 4. Air

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

47 91027

4.0 1.00

The antimicrobial substance produced by lactic starters are

(A). Lactic acid

(B). H₂O₂

(C). Acetate

(D). Penicillin

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

48 91028

4.0 1.00

Which of the following is not associated with bacterial cell surface property?

(A). Aggregation

(B). Co-aggregation

(C). Adhesion

(D). Bacteriocin production

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

49 91029

4.0 1.00

The selective agent used in the medium for isolation of bifidobacteria is _____

1. Muporicin
2. Novobiocin
3. Polymyxin
4. Ciprofloxacin

		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		
Objective Question				
50	91030	Vancomycin is ineffective against Lactobacilli due to 1. Absence of vancomycin target 2. Presence of vancomycin degrading enzymes 3. Vancomycin efflux pumps in Lactobacilli 4. Modification of vancomycin by Lactobacilli A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
51	91031	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Fat destabilization during ice cream freezing facilitates air cells stability Reason (R) : Absorption of emulsifiers on the surface of fat globule membrane In light of the above statements, choose the <i>correct</i> 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 true 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. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
52	91032		4.0	1.00

Maximum temperature to which milk particles are exposed during spray drying in the drying chamber is

1. 40
2. 50
3. 60
4. 70

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

53 91033

4.0 1.00

_____ test is conducted to determine the Linear viscoelastic region of materials

1. Amplitude sweep
2. Frequency sweep
3. Dynamic sweep
4. Static sweep

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

54 91034

4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
Name of Cheese	Category of cheese
(A). Provolone	(I). Extra hard
(B). Parmesan	(II). Mold-ripened
(C). Cottage cheese	(III). Pasta filata
(D). Camembert	(IV). Soft

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

55 91035

4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
Rheological classification	Example
(A). Newtonian fluid	(I). Yoghurt
(B). Shear thickening	(II). Milk upto 30% TS
(C). Thixotropic	(III). Cheese
(D). Viscoelastic	(IV). Concentrated starch suspension

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

56 91036

4.0 1.00

Vansh Co. Ltd., released medium-fat ice cream with honey flavour into the market. However, due to printing mistake ice cream type was not printed on the package. What should be the overrun of the ice cream as per FSSAI regulations _____ ?

1. Weight Not less than 475g/lit
2. Weight Not less than 525g/lit
3. Weight Not less than 425g/lit
4. Weight Not less than 575g/lit

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question			
57	91037	Why does direct type UHT treated milk shows phosphatase test positive? 1. Because of lesser oxygen concentration 2. Because of lesser CO₂ concentration 3. Because of lesser Vitamin C concentration 4. Because of lesser Vitamin B2 concentration A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0 1.00
Objective Question			
58	91038	Crystallization of milk fat is _____ kind of reaction 1. Endothermic process 2. Exothermic process 3. Sublimation 4. Isopiestic A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0 1.00
Objective Question			
59	91039	Heating starches at alkaline pH yields _____ 1. Prebiotics 2. Oligosaccharides 3. Resistant starches 4. Amylopectins A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0 1.00
Objective Question			
60	91040		4.0 1.00

_____ enzyme is used for the liquefaction during high fructose corn syrup production.

1. Lipase
2. Beta-galactosidase
3. Alpha-amylase
4. Gamma-endonase

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

61 91041

4.0 1.00

Which dryer is used to dry the material almost instantaneously in a turbulent stream of hot air?

1. Fluidized bed dryer
2. Drum dryer
3. Cabinet tray dryer
4. Pneumatic dryer

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

62 91042

4.0 1.00

Arrange the following steps in proper order with respect to working of an I.C. Engine based on air-cycles

- (A). Suction of fresh charge
- (B). Compression of fresh charge
- (C). Heat addition by combustion of fuel
- (D). Expansion of high pressure burnt gases
- (E). Heat Rejection
- (F). Exhaust of burnt fuel i.e. smoke

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

1. (A), (B), (C), (D), (E), (F)
2. (A), (C), (B), (D), (F), (E)
3. (D), (C), (A), (E), (B), (F)
4. (B), (D), (E), (C), (A), (F)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

63 91043

4.0 1.00

The degree of warmth or cold felt by a human body depends on

(A). Air Velocity

(B). Relative Humidity

(C). Dry bulb temperature of air

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

1. (A) only
2. (A), (B) and (C)
3. (B) only
4. (B) and (C) only

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

64 91044

4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
(A). Air Friction	(I). Primary transducer
(B). Thermistor	(II). Electric Bill
(C). Watt-hour meter	(III). Induction type instrument
(D). Pole shading	(IV). Damping torque

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

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

A1 : 1

A2 : 2

A3 : 3

		A4 : 4		
Objective Question				
65	91045	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A): Water vapour pressure gradient provides the 'Driving force' for water removal from the food while drying. Reason (R): When hot air is blown over a wet food, heat is transferred to the surface, and latent heat of vaporization causes water to evaporate. Water vapour diffuses through boundary film of air and is carried away by moving air. This creates a region of lower water vapour pressure at the surface of the food and a water vapour pressure gradient is established from the moist interior of the food to the dry air. In light of the above statements, choose the <i>correct</i> answer from the options given below. - Both (A) and (R) are true and (R) is the correct explanation of (A). - Both (A) and (R) are true but (R) is NOT the correct explanation of (A). (A) is true but (R) is false. (A) is false but (R) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
66	91046	Which of the following is a formula for the friction factor of circular pipes? $Re/64$ $16/Re$ $64/Re$ $Re/16$ A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
67	91047		4.0	1.00

Work required in maintaining a chamber at a certain temperature is dependent on

(A). Temperature of outside air

(B). Surface area of the storage chamber

(C). Amount and kind of insulation material

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

1. (A) and (B) only.
2. (B) and (C) only.
3. (A) and (C) only.
4. (A), (B) and (C).

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

68 91048

4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
(A). Materials arranged in series	(I). $J_1 = J_2 = J_3 = J_n$
(B). Materials arranged in parallel	(II). Osmosis
(C). Concentration difference	(III). Measure of polarizability of a material
(D). Dielectric constant	(IV). $J = J_1 + J_2 + J_3$

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

69 91049

4.0 1.00

Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R).
Assertion (A) : Horizontal milk tankers are commonly installed on the higher floors in a multistory dairy building.

Reason (R) : This is to ensure gravitational aid for milk flow and save energy

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

1. Both (A) and (R) are correct and (R) is the correct explanation of (A).
2. Both (A) and (R) are correct but (R) is NOT the correct explanation of (A).
3. (A) is correct but (R) is not correct.
4. (A) is not correct but (R) is correct.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

70 91050

4.0 1.00

Which of the following is true about packaging food prior to freezing?

1. Insulates the food
2. Controls dehydration
3. Insulates the food & Controls dehydration
4. Provides strength to packaging

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

71 1001751

4.0 1.00

Which of the following minerals increases in milk during mastitis

1. Sodium and calcium
2. Calcium and phosphorus
3. Sodium and phosphorus
4. Calcium only

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

72	1001752	Whey proteins have excellent gelling 1. At pH near pI 2. At pH less than pI 3. At pH more than pI 4. At all pH A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	---------	--	-----	------

Objective Question

73	1001753	β-lactoglobulin signal peptide is composed of 1. 16 amino acids 2. 20 amino acids 3. 21 amino acids 4. 15 amino acids A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	---------	--	-----	------

Objective Question

74	1001754	Given below are two statements: Statement (I): Milk proteins are least soluble near pI Statement (II): β-Lactoglobulin requires higher ionic strength for solubility in the isoelectric region than does α-Lactalbumin. In light of the above statements, choose the <i>most appropriate</i> 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. A1 : 1 A2 : 2 A3 : 3	4.0	1.00
----	---------	---	-----	------

A4 : 4

Objective Question

75	1001755	Out of 12 genetic variants of β-casein only two variants have altered phosphorylation profiles and they are 1. β-casein A and β-casein B 2. β-casein B and β-casein C 3. β-casein C and β-casein D 4. β-casein E and β-casein F A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	---------	--	-----	------

Objective Question

76	1001756	Which of the following statements are not true about homogenized milk (A). In homogenized milk fat is recovered poorly by mechanical separation. (B). Homogenized milk is more susceptible to hydrolytic rancidity. (C). Heat stability of homogenized milk is higher than unhomogenized milk. (D). Curd strength of rennet-induced gels of milk is reduced by homogenization. Choose the correct answer from the options given below: 1. (A), (B) and (D) only. 2. (A), (B) and (C) only. 3. (A), (B), (C) and (D). 4. (A), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	---------	--	-----	------

Objective Question

77	1001757	Major phospholipid present in bovine milk fat globule membrane is 1. Phosphatidyl ethanolamine 2. Phosphatidyl choline 3. Phosphatidyl serine 4. Phosphatidyl inositol	4.0	1.00
----	---------	--	-----	------

		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

78	1001758	Given below are two statements: Statement (I): The temperature of onset of the glass transition of amorphous water is -135°C. Statement (II): Glass transition temperature increases with increasing weight fraction of solids. The addition of water causes a sharp decrease in glass transition temperature. In light of the above statements, choose the <i>most appropriate</i> answer from the options given below. - Both Statement (I) and Statement (II) are correct. - Both Statement (I) and Statement (II) are incorrect. - Statement (I) is correct but Statement (II) is incorrect. - Statement (I) is incorrect but Statement (II) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	---------	---	-----	------

Objective Question

79	1001759	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A): The buffering curve for milk titrated from pH 6.6 to pH 11.0 shows decreasing buffering from pH 6.6 to ~pH 9 and good buffering capacity at high pH values (> pH 10). Reason (R): The good buffering capacity at high pH values (> pH 10), is principally due to calcium phosphate, citrate and bicarbonate salts. In light of the above statements, choose the <i>correct</i> answer from the options given below. - Both (A) and (R) are true and (R) is the correct explanation of (A). - Both (A) and (R) are true but (R) is NOT the correct explanation of (A). (A) is true but (R) is false. (A) is false but (R) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	---------	--	-----	------

Objective Question

80	1001760	Choose the correct statements about lactitol (A). Lactitol is a sugar alcohol (B). Lactitol is relatively sweet and has the potential to be used as a non-nutritive sweetener (C). Lactitol reduces blood and liver cholesterol level (D). Lactitol is non-hygroscopic and anti-cariogenic Choose the correct answer from the options given below: 1. (A), (B) and (D) only. 2. (A), (B) and (C) only. 3. (A), (B), (C) and (D). 4. (B), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	---------	--	-----	------

Objective Question

811001761

4.01.00

Match **List-I** with **List-II**

List-I	List-II
(A). Maillard reaction	(I). Low pH amadori degraded compound
(B). 5- HMF	(II). First order kinetics
(C). Strecker degradation	(III). High pH amadori degraded compound
(D). C-methyl reductones	(IV). L-valine reaction with 2,3 butanedione

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

1. (A) - (II), (B) - (III), (C) - (IV), (D) - (I)

2. (A) - (IV), (B) - (I), (C) - (II), (D) - (III)

3. (A) - (II), (B) - (I), (C) - (IV), (D) - (III)

4. (A) - (IV), (B) - (III), (C) - (II), (D) - (I)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

82	1001762		4.0	1.00
----	---------	--	-----	------

Which of the following is/are autooxidation products of oleic acid

(A). dec-2-enal

(B). n-propanal

(C). n-octanal

(D). oct-2-enal

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

83 1001763

4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
Source of fatty acid in milk fat	Type of fatty acid
(A). β -hydroxybutyrate	(I). Capric Acid
(B). Malonyl CoA pathway	(II). Stearic acid
(C). Chylomicrons	(III). Butyric acid

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

1. (A) - (II), (B) - (III), (C) - (I)
2. (A) - (III), (B) - (I), (C) - (II)
3. (A) - (II), (B) - (I), (C) - (III)
4. (A) - (I), (B) - (III), (C) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

84 1001764

4.0 1.00

Which of the following fatty acid does not belong to omega 3 series?

1. Docosahexaenoic acid
2. Docosapentaenoic acid
3. Eicosapentaenoic acid
4. Arachidonic acid

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

85 1001765

4.0 1.00

Given below are two statements:

Statement (I): Xanthine oxidoreductase represents 20% of MFGM protein.

Statement (II): Xanthine oxidoreductase is capable of oxidizing milk lipids.

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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

86 1001766

4.0 1.00

Choose the true statements about Conjugated Linoleic Acid (CLA)

(A). Ruminant milk contain a relatively high level of CLA (0.24–2.8 % of total fatty acids in milk fat).

(B). CLA is produced in rumen by incomplete biohydrogenation of n-6 octadecadienoic acid.

(C). CLA is formed in mammary tissue from trans-vaccenic acid.

(D). CLA in milk can be increased by feeding cows with polyunsaturated fatty acid (PUFA)-rich oils.

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 (D).
4. (B), (C) and (D) only.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

87	1001767	The principal effect of heat treatments on milk lipid is 1. Impaired creaming of milk. 2. Faster creaming of milk. 3. Changes in globule size due to disruption or coalescence. 4. Migration of MFGM proteins. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	---------	--	-----	------

Objective Question

88	1001768	Which product is formed when lactose is heated at low temperatures under slightly alkaline conditions? 1. Lactitol 2. Lactulose 3. Epilactose 4. Lactobionic acid A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
----	---------	---	-----	------

Objective Question

89	1001769		4.0	1.00
----	---------	--	-----	------

Descending Order of heat stability of the following whey proteins, measured by loss of solubility, is:

(A). β -lactoglobulin

(B). α -lactalbumin

(C). Blood serum albumin

(D). Immunoglobulin

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

90 1001770

4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
Composition factor of milk	Effect on heat stability of milk
(A). Calcium	(I). Responsible for occurrence of a maximum-minimum in the HCT-pH profile of milk
(B). β -Lactoglobulin	(II). Increase heat stability
(C). CCP	(III). Reduces HCT throughout pH range 6.4-7.4
(D). Citrates	(IV). Decrease stability in region of HCT maximum

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

91 1001771

4.0 1.00

The heat stability of cream and its resistance to feathering is reduced by:

(A). High homogenization pressure at low temperature

(B). High concentration of Calcium salts

(C). High ratio of fat to serum solids

(D). Low ratio of fat to serum solids

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

92 1001772

4.0 1.00

Which of the following statement is true about structural elements of conventional butter

1. Fat globules; approximate no. is 10^{10} per mL and represents 10-50% proportion in butter
2. Fat crystals; approximate no. is 10^{10} per mL and represents 10-20% proportion in butter
3. Moisture; approximate no. is 10^{10} per mL and represents 30% proportion in butter
4. Air cells; approximate no. is 10^{13} per mL

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

93 1001773

4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
Distribution of phosphorus	Classes of compounds in bovine milk
(A). 33%	(I). Organic esters
(B). 20%	(II). CCP
(C). 7%	(III). Protein phosphate with casein
(D). 38.5%	(IV). Inorganic salts in solution

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

94 1001774

4.0 1.00

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

Assertion (A) : The addition of buttermilk reduces viscosity and prevent fat crystallization in chocolates.

Reason (R) : Phospholipid content of buttermilk is 7 times more than skimmed milk

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 true 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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

95 1001775

4.0 1.00

Choose the correct statements with respect to spontaneous oxidation of milk

- (A). Milk labile to oxidation without added Cu or Fe.
- (B). Milk labile to oxidation on addition of Cu or Fe.
- (C). High Xanthine oxidase content is principal pro-oxidant.
- (D). Cu-ascorbate system is the principal pro-oxidant.

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

96	1001776	Phorate is an example of _____	4.0	1.00
		1. Organophosphorus pesticide 2. Organochlorine pesticides 3. Carbamate pesticide 4. Antibiotic		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

97	1001777	The mechanism of action of organochlorine type of pesticides on living organisms is through	4.0	1.00
		1. Disrupting the sodium/potassium balance of the nerve 2. Inhibition of Acetylcholinesterase 3. Inhibition of Organohydrolase 4. Inhibition of Proteases		
		A1 : 1		
		A2 : 2		
		A3 : 3		

A4 : 4

Objective Question

98	1001778	The maximum allowable limit of aflatoxin M1 in liquid milk as per Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 is 1. 0.5 µg per kg 2. 0.5 mg per kg 3. 6 mg per kg 4. 5 mg per kg	4.0	1.00
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

991001779

4.01.00

Match **List-I** with **List-II**

List-I	List-II
Adulterant in milk	Detecting reagent
(A). Hydrogen peroxide in milk	(I). Methylene Blue
(B). Ammonium sulfate in milk	(II). p-phenylenediamine
(C). Detergent in milk	(III). Diphenylamine
(D). Nitrate in milk	(IV). Nessler's reagent

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

1. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

2. (A) - (II), (B) - (IV), (C) - (I), (D) - (III)

3. (A) - (III), (B) - (I), (C) - (IV), (D) - (II)

4. (A) - (II), (B) - (I), (C) - (IV), (D) - (III)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

100	1001780		4.0	1.00
-----	---------	--	-----	------

Immunoaffinity columns are generally used in the detection and estimation of which of the following contaminant in milk.

1. Antibiotic residues
2. Pesticide residues
3. Aflatoxin M1 residues
4. Heavy metals

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

101	1001781		4.0	1.00
In lateral flow assay, test line and control line are usually put on				
1. Conjugate pad 2. Nitrocellulose membrane 3. Absorbent pad 4. Sample pad				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

102	1001782		4.0	1.00
Bitter peptides produced during cheese ripening are mainly produced from				
1. αs1-caseins only 2. β-caseins only 3. αs1-and β-caseins 4. k-casein				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

103	1001783		4.0	1.00
-----	---------	--	-----	------

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

Assertion (A) : Heating of milk beyond 70°C impairs its rennet coagulation properties and rennet coagulation time increases.

Reason (R) : At high temperature, α -lactalbumin predominantly form a complex with k-casein via sulfhydryl–disulphide interchange and hydrophobic interactions.

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 true 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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

104 1001784

4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
Variety of Cheese Characteristics	Characteristic of Cheese
(A). Blue variety cheese	(I). Lactic acid fermentation
(B). Swiss variety cheese	(II). Citric acid fermentation
(C). Dutch variety cheese	(III). Diffusion of calcium phosphate to the surface
(D). Surface mold ripened cheese	(IV). Methyl ketones

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

105 1001785

4.0 1.00

Which of the following is true for Size exclusion chromatography?

1. Analytes are eluted in order of decreasing molecular weight
2. Analytes are eluted in order of increasing molecular weight
3. Analytes are eluted in order of decreasing both polarity and molecular weight
4. Analytes are eluted in order of increasing both polarity and molecular weight

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

106 1001786

4.0 1.00

Given below are two statements:

Statement (I): The sedimentation coefficient of a particle characterizes its sedimentation during centrifugation.

Statement (II): Sedimentation coefficient is defined as the ratio of a particle's sedimentation velocity to the applied acceleration causing the sedimentation.

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.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

107 1001787

4.0 1.00

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

Assertion (A) : Ascorbic acid is essential for the activity of hydroxylase category of enzymes that catalyzes the post-translational conversion of proline to hydroxyproline and lysine to hydroxylysine.

Reason (R) : This post-translational hydroxylation is vital for the formation of collagen, the principal protein in connective tissue.

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 true 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.

		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		
Objective Question				
108	1001788	Which of the following form of vitamin C has biological activity? A. L-Ascorbic acid B. D-Ascorbic acid C. Dehydroascorbic acid D. 2,3-Diketogulonic acid 1. (A), (B) and (D) only. 2. (A) and (C) only. 3. (A), (B), (C) and (D). 4. (A) and (B) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
109	1001789	The major form of vitamin D in milk is 1. 1,25- Dihydroxycholecalciferol 2. 25-Hydroxycholecalciferol 3. 7-Dehydrocholesterol 4. Ergocalciferol A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
110	1001790		4.0	1.00

Which of the following vitamins is part of the structure of Co-enzyme A?

1. Riboflavin
2. Thiamine
3. Pantothenic acid
4. Folic acid

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

111 1001791

4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
Structural element	Vitamin
(A). Corrin ring	(I). Riboflavin
(B). Thiazole ring	(II). Vitamin B12
(C). Isoalloxazine ring	(III). Biotin
(D). Imidazole	(IV). Thiamine

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

112 1001792

4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
Deficiency disease	Vitamin
(A). Megaloblastic anemia	(I). Niacin
(B). Pernicious anemia	(II). Folic acid
(C). Microcytic anemia	(III). Vitamin B12
(D). Pellagra	(IV). Vitamin C

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

113 1001793

4.0 1.00

Which of the following are not part of folic acid structure?

1. Pyrrole ring
2. Ribose
3. β -aminopropionic acid
4. Phosphoric acid

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

114 1001794

4.0 1.00

Absorbance of a solution having concentration 2.1 M in spectrophotometer has been found to be 0.372. The pathlength is 1 cm. Calculate the molar absorptivity of the solution

1. $0.0177 \text{ L Mol}^{-1}\text{cm}^{-1}$
2. $0.177 \text{ L Mol}^{-1}\text{cm}^{-1}$
3. $1.77 \text{ L Mol}^{-1}\text{cm}^{-1}$
4. $17.77 \text{ L Mol}^{-1}\text{cm}^{-1}$

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

115	1001795	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : The presence of anionic detergent in milk can be detected by using methylene blue and chloroform. Reason (R) : The complex of anionic detergent and methylene blue is more soluble in chloroform. In light of the above statements, choose the <i>correct</i> answer from the options given below. - Both (A) and (R) are true and (R) is the correct explanation of (A). - Both (A) and (R) are true but (R) is NOT the correct explanation of (A). (A) is true but (R) is false. (A) is false but (R) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
-----	---------	--	-----	------

Objective Question

116	1001796	In SDS-PAGE, what is the purpose of using bromophenol blue in the sample buffer? - To act as standard control - To adjust the pH of sample. - To ionize the sample - To monitor the electrophoretic run A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
-----	---------	---	-----	------

Objective Question

117	1001797		4.0	1.00
-----	---------	--	-----	------

The wave numbers correspond to the wavelength 2.5 μm is

1. 400 cm^{-1}
2. 3600 cm^{-1}
3. 4000 cm^{-1}
4. 14000 cm^{-1}

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

118	1001798	4.0	1.00
Which of the following statement is not correct for Sandwich ELISA?			
1. The microtitre well is coated by the antibody. 2. The sample containing the antigen is added to the well and washed to remove free antigens. 3. Antibodies are incubated in a solution having the antigen. 4. The enzyme-specific substrate is added to the plate to form a coloured product, which can be measured.			
A1 : 1			
A2 : 2			
A3 : 3			
A4 : 4			

Objective Question

119	1001799	4.0	1.00
Pre-gastric esterase are used in the ripening of which type of cheeses			
1. Swiss type 2. Italian type cheese 3. Gouda cheese 4. Cheddar cheese			
A1 : 1			
A2 : 2			
A3 : 3			
A4 : 4			

Objective Question

120	1001800	4.0	1.00
-----	---------	-----	------

Which of the following statement is true about LC-MS?

- (A). This technique used hard ionization like electron impact ionization
- (B). In this technique compounds are separated on the basis of polarity
- (C). In the LC-MS mobile phase is in liquid state
- (D). LC-MS is majorly used for the separation and identification of volatile compounds

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4