

Telangana State Council Higher Education

Notations :

- Options shown in **green** color and with  icon are correct.
- Options shown in **red** color and with  icon are incorrect.

Question Paper Name :	Food Technology 2nd Aug 2022 Shift 2
Subject Name :	Food Technology
Creation Date :	2022-08-02 17:21:10
Duration :	120
Total Marks :	120
Display Marks:	Yes
Calculator :	None
Magnifying Glass Required? :	No
Ruler Required? :	No
Eraser Required? :	No
Scratch Pad Required? :	No
Rough Sketch/Notepad Required? :	No
Protractor Required? :	No
Show Watermark on Console? :	Yes
Highlighter :	No
Auto Save on Console?	Yes
Change Font Color :	No
Change Background Color :	No
Change Theme :	No
Help Button :	No
Show Reports :	No
Show Progress Bar :	No

Food Technology

Group Number :	1
Group Id :	34058043
Group Maximum Duration :	0
Group Minimum Duration :	120
Show Attended Group? :	No
Edit Attended Group? :	No
Break time :	0
Group Marks :	120
Is this Group for Examiner? :	No
Examiner permission :	Cant View
Show Progress Bar? :	No

Mathematics

Section Id :	34058078
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	10
Number of Questions to be attempted :	10
Section Marks :	10
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Maximum Instruction Time :	0
Sub-Section Number :	1
Sub-Section Id :	34058078
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 3405805041 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If the characteristic polynomial of $\begin{bmatrix} 1 & 2 & 3 \\ 2 & 3 & 1 \\ 3 & 1 & 2 \end{bmatrix}$ is

$ax^3 + bx^2 + cx + d$, then $a + b + c + d =$

Options :

34058020161. ✖ -12

34058020162. ✖ 10

34058020163. ✔ -10

34058020164. ✖ 12

Question Number : 2 Question Id : 3405805042 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The rank of the matrix $\begin{bmatrix} 2 & 4 & 5 & 2 \\ 3 & 2 & 1 & 1 \\ 2 & 3 & -1 & -2 \\ 1 & -1 & 2 & 3 \end{bmatrix}$ is

Options :

34058020165. ✖ 1

34058020166. ✖ 2

34058020167. ✔ 3

34058020168. ✖ 4

Question Number : 3 Question Id : 3405805043 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

$$\sum_{n=1}^{\infty} \frac{1}{n^2 + n} =$$

Options :

34058020169. ✖ $\frac{1}{2}$

34058020170. ✔ 1

34058020171. ✖ $\frac{1}{4}$ 34058020172. ✖ ∞

Question Number : 4 Question Id : 3405805044 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

Correct Marks : 1 Wrong Marks : 0

Using Fourier series, if $x^2 = \frac{\pi^2}{3} + \sum_{n=1}^{\infty} k_n \frac{\cos nx}{n^2}$, then $k_n =$

Options :

34058020173. ✖ 4

34058020174. ✔ $(-1)^n 4$

34058020175. ✖ -4

34058020176. ✖ $(-1)^n 2$

Question Number : 5 Question Id : 3405805045 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The series $\sum_{n=1}^{\infty} \frac{(-1)^{n+1}}{(2n-1)}$ is

Options :

34058020177. ✖ Not convergent

34058020178. ✖ Converges absolutely

34058020179. ✖ Oscillates and diverges

Question Number : 6 Question Id : 3405805046 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If y_p is the particular integral of $y''(x) - 3y'(x) + 2y(x) = 1$, then $y_p =$

Options :

34058020181. ✗ $\frac{2}{3}$

34058020182. ✓ $\frac{3}{2}$

34058020183. ✗ 1

34058020184. ✗ 0

Question Number : 7 Question Id : 3405805047 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If $y = c_1 e^{ax} + c_2 e^{bx}$ is the complementary function of $6y'' - 5y' + y = x^2$, then

$(a, b) =$

Options :

34058020185. ✗

34058020186. ✖ $(1, \frac{1}{2})$

34058020187. ✖ $(\frac{1}{3}, 1)$

34058020188. ✔ $(\frac{1}{3}, \frac{1}{2})$

Question Number : 8 Question Id : 3405805048 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If S is the set of all positive divisors of 360, and an element is drawn at random from S, then the probability that it is even, is

Options :

34058020189. ✖ $\frac{5}{6}$

34058020190. ✔ $\frac{3}{4}$

34058020191. ✖ $\frac{1}{2}$

34058020192. ✖ $\frac{4}{5}$

Question Number : 9 Question Id : 3405805049 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If $P(A) = \frac{1}{4}$, $P(B) = \frac{1}{5}$ and $P(A \cup B) = \frac{1}{3}$, then $P(B | A) =$

Options :

34058020193. ✓ $\frac{7}{12}$

34058020194. ✗ $\frac{5}{12}$

34058020195. ✗ $\frac{1}{4}$

34058020196. ✗ $\frac{1}{8}$

Question Number : 10 Question Id : 3405805050 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

A dice is tossed three times. A success means “getting a 2 or 4” on a toss.
Then the mean of successes is

Options :

34058020197. ✗

34058020198. ✖ 0.9

34058020199. ✔ 1

34058020200. ✖ 1.2

Food Technology

Section Id :	34058079
Section Number :	2
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	110
Number of Questions to be attempted :	110
Section Marks :	110
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Maximum Instruction Time :	0
Sub-Section Number :	1
Sub-Section Id :	34058079
Question Shuffling Allowed :	Yes

Question Number : 11 Question Id : 3405805051 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0
Correct Marks : 1 Wrong Marks : 0

If you start with a pentose sugar, what will be the main compound formation during Maillard browning reaction

Options :

34058020201. ✓ Furfural

34058020202. ✗ Hydroxy methyl furfural

34058020203. ✗ Ethanolamine

34058020204. ✗ Carnosine

Question Number : 12 Question Id : 3405805052 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Campestanol is a class of

Options :

34058020205. ✓ Plant sterol

34058020206. ✗ Animal sterol

34058020207. ✗ Microbial sterol

34058020208. ✗ Free fatty acids

Question Number : 13 Question Id : 3405805053 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time :

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Fermentation of dietary fibers in the colon leads to the formation of

Options :

34058020209. ✖ Amino acids

34058020210. ✔ Short chain fatty acids

34058020211. ✖ Cholesterol

34058020212. ✖ Phospholipids

Question Number : 14 Question Id : 3405805054 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time :

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

D-allose is an example of

Options :

34058020213. ✖ Triose

34058020214. ✖ Tetrose

34058020215. ✖ Pentose

34058020216. ✔ Hexose

Question Number : 15 Question Id : 3405805055 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Ornithine is an example of

Options :

34058020217. ✖ Free fatty acid

34058020218. ✖ Sterol

34058020219. ✖ Vitamin

34058020220. ✔ Amino acid

Question Number : 16 Question Id : 3405805056 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Celiac disease is an autoimmune disease caused by the consumption of

Options :

34058020221. ✖ Milk proteins

34058020222. ✖ Milk fats

34058020223. ✔ Wheat protein

34058020224. ✖ Rice protein

Question Number : 17 Question Id : 3405805057 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0
Correct Marks : 1 Wrong Marks : 0

Legumins and vicilins are examples of

Options :

34058020225. ✖ Minerals

34058020226. ✖ Fatty acids

34058020227. ✔ Proteins

34058020228. ✖ Polysaccharides

Question Number : 18 Question Id : 3405805058 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0
Correct Marks : 1 Wrong Marks : 0

Cerebroside is an example of

Options :

34058020229. ✔ Neutral sphingolipid

34058020230. ✖ Acidic sphingolipid

34058020231. ✖ Basic sphingolipid

Question Number : 19 Question Id : 3405805059 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Brunner glands are present in

Options :

34058020233. ✔ Duodenum

34058020234. ✖ Jejunum

34058020235. ✖ Ileum

34058020236. ✖ Colon

Question Number : 20 Question Id : 3405805060 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

GLUT2 is a low-affinity glucose transporter primarily present in

Options :

34058020237. ✖ Stomach

34058020238. ✖ Mouth

34058020239. ✖

34058020240. ✓ Liver

**Question Number : 21 Question Id : 3405805061 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

The end product of glycolysis is

Options :

34058020241. ✗ Lactic acid

34058020242. ✓ Pyruvic acid

34058020243. ✗ Acetic acid

34058020244. ✗ Butanoic acid

**Question Number : 22 Question Id : 3405805062 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

Acrylamide is formed by the reaction between D-glucose and

Options :

34058020245. ✗ L-tryptophan

34058020246. ✗ L-glycine

34058020247. ✖ L-threonine

34058020248. ✔ L-asparagine

**Question Number : 23 Question Id : 3405805063 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

The Somoygi-Nelson reaction is used to detect which of the following

Options :

34058020249. ✖ Amino acids

34058020250. ✔ Reducing sugars

34058020251. ✖ Non-reducing sugars

34058020252. ✖ Free fatty acids

**Question Number : 24 Question Id : 3405805064 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

D-glucono-delta-lactone is used in the quantification of

Options :

34058020253. ✖ D-fructose

34058020255. ✔ D-glucose

34058020256. ✖ D-allose

Question Number : 25 Question Id : 3405805065 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Aldobiouronic acid is a class of

Options :

34058020257. ✖ Monosaccharide

34058020258. ✔ Disaccharide

34058020259. ✖ Trisaccharide

34058020260. ✖ Tetrasaccharide

Question Number : 26 Question Id : 3405805066 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Thixotropic flow is also known as

Options :

34058020261. ✖ Shear thickening

34058020262. ✓ Shear thinning

34058020263. ✗ Elastic modulus

34058020264. ✗ Biot number

**Question Number : 27 Question Id : 3405805067 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

Carboxymethyl cellulose + guar gum will enhance which of the following property

Options :

34058020265. ✗ Gelling property

34058020266. ✓ Viscosity enhancing property

34058020267. ✗ Shear thickening

34058020268. ✗ Shear thinning

**Question Number : 28 Question Id : 3405805068 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

Lysophospholipids are present primarily in

Options :

34058020270. ✖ Fish

34058020271. ✖ Dairy

34058020272. ✔ Cereal starches

**Question Number : 29 Question Id : 3405805069 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

Amylose can form complexes with which of the following compound

Options :

34058020273. ✖ Amino acids

34058020274. ✔ Free fatty acids

34058020275. ✖ Vitamins

34058020276. ✖ Minerals

**Question Number : 30 Question Id : 3405805070 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

Dextrins are mostly classified based on

34058020277. ✓ Dextrose equivalency

34058020278. ✗ Dextrose potency

34058020279. ✗ Dextrose valency

34058020280. ✗ Dextrose equilibrium

Question Number : 31 Question Id : 3405805071 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Schardinger dextrans are also known as

Options :

34058020281. ✗ Dextrans

34058020282. ✗ Monosaccharides

34058020283. ✗ Oligosaccharides

34058020284. ✓ Cyclodextrans

Question Number : 32 Question Id : 3405805072 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Hydrogenated starch hydrolyzates mostly contains

Options :

34058020285. ✖ Glucose and fructose

34058020286. ✔ Sorbitol and maltitol

34058020287. ✖ Galactose and glucose

34058020288. ✖ Allose and mannose

Question Number : 33 Question Id : 3405805073 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Acetylated distarch adipate is a class of

Options :

34058020289. ✖ Stabilized starches

34058020290. ✖ Cross-linked starches

34058020291. ✔ Cross-linked and stabilized starches

34058020292. ✖ Oxidized starches

Question Number : 34 Question Id : 3405805074 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Etherification of starch leads to the formation of

Options :

34058020293. ✓ Hydroxy propyl starches

34058020294. ✗ Starch acetates

34058020295. ✗ Starch adipates

34058020296. ✗ Distarch phosphates

Question Number : 35 Question Id : 3405805075 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Cross-linking of starches improve which of the following properties

Options :

34058020297. ✗ Increased moisture control

34058020298. ✓ Increased stability to heat

34058020299. ✗ Increased browning

34058020300. ✗ Imparts crispiness

Question Number : 36 Question Id : 3405805076 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

Correct Marks : 1 Wrong Marks : 0

Thixotropic gels are produced by

Options :

34058020301. ✖ Cellulose powder

34058020302. ✖ Hydroxy propyl cellulose

34058020303. ✖ Methyl cellulose

34058020304. ✔ Microcrystalline cellulose

Question Number : 37 Question Id : 3405805077 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The role of carboxymethyl cellulose in cheese spreads is

Options :

34058020305. ✖ Batter thickener

34058020306. ✔ Protective colloid

34058020307. ✖ Binder

34058020308. ✖ Protein stabilizer

Question Number : 38 Question Id : 3405805078 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time :

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Gellan gum is synthesized by

Options :

34058020309. ✖ Salmonella typhimurium

34058020310. ✖ Listeria monocytogenes

34058020311. ✔ Sphingomonas elodea

34058020312. ✖ Escherichia coli

Question Number : 39 Question Id : 3405805079 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time :

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Curdan gum is synthesized by

Options :

34058020313. ✔ Agrobacterium biovar

34058020314. ✖ Listeria monocytogenes

34058020315. ✖ Sphingomonas elodea

34058020316. ✖ Escherichia coli

Question Number : 40 Question Id : 3405805080 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The β -D-mannopyranosyluronic acid (M) and α -L-gulo-pyranosyluronic acid (G) ratio in case of alginates ranges between

Options :

34058020317. ✖ 2 to 4

34058020318. ✖ 1 to 4

34058020319. ✔ 0.5 to 2

34058020320. ✖ 5 to 7

Question Number : 41 Question Id : 3405805081 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Resistant starch class I is a type of starch in which

Options :

34058020321. ✔ Starch that is physically inaccessible to digestive enzymes

34058020322. ✖ Native, non-gelatinized starch, that is, uncooked, starch granules

34058020323. ✖ Retrograded starch in which starch polymer molecules are highly

34058020323. ✖ associated

34058020324. ✖

www.prepp.in
Starch granules or portions of starch granules that have been chemically modified to such an extent that they cannot be hydrolyzed by α -amylase

Question Number : 42 Question Id : 3405805082 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0
Correct Marks : 1 Wrong Marks : 0

The colored compounds generated at the end of the non-enzymatic browning reactions are collectively known as

Options :

34058020325. ✖ Melanin

34058020326. ✖ Inulin

34058020327. ✔ Melanoidin

34058020328. ✖ Insulin

Question Number : 43 Question Id : 3405805083 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0
Correct Marks : 1 Wrong Marks : 0

Maltol and isomaltol contributes to the flavor of

Options :

34058020329. ✖ Cheese

34058020330. ✔ Bread

34058020331. ✖ Eggs

34058020332. ✖ Vegetables

**Question Number : 44 Question Id : 3405805084 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

The relative sweetness is highest for which of the following sweetener

Options :

34058020333. ✖ Neotame

34058020334. ✔ Advantame

34058020335. ✖ Alitame

34058020336. ✖ Sucralose

**Question Number : 45 Question Id : 3405805085 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

An example of a cationic polysaccharide

Options :

34058020337. ✖ Starch

34058020339. ✔ Chitosan

34058020340. ✖ Guar gum

Question Number : 46 Question Id : 3405805086 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

An example of a thermoreversible polysaccharide

Options :

34058020341. ✔ Methyl cellulose

34058020342. ✖ Hydroxy propyl cellulose

34058020343. ✖ Starch

34058020344. ✖ Glycogen

Question Number : 47 Question Id : 3405805087 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The role of sucrose in custards is

Options :

34058020345. ✖ Increases osmotic strength

34058020346. ✖ Delays surface discoloration

34058020347. ✔ Delays coagulation of egg proteins

34058020348. ✖ Lowers the freezing point

Question Number : 48 Question Id : 3405805088 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Selenium amino acids are found in

Options :

34058020349. ✔ Vegetables

34058020350. ✖ Fruits

34058020351. ✖ Eggs

34058020352. ✖ Meat

Question Number : 49 Question Id : 3405805089 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Enzymatic gravimetric method is used for the determination of

Options :

34058020354. ✖ Carbohydrates

34058020355. ✖ Vitamins

34058020356. ✔ Dietary fiber

Question Number : 50 Question Id : 3405805090 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Method of difference is used for the estimation of

Options :

34058020357. ✖ Proteins

34058020358. ✖ Minerals

34058020359. ✔ Carbohydrates

34058020360. ✖ Lipids

Question Number : 51 Question Id : 3405805091 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The wavelength limit for microwave is

Options :

34058020362. ✖ 10 to 380 nm

34058020363. ✖ 380 to 750 nm

34058020364. ✔ 0.1 to 100 cm

Question Number : 52 Question Id : 3405805092 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Lambert-Beer's law is applicable to

Options :

34058020365. ✖ NMR

34058020366. ✔ UV-Vis spectroscopy

34058020367. ✖ Spray drying

34058020368. ✖ Filtration

Question Number : 53 Question Id : 3405805093 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Oxoacids or ketoacids are fatty acids found in

Options :

34058020370. ✔ Milk fat

34058020371. ✖ Plant oils

34058020372. ✖ Essential oils

Question Number : 54 Question Id : 3405805094 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The water activity of potato chips at 25°C is

Options :

34058020373. ✖ 0.10

34058020374. ✖ 0.05

34058020375. ✔ 0.07

34058020376. ✖ 0.15

Question Number : 55 Question Id : 3405805095 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The percent ash of raisins on a wet weight basis is

34058020377. ✖ 1.5

34058020378. ✖ 2.0

34058020379. ✖ 2.5

34058020380. ✔ 1.9

Question Number : 56 Question Id : 3405805096 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

An example of a non-solvent wet extraction method for lipids is

Options :

34058020381. ✖ Soxhlet method

34058020382. ✔ Babcock method

34058020383. ✖ Goldfish method

34058020384. ✖ Supercritical fluid extraction

Question Number : 57 Question Id : 3405805097 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The total protein content % (on a wet weight basis) in raw, whole, fresh egg is

Options :

34058020385. ✖ 15

34058020386. ✔ 12.6

34058020387. ✖ 19

34058020388. ✖ 24

Question Number : 58 Question Id : 3405805098 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Phosphatidic acid is absent in

Options :

34058020389. ✖ Soybean

34058020390. ✔ Milk

34058020391. ✖ Eggs

34058020392. ✖ Meat

Question Number : 59 Question Id : 3405805099 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Fructose is an example of

Options :

34058020393. ✖ Aldose

34058020394. ✔ Ketose

34058020395. ✖ Amino acid

34058020396. ✖ Free fatty acid

Question Number : 60 Question Id : 3405805100 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Malic acid content in apples is (mg/kg)

Options :

34058020397. ✖ 5000-10000

34058020398. ✔ 2000-13000

34058020399. ✖ 4000-10000

34058020400. ✖ 50-200

Question Number : 61 Question Id : 3405805101 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

The major class of aromatic carboxylic acids in coffee is

Options :

34058020401. ✖ Ethanoic acid

34058020402. ✖ Butyric acid

34058020403. ✖ Propionic acid

34058020404. ✔ Chlorogenic acid

Question Number : 62 Question Id : 3405805102 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Red sandalwood contains which of the following compound

Options :

34058020405. ✖ Isoflavones

34058020406. ✔ Santalins

34058020407. ✖ Xanthone

34058020408. ✖ Mangiferin

Question Number : 63 Question Id : 3405805103 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

The major pigment in egg yolk is

Options :

34058020409. ✓ Lutein

34058020410. ✗ Crocin

34058020411. ✗ Carthamin

34058020412. ✗ Astaxanthin

Question Number : 64 Question Id : 3405805104 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Polyphenol oxidase acts on which of the following substrate in pears to produce brown color

Options :

34058020413. ✗ Catechins

34058020414. ✗ Tannins

34058020415. ✓ Chlorogenic acid

34058020416. ✗ Tyrosine

Question Number : 65 Question Id : 3405805105 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

Correct Marks : 1 Wrong Marks : 0

The soluble dimeric flavonoids in tea are also known as

Options :

34058020417. ✓ Theaflavins

34058020418. ✗ Thearubigins

34058020419. ✗ Tannins

34058020420. ✗ Tyrosine

Question Number : 66 Question Id : 3405805106 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

An example of an enzymatic browning reaction inhibitor

Options :

34058020421. ✗ Thearubigins

34058020422. ✓ Citric acid

34058020423. ✗ Phenyl alanine

34058020424. ✗ Glutamine

Question Number : 67 Question Id : 3405805107 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

Correct Marks : 1 Wrong Marks : 0

The range of Bowman-Birk type inhibitors in soy bean is (g/kg)

Options :

34058020425. ✖ 20-40

34058020426. ✔ 2-3

34058020427. ✖ 0.05-3.0

34058020428. ✖ 4-6

Question Number : 68 Question Id : 3405805108 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Nisin-A is which class of a food additive

Options :

34058020429. ✖ Antioxidant

34058020430. ✖ Vitamin

34058020431. ✔ Antimicrobial

34058020432. ✖ Amino acid

Question Number : 69 Question Id : 3405805109 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

Correct Marks : 1 Wrong Marks : 0

The storage of prepared food in ____ areas in the ____ of oxygen creates conditions for ____ Which option best fits the above sentence

Options :

34058020433. ✖ Cold, presence, Purification

34058020434. ✔ Warm, absence, Putrefaction

34058020435. ✖ Cold, presence, Putrefaction

34058020436. ✖ Warm, absence, Purification

Question Number : 70 Question Id : 3405805110 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following is NOT a process wherein the food becomes toxin before ingestion

Options :

34058020437. ✖ Botulism

34058020438. ✖ Staphylococcus

34058020439. ✖ Bacterial Intoxication

34058020440. ✔ Bacterial infection

Question Number : 71 Question Id : 3405805111 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Pathogenic bacteria look, smell and taste perfectly normal.

Statement 2: To multiply, bacteria require warmth, food, moisture and time.

Which of the following holds true for statement 1 and statement 2 respectively

Options :

34058020441. ✖ True, False

34058020442. ✔ True, True

34058020443. ✖ False, False

34058020444. ✖ False, True

Question Number : 72 Question Id : 3405805112 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Processing contaminants are the contaminants that are generated during the processing of food and hence are hard to control.

Statement 2: Packaging materials also cause contamination.

Options :

34058020445. ✖ True, False

34058020446. ✔ True, True

34058020447. ✖ False, False

Question Number : 73 Question Id : 3405805113 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Primary processing such as trimming, sorting, cleaning can be done to add value to products.

Statement 2: Secondary processing such as converting raw materials to products such as jellies, marmalade etc.

Options :

34058020449. ✖ True, False

34058020450. ✔ True, True

34058020451. ✖ False, False

34058020452. ✖ False, True

Question Number : 74 Question Id : 3405805114 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: The governing principle in jams and jellies is high acidity and high sugar content. Both these points are used to preserve them longer.

Statement 2: Ginger is added sometimes to marmalade.

Options :

34058020453. ✖ True, False

34058020455. ✗ False, False

34058020456. ✗ False, True

Question Number : 75 Question Id : 3405805115 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Jam cannot be made using pulp of more than one fruit.

Statement 2: Acid and Pectin content is more in over-ripe fruits than in under-ripe fruits.

Options :

34058020457. ✗ True, False

34058020458. ✗ True, True

34058020459. ✓ False, False

34058020460. ✗ False, True

Question Number : 76 Question Id : 3405805116 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Coconuts and certain citrus fruits can be easily handled and shipped.

Statement 2: Post harvest loss is non-existent.

Options :

34058020461. ✓ True, False

34058020462. ✗ True, True

34058020463. ✗ False, False

34058020464. ✗ False, True

Question Number : 77 Question Id : 3405805117 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Fine plucking is the earlier half of tea plucking and the quality of tea is good.

Statement 2: Coarse plucking is the second half of tea plucking and the quality of tea is not so good.

Options :

34058020465. ✗ True, False

34058020466. ✓ True, True

34058020467. ✗ False, False

34058020468. ✗ False, True

Question Number : 78 Question Id : 3405805118 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0
Correct Marks : 1 Wrong Marks : 0

Which of the following is NOT a step in Black tea manufacture

Options :

34058020469. ✖ Drying/Firing

34058020470. ✖ Rolling

34058020471. ✖ Withering

34058020472. ✔ Lump formation

Question Number : 79 Question Id : 3405805119 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0
Correct Marks : 1 Wrong Marks : 0

Statement 1: Finer the grind, faster is the coffee prepared.

Statement 2: Roasting of coffee beans gives it their aroma and flavor

Options :

34058020473. ✖ True, False

34058020474. ✔ True, True

34058020475. ✖ False, False

Question Number : 80 Question Id : 3405805120 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0
Correct Marks : 1 Wrong Marks : 0

Dry storage means at a temperature about _____ and humidity below _____

Options :

34058020477. ✔ 20, 50%

34058020478. ✖ 100, 50%

34058020479. ✖ 20, 50-100%

34058020480. ✖ 100, 50-100%

Question Number : 81 Question Id : 3405805121 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0
Correct Marks : 1 Wrong Marks : 0

Statement 1: Starch is _____ as its viscosity decreases with an increase in shear stress.

Statement 2: Bingham plastics follow Newton's law of viscosity at low shears.

Options :

34058020481. ✖ Bingham, False

34058020482. ✖ Dilatant, True

34058020484. ✗ Newtonian fluid, True

Question Number : 82 Question Id : 3405805122 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: In $\mu_a = \tau/\dot{\gamma} = K\dot{\gamma}^{(n-1)}$, n = consistency index and K is the flow behaviour index.

Statement 2: $n = 1$ for Newtonian fluids, $n < 1$ for dilatant fluids and $n > 1$ for pseudo plastic fluids.

Options :

34058020485. ✗ True, False

34058020486. ✗ True, True

34058020487. ✓ False, False

34058020488. ✗ False, True

Question Number : 83 Question Id : 3405805123 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Considering the equation, $\mu_a = \tau/\gamma = K\gamma^{(n-1)}$, for pseudo plastic fluids, $n < 1$ and they're called Shear thinning liquids and dilatant fluids are called Shear thickening liquids as $n > 1$.

Statement 2: Cooked starch solution is a Shear thinning liquid and dairy cream is a Shear thickening liquid.

Options :

34058020489. ✓ True, False

34058020490. ✗ True, True

34058020491. ✗ False, False

34058020492. ✗ False, True

Question Number : 84 Question Id : 3405805124 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Brookfield viscometer is an example of Coaxial Cylinder Viscometer.

Statement 2: Working principle of a Brookfield viscometer: Two coaxial cylinders. Liquid is filled in between them. The viscosity produces torque which is directly proportional to the shear stress.

Options :

34058020493. ✗ True, False

34058020494. ✓ True, True

34058020496. ✖ False, True

Question Number : 85 Question Id : 3405805125 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: When the average radius gives an error, log mean radius is used.

Statement 2: Log mean radius is given by $r_L = (r_o - r_i) / (\ln(r_o/r_i))$

Options :

34058020497. ✖ True, False

34058020498. ✔ True, True

34058020499. ✖ False, False

34058020500. ✖ False, True

Question Number : 86 Question Id : 3405805126 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Sorbic acid is an effective fungistatic agent.

Statement 2: Potassium sorbate solution + ethylene glycol helps in easy precipitation.

Options :

34058020501. ✖ True, False

34058020502. ✓ True, True

34058020503. ✗ False, False

34058020504. ✗ False, True

**Question Number : 87 Question Id : 3405805127 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

In a specified system, water activity is defined as the ratio of _____

Options :

34058020505. ✓ Fugacity of water vapor to fugacity of pure water at the specified system
temperature and 1 atmospheric pressure

34058020506. ✗ Fugacity of pure water at the specified system temperature and 1
atmospheric pressure to fugacity of water vapor

34058020507. ✗ Fugacity of pure water at the specified system temperature and 1
atmospheric pressure

34058020508. ✗ Fugacity of water vapor

**Question Number : 88 Question Id : 3405805128 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

The amount of lactose is highest in

Options :

34058020509. ✖ Mare milk

34058020510. ✖ Cow milk

34058020511. ✔ Human milk

34058020512. ✖ Buffalo milk

Question Number : 89 Question Id : 3405805129 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The major antioxidant in cow milk is

Options :

34058020513. ✔ Tocopherol

34058020514. ✖ Ascorbic acid

34058020515. ✖ Niacin

34058020516. ✖ Riboflavin

Question Number : 90 Question Id : 3405805130 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

The major parameter for measuring lipid oxidation are

Options :

34058020517. ✖ Smoke point

34058020518. ✖ Boiling point

34058020519. ✔ Peroxide value and TBARS value

34058020520. ✖ Iodine value

Question Number : 91 Question Id : 3405805131 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Disulphide residues are present in

Options :

34058020521. ✖ α -casein

34058020522. ✖ β -casein

34058020523. ✖ κ -casein

34058020524. ✔ β -lactoglobulin

Question Number : 92 Question Id : 3405805132 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

After incipient fluidization, the pressure briefly _____

Options :

34058020525. ✖ Increases

34058020526. ✔ Decreases

34058020527. ✖ Stays constant

34058020528. ✖ Varies exponentially

Question Number : 93 Question Id : 3405805133 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Vibro-fluidized bed dryer can reduce the air flow rate consumptions as air is only used for drying and not for fluidizing.

Statement 2: _____ are often called desolventizers RSF

Options :

34058020529. ✔ True, screw conveyor

34058020530. ✖ True, pneumatic conveyor

34058020531. ✖ False, screw conveyor

34058020532. ✖ False, pneumatic conveyor

Question Number : 94 Question Id : 3405805134 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time :

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following dryers cannot take a feed in the form of pastes/slurries/sticky items

Options :

34058020533. ✖ Drum dryer

34058020534. ✖ Screw conveyor dryer

34058020535. ✔ Pneumatic dryer

34058020536. ✖ Spray dryer

Question Number : 95 Question Id : 3405805135 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time :

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following is also called a ring dryer

Options :

34058020537. ✔ Pneumatic conveyor dryer

34058020538. ✖ Drum dryer

34058020539. ✖ Freeze dryer

34058020540. ✖ Spray dryer

Question Number : 96 Question Id : 3405805136 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Coffee powders can be made from which of the following dryers

Options :

34058020541. ✖ Pneumatic conveyor dryer

34058020542. ✖ Drum dryer

34058020543. ✖ Freeze dryer

34058020544. ✔ Spray dryer

Question Number : 97 Question Id : 3405805137 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Any food item should be subjected to micro frequencies such that, the dielectric constant is _____ and loss factor is _____

Options :

34058020545. ✖ Maximum, minimum

34058020546. ✖ Maximum, maximum

34058020547. ✔ Minimum, minimum

34058020548. ✖ Minimum, maximum

Question Number : 98 Question Id : 3405805138 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0
Correct Marks : 1 Wrong Marks : 0

Statement 1: In microwave heating, heat is not applied to the food item.

Statement 2: Radiation doesn't gives even drying whereas microwave heating does.

Options :

34058020549. ✖ True, False

34058020550. ✔ True, True

34058020551. ✖ False, False

34058020552. ✖ False, True

Question Number : 99 Question Id : 3405805139 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0
Correct Marks : 1 Wrong Marks : 0

Although microwave heating can be used for drying of food containing uneven water content, it is not done for certain food products like garlic. Why

Options :

34058020553. ✖ No pasteurization

34058020554. ✖ Essential oils being stripped off

34058020555. ✖ None of the mentioned

34058020556. ✓ No pasteurization & Essential oils being stripped off

Question Number : 100 Question Id : 3405805140 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

This method is used in food processing for removal of bad odours from food

Options :

34058020557. ✗ Flash distillation

34058020558. ✓ Steam distillation

34058020559. ✗ Batch distillation

34058020560. ✗ Gas adsorption

Question Number : 101 Question Id : 3405805141 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Vapor phase is always more of volatile components.

Statement 2: Liquid phase is always more of high boiling point liquids.

Options :

34058020561. ✗ True, False

34058020562. ✓ True, True

34058020563. ✖ False, False

34058020564. ✖ False, True

Question Number : 102 Question Id : 3405805142 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

A phospholipid with excess of hydroxyl groups

Options :

34058020565. ✖ Phosphatidylethanolamine

34058020566. ✖ Phosphatidylcholine

34058020567. ✖ Phosphatidylserine

34058020568. ✔ Phosphatidylinositol

Question Number : 103 Question Id : 3405805143 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Triacylglycerols have a _____ kind of structure

Options :

34058020569. ✖ Ball shaped

34058020570. ✖ Tetrahedron

34058020571. ✓ Tuning fork

34058020572. ✗ Octagonal

Question Number : 104 Question Id : 3405805144 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

In the hydrogenation of lipids, which mineral is used as a catalyst

Options :

34058020573. ✓ Silica

34058020574. ✗ Calcium

34058020575. ✗ Potassium

34058020576. ✗ Zinc

Question Number : 105 Question Id : 3405805145 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

β -scission reactions are mechanisms found in

Options :

34058020577. ✗ Polysaccharides

34058020579. ✗ Vitamins

34058020580. ✗ Proteins

Question Number : 106 Question Id : 3405805146 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Natamycin is an antimicrobial compound that is allowed in

Options :

34058020581. ✗ Meat

34058020582. ✗ Poultry

34058020583. ✓ Cheese

34058020584. ✗ Beverages

Question Number : 107 Question Id : 3405805147 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Toxin of which microorganism can stimulate the vagus nerve to stimulate
Vomiting

Options :

34058020585. ✗ *Listeria monocytogenes*

34058020586. ✖ Salmonella Typhimurium

34058020587. ✖ Bacillus cereus

34058020588. ✔ Staphylococcus aureus

Question Number : 108 Question Id : 3405805148 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

BoNT is a neurotoxin secreted by

Options :

34058020589. ✖ Listeria monocytogenes

34058020590. ✔ Clostridium botulinum

34058020591. ✖ Bacillus cereus

34058020592. ✖ Staphylococcus aureus

Question Number : 109 Question Id : 3405805149 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

One of the virulence factor in *Listeria* is

Options :

34058020593. ✔ Internalin-A

34058020594. ✖ Heat stable proteins

34058020595. ✖ Heat labile proteins

34058020596. ✖ Enterotoxin

Question Number : 110 Question Id : 3405805150 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Yersiniosis is caused by

Options :

34058020597. ✖ Campylobacter jejuni

34058020598. ✖ Listeria monocytogenes

34058020599. ✔ Yersinia enterocolitica

34058020600. ✖ Escherichia coli O157:H7

Question Number : 111 Question Id : 3405805151 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

From morphology standpoint, *Salmonella enterica* is

34058020601. ✓ Rod shaped

34058020602. ✗ Coccus

34058020603. ✗ Cluster like

34058020604. ✗ Hyphae like

Question Number : 112 Question Id : 3405805152 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Haemorrhagic diarrhoea is caused by

Options :

34058020605. ✗ *Listeria monocytogenes*

34058020606. ✗ *Yersinia enterocolitica*

34058020607. ✓ *Escherichia coli* O157:H7

34058020608. ✗ *Campylobacter jejuni*

Question Number : 113 Question Id : 3405805153 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Options :

34058020609. ✖ Cyclospora cayetanensis

34058020610. ✖ Giardia intestinalis

34058020611. ✔ Toxoplasma gondii

34058020612. ✖ Trypanosoma cruzi

Question Number : 114 Question Id : 3405805154 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The major starter culture microorganisms in yoghurt is

Options :

34058020613. ✔ Streptococcus thermophilus + Lactobacillus bulgaricus

34058020614. ✖ Lactobacillus plantarum + Lactobacillus acidophilus

34058020615. ✖ Lactobacillus casei + Streptococcus thermophilus

34058020616. ✖ Lactobacillus plantarum + Lactobacillus casei

Question Number : 115 Question Id : 3405805155 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

Correct Marks : 1 Wrong Marks : 0

The major starter culture in Gorgonzola cheese is

Options :

34058020617. ✖ Lactobacillus plantarum

34058020618. ✖ Lactobacillus acidophilus

34058020619. ✖ Lactobacillus casei

34058020620. ✔ Penicillium roqueforti

Question Number : 116 Question Id : 3405805156 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The casein molecule that is cleaved during cheese manufacturing is

Options :

34058020621. ✖ α -casein

34058020622. ✖ β -casein

34058020623. ✔ κ -casein

34058020624. ✖ γ -casein

Question Number : 117 Question Id : 3405805157 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Isovaleric acid is the major flavor compound in

Options :

34058020625. ✖ Blue cheese

34058020626. ✖ Cheddar cheese

34058020627. ✖ Gouda cheese

34058020628. ✔ Camembert cheese

Question Number : 118 Question Id : 3405805158 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Cheddar cheese is a _____ milk cheese

Options :

34058020629. ✔ Cow

34058020630. ✖ Buffalo

34058020631. ✖ Goat

34058020632. ✖ Sheep

Question Number : 119 Question Id : 3405805159 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The most allergenic protein in milk is

Options :

34058020633. ✖ Alpha-lactalbumin

34058020634. ✔ Beta-lactoglobulin

34058020635. ✖ Alpha-casein

34058020636. ✖ Gamma-casein

Question Number : 120 Question Id : 3405805160 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Butter is an example of

Options :

34058020637. ✖ Oil-in-water emulsion

34058020638. ✖ Water-in-oil-in-water emulsion

34058020639. ✔ Water-in-oil emulsion

prepp
Your Personal Exam Guide