

PREVIEW QUESTION BANK

Module Name : Dairy Technology-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
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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
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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
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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
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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 4.0 1.00

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

Objective Question

21 91001 4.0 1.00

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

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

4.0 1.00

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

Objective Question

41 91021

4.0 1.00

Which of the following mastitis-causing pathogen predominantly involved in causing mastitis in India?

1. *Staphylococcus aureus*
2. *Streptococcus agalactiae*
3. *E.coli*
4. *Corynebacterium pyogenes*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

42 91022

4.0 1.00

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

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	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	4.0	1.00
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Objective Question

46	91026	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	4.0	1.00
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Objective Question

47	91027		4.0	1.00
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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

Whish 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

4.0 1.00

Objective Question

49 91029

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

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

4.0 1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

50 91030

4.0 1.00

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

Objective Question

51 91031

4.0 1.00

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 *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

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 1001901

4.0 1.00

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

List-I	List-II
Product	Method/ Equipment used in manufacturing
(A). Paneer	(I). Heat desiccation
(B). Gouda cheese	(II). Heat and acid coagulation
(C). Khoa	(III). Scalding
(D). Kulfi	(IV). Static freezing

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

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

72 1001902

Moisture content of Dhap khoa is in the range of _____.

1. 25-30%
2. 32-35%
3. 50-52%
4. 37-44%

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

73 1001903

Glass transition temperature of ice cream mix can be achieved if the ice cream mix is frozen through_____

1. Batch freezing
2. Continuous freezing
3. Cryogenic freezing
4. Static freezing

A1 : 1

4.0 1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

74	1001904	Which of the following is a two-dimensional bar code symbology?	4.0	1.00
		1. EAN - 13 2. PDF - 417 3. UPC - A 4. EAN - 8		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

75	1001905	Which of the following lacquers used over metal cans has excellent flexibility?	4.0	1.00
		1. Oleoresinous 2. Vinyl 3. Acrylic 4. Polyester		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

76	1001906	Which of the following plastic material has very high hot-tackability?	4.0	1.00
		1. Polyester 2. Ethylene vinyl acetate 3. Ethylene vinyl alcohol 4. Low density polyethylene		
		A1 : 1		
		A2 : 2		

		A3 : 3		
		A4 : 4		
Objective Question				
77	1001907	Tin free steel refers to ____ 1. Tin coated mild steel 2. Chromium coated tin plate 3. Chromium coated steel 4. Aluminium foil A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
78	1001908	Which of the following polymorphic crystal forms is ideal for spreads and margarine? 1. Alpha 2. Beta 3. Beta prime 4. Sub alpha A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
79	1001909	Which of the following is not a flavoring component in ghee residue? 1. FFA 2. Carbonyl 3. Proline 4. Lactones A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

80	1001910	Eye formation is a defect in_____ 1. Gouda cheese 2. Emmental cheese 3. Edam cheese 4. Roquefort cheese A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

81	1001911	Transglutaminase is effective in _____in acid milk gels. 1. reducing whey syneresis 2. reducing gel strength 3. reducing viscosity 4. increasing whey syneresis A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

82	1001912	_____ is a lipase based detergent used in cleaning of dairy processing equipment or surfaces. 1. Alcalase 2. Lumafast 3. Maxamyl 4. Protosol A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

83	1001913	Which of the following membrane material can withstand 200 °C temperature? 1. Polytetrafluoroethylene 2. Polysulfone 3. Polyethersulfone 4. Polyamide A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

84	1001914	Back flushing can be carried out in which of the following membrane configurations? 1. Hollow fiber 2. Tubular 3. Plate and frame 4. Spiral wound A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

85	1001915	Anti-telescoping devices are a part of the following membrane configuration. 1. Hollow fiber 2. Tubular 3. Plate and frame 4. Spiral wound A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

86	1001916		4.0	1.00
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Which of the following has maximum water binding capacity?

1. Native casein micelles
2. whey proteins
3. milk protein concentrates
4. milk protein coprecipitates

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

87 1001917 4.0 1.00

_____ is a microbial stabilizer used in ice cream.

1. Xanthan gum
2. Guar gum
3. Locust bean gum
4. kappa carageenan

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

88 1001918 4.0 1.00

Which of the following does not exhibit viscoelastic behaviour at room temperature?

1. Paneer
2. Mozzarella cheese
3. Table cream
4. Cheddar cheese

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

89 1001919 4.0 1.00

The mechanical analogue of viscous behaviour is _____

1. Spring
2. Friction block
3. Maxwell model
4. Dashpot

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

90 1001920 4.0 1.00

Which of the following is time dependent flow behavior_____

1. Thixotropic
2. Herschel-Bulkley
3. Power law
4. Pseudoplastic

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

91 1001921 4.0 1.00

Substances absorb Far Infrared energy most efficiently through the mechanism of _____, which leads to the heating of the product.

1. Molecular rotation
2. Molecular vibration
3. Molecular disintegration
4. Atomic rotation

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

92 1001922 4.0 1.00

		_____ can be used to process viscous products at low evaporation temperature.		
		1. Falling film evaporators 2. Rising film evaporators 3. Spinning cone evaporators 4. Horizontal tube evaporators		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

93	1001923	_____ type of atomizers are usually used for small flow rates and particularly useful for providing uniform small droplets of 15 microns or less.	4.0	1.00
		1. Pressure nozzle 2. Centrifugal spinning disc 3. Two fluid atomizers 4. Pressure nozzle with swirl chamber		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

94	1001924	Which of the following is not a Non-Newtonian flow behavior?	4.0	1.00
		1. Bingham plastic 2. Dilatent 3. Pseudoplastic 4. Rheopectic		
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

95	1001925		4.0	1.00
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Which of following is the most economical method for commercial demineralization?

1. Ion exchange
2. Electrodialysis
3. Nanofiltration
4. Hyperfiltration

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

96	1001926	In the HACCP system, a processing step at which control can be applied and is essential to prevent a food safety hazard is called _____ 1. Critical control point 2. Biological limit 3. Safety threshold 4. Yield point A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

97	1001927	Which of the given below equations is Holler-Foltmann equation that represents the relation between enzyme concentration ([E]) and clotting time (CT) (A and k are constants) _____. 1. $CT ([E]) = \left(\frac{k}{[E]}\right) + A$ 2. $CT ([E]) = \left(\frac{[E]}{[k]}\right) - A$ 3. $CT ([E]) = \left(\frac{k}{[E]}\right)/A$ 4. $CT ([E]) = \left(\frac{k}{[E]}\right) + 2A$ A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

981001928

4.01.00

Match the following:

LIST-I	LIST-II
A. <i>Mucor pusillus</i> milk clotting enzyme	I. Fungal source
B. <i>Solanum</i> milk clotting enzyme	II. Plant source
C. Fermentation produced chymosin	III. Recombinant enzymes
D. <i>Bacillus subtilis</i> milk coagulating enzyme	IV. Bacterial source

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

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

Objective Question

99	1001929	Human milk oligosaccharide (HMO) component which is required for proper brain development in infant is _____ 1. DHA 2. Fucose 3. Sialic acid 4. Galactooligosaccharide A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

100	1001930	Major pigment present in tomato which also act as singlet oxygen scavenger is _____ 1. Lycopene 2. Betanine 3. Anthocyanine 4. Beta-carotene A1 : 1 A2 : 2	4.0	1.00
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A3 : 3

A4 : 4

Objective Question

101 1001931

4.0 1.00

Which of the following statement/s is/ are not true for FOS?

1. FOS has prebiotic role
2. Can be used as alternative sweetener
3. Exhibits sweetness levels between 30 and 50 % of sucrose
4. Used as a high intensity sweetener

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

102 1001932

4.0 1.00

Which mineral is considered as anti-oxidant?

1. Iron
2. Copper
3. Chromium
4. Selenium

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

103 1001933

4.0 1.00

Which of these natural sweetening agents belongs to Saponin family?

1. Osladin
2. Stevia
3. Trilobatin
4. Sucrose

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

104	1001934	4.0	1.00
Which of these sweeteners can be used in dietetic food preparations?			
1. Sucrose 2. Glucose 3. Xylitol 4. Bourgenol			
A1 : 1			
A2 : 2			
A3 : 3			
A4 : 4			

Objective Question

105	1001935	4.0	1.00
_____ is a method that can be used for extraction of β -galactosidase from <i>Streptococcus thermophilus</i> .			
1. Homogenization 2. Alcalase treatment 3. Sonication 4. Liquefaction			
A1 : 1			
A2 : 2			
A3 : 3			
A4 : 4			

Objective Question

106	1001936	4.0	1.00
Hydrolysis of lactose and subsequent isomerization of galactose leads to the production of_____			
1. Tagatose 2. Lactulose 3. Lactitol 4. Sorbitol			
A1 : 1			
A2 : 2			
A3 : 3			
A4 : 4			

Objective Question

107	1001937	Which of these parameters is used to determine the mean droplet diameter of emulsion droplets? 1. Zeta potential 2. Particle size 3. Emulsion stability 4. Encapsulation efficiency A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

108	1001938	Addition of excessive emulsifier leads to _____ defect in ice cream. 1. Soggy 2. Bulky 3. Fluffy 4. Icyness A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

109	1001939	Which of these milk proteins acts as good emulsifier at pH 4.6? 1. Beta casein 2. Kappa casein 3. Whey protein 4. Lactoferrin A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

110	1001940		4.0	1.00
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Which of these is not a accelerated cheese ripening approach?

1. Use of enzyme cocktails
2. Use of mutant strains
3. Use of thermal shocked cells
4. Use of antifungal agents

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

111	1001941	Fat replacer Novagel is made of _____ & _____ ingredients. 1. Microcrystalline cellulose and guar gum 2. Microcrystalline cellulose and locust bean gum 3. Microcrystalline cellulose and karaya gum 4. Microcrystalline cellulose and Xanthan gum A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

112	1001942	Which of these ISO standards is meant for Food Safety Management? 1. ISO 14001:2018 2. ISO 9001:2015 3. ISO 22000:2018 4. ISO 27001:2015 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
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Objective Question

113	1001943		4.0	1.00
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During batch freezing of ice cream, shutting off the refrigeration too early leads to _____ defect.

1. Sandiness
2. Coarseness
3. Fluffy
4. Gummy

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

114 1001944 4.0 1.00

Spreadability of cheese spread is related to which of the following rheological behavior?

1. Rheopectic
2. Dilatant
3. Shear thinning
4. Shear thickening

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

115 1001945 4.0 1.00

From the given options, which of the following Corn Syrups could be used to enhance flavour?

1. Corn Syrup with a DE value of 35.
2. Corn Syrup with a DE value of 70.
3. Corn Syrup with a DE value of 20.
4. Corn Syrup with a DE value of 55.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

116 1001946 4.0 1.00

The aspartame molecule consists of _____ & _____ amino acids.

1. Phenylalanine and aspartic acid
2. Phenylalanine and arginine
3. Arginine & glutamic acid
4. Glutamic acid and aspartic acid

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

117	1001947	Which of the following laxative is formed when lactose solution is heated at high temperatures?	4.0	1.00
1. Sucralose 2. Lactulose 3. Trehalose 4. Lactic acid				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

118	1001948	_____ membranes are highly affected by organic fouling in electrodialysis process.	4.0	1.00
1. Cationic membranes 2. Cellulose membranes 3. Anionic membranes 4. Sephadex				
A1 : 1				
A2 : 2				
A3 : 3				
A4 : 4				

Objective Question

119	1001949		4.0	1.00
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Which of the following equipment may be applied for separation of lactose crystals from mother liquor?

1. Agitated batch crystallizer
2. Senson-Walker crystallizer
3. Basket centrifuge
4. Vaccum oven

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

120 1001950

Hydrocolloid used for the preparation of restructured food products is_____

1. Guar gum
2. Gum Arabic
3. Sodium alginate
4. Locust bean gum

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00