

Banaras Hindu University

Question Paper Name: 354 22nd May 2019 Shift 2
Subject Name: 354
Creation Date: 2019-05-23 10:26:34
Duration: 120
Total Marks: 360
Display Marks: Yes
Share Answer Key With Delivery Engine: Yes
Actual Answer Key: Yes

MSc in Food Sc and Technology

Group Number : 1
Group Id : 65898818
Group Maximum Duration : 0
Group Minimum Duration : 120
Revisit allowed for view? : No
Revisit allowed for edit? : No
Break time: 0
Group Marks: 360

MSc in Food Sc and Technology

Section Id : 65898818
Section Number : 1
Section type : Online
Mandatory or Optional: Mandatory
Number of Questions: 120
Number of Questions to be attempted: 120
Section Marks: 360
Display Number Panel: Yes
Group All Questions: No

Sub-Section Number: 1
Sub-Section Id: 65898818
Question Shuffling Allowed : Yes

Question Number : 1 Question Id : 6589881901 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Maximum production of food grains in a year in India had been to the tune of :

Options :

1. 22.2 Crore tonnes

2. 28.2 Crore tonnes
3. 26.3 Crore tonnes
4. 20.2 Crore tonnes

Question Number : 2 Question Id : 6589881902 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

At present which of the following oil seeds is number one in production in India ?

Options :

1. Groundnut
2. Soybean
3. Mustard
4. Sunflower

Question Number : 3 Question Id : 6589881903 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

At present which of the following crops has highest production in India ?

Options :

1. Wheat
2. Rice
3. Maize
4. Sorghum

Question Number : 4 Question Id : 6589881904 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Rigor mortis is a :

Options :

1. Physical change
2. Microbiological change
3. Chemical change
4. Bio-chemical change

Question Number : 5 Question Id : 6589881905 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following is absent in milk ?

Options :

1. Vitamin B₁
2. Vitamin K
3. Calcium
4. Iron

Question Number : 6 Question Id : 6589881906 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Conversion factor used to convert milk N₂ to proteins is :

Options :

1. 5.71
2. 6.38
3. 6.25

5.95

4.

Question Number : 7 Question Id : 6589881907 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Conditioning of wheat prior to milling :

Options :

1. Facilitates separation of bran & endosperm
2. Complexes separation of bran & endosperm
3. Mixes bran & endosperm
4. Has no effect on bran & endosperm separation

Question Number : 8 Question Id : 6589881908 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following is least sensitive to air & heat ?

Options :

1. Niacin
2. Vitamin B₁
3. Vitamin C
4. Vitamin B₂

Question Number : 9 Question Id : 6589881909 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Germination of legumes :

Options :

1. Decreases availability of nutrients

2. Has no effect on the availability of nutrients
3. Increases the availability of nutrients
4. None of the three

Question Number : 10 Question Id : 6589881910 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The ability of proteins to act as acid or bases is known as :

Options :

1. Amphoterism
2. Isoelectric point
3. Hydration point
4. Coagulation point

Question Number : 11 Question Id : 6589881911 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Heat treatment to oil seeds prior to oil extraction :

Options :

1. Increases oil fluidity
2. Decreases oil fluidity
3. Has no effect on oil fluidity
4. Increases oil content in cake

Question Number : 12 Question Id : 6589881912 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Most of the vegetables are processed at 250°F because they are :

Options :

1. Non-corrossive foods
2. Non-acid foods
3. Acid foods
4. High acid foods

Question Number : 13 Question Id : 6589881913 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

A sample of wheat flour contains 10% protein on 14% moisture basis. On 10% moisture basis, its protein content will be :

Options :

1. 10.46%
2. 11.10%
3. 10.66%
4. 9.80%

Question Number : 14 Question Id : 6589881914 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Bread wheats are classified as :

Options :

1. *Triticum compactum*
2. *T. durum*
3. *T. aestivum*
4. *T. dicoccum*

Question Number : 15 Question Id : 6589881915 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The amount of KMS to be added to 100 kg potato chips at the rate of 20 ppm would be :

Options :

1. 200 mg
2. 20 mg
3. 20000 mg
4. 2000 mg

Question Number : 16 Question Id : 6589881916 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Blanching may be an optional step in :

Options :

1. Dehydration
2. Freeze drying
3. Sun drying
4. Canning

Question Number : 17 Question Id : 6589881917 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Durum wheats are most suitable for :

Options :

1. Pasta products
2. Cakes

3. Biscuits

4. Breads

Question Number : 18 Question Id : 6589881918 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following is least sweet ?

Options :

1. Sucrose

2. Dextrose

3. Maltose

4. Lactose

Question Number : 19 Question Id : 6589881919 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which indicator is used in back titration method of protein estimation :

Options :

1. Methyl orange

2. Methyl red

3. Phenolphthalein

4. Mixed indicator

Question Number : 20 Question Id : 6589881920 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Scurvy is caused due to deficiency of :

Options :

1. Vitamin B₁
2. Vitamin B₂
3. Niacin
4. Vitamin C

Question Number : 21 Question Id : 6589881921 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Wheat flour obtained by 80% extraction is known as :

Options :

1. Long patent flour
2. Short patent flour
3. Straight flour
4. National flour

Question Number : 22 Question Id : 6589881922 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The standard amount of acetic acid in vinegar is :

Options :

1. 4%
2. 6%
3. 2%
4. 3%

Question Number : 23 Question Id : 6589881923 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Washing of fruits & vegetables reduces microbial load to the extent of :

Options :

1. 60%
2. 70%
3. 90%
4. 80%

Question Number : 24 Question Id : 6589881924 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The acetic acid fermentation of Vinegar is brought out by :

Options :

1. Azotobactor
2. Yeast
3. Molds
4. Acetobactor

Question Number : 25 Question Id : 6589881925 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Leafy vegetables preferably require :

Options :

1. Hot water blanching
2. Steam blanching
3. Boiling water blanching

4. No blanching

Question Number : 26 Question Id : 6589881926 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The optimum temperature for yeast fermentation is :

Options :

1. 60°F

2. 100°F

3. 85°F

4. 72°F

Question Number : 27 Question Id : 6589881927 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

F-value in TDT curve is referred to time in minutes required to kill all the microorganisms at :

Options :

1. 250°F

2. 250°C

3. 129°C

4. 100°C

Question Number : 28 Question Id : 6589881928 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following contains more water ?

Options :

1. Fresh peas
2. Carrots
3. Beans
4. Radishes

Question Number : 29 Question Id : 6589881929 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

2 Kg apple was prepared for dehydration. During preparation peeling losses were 10% and coring losses were 10% of peeled apple. The wt. of prepared apple would be :

Options :

1. 1.80 kg
2. 1.40 kg
3. 1.58 kg
4. 1.62 kg

Question Number : 30 Question Id : 6589881930 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

What would be the volume of 400 gm brine containing 20 gm salt and having specific gravity of 1.034 ?

Options :

1. 390 ml
2. 385.2 ml
3. 396 ml
4. 386.5 ml

Question Number : 31 Question Id : 6589881931 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The amount of alcohol produced from one molecule of glucose is :

Options :

1. 90 gm
2. 94 gm
3. 92 gm
4. 180 gm

Question Number : 32 Question Id : 6589881932 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

What would be volume of concentrated hydrochloric acid (35% pure) required to prepare 50 ml. of 0.1 N solution. The specific gravity of concentrated hydrochloric acid is 1.18 ?

Options :

1. 5.47 ml
2. 3.47 ml
3. 2.47 ml
4. 4.47 ml

Question Number : 33 Question Id : 6589881933 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The specific volume of bread having loaf volume of 520 cc and loaf wt. of 130 gm would be :

Options :

1. 4.0

2. 3.8

3. 4.2

4. 3.5

Question Number : 34 Question Id : 6589881934 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

What would be the weight of sugar to be added to 1 lb. of apple pulp for making jam if jelmeter test reading is 1 ?

Options :

1. 1 lb. 8 oz.

2. 1 lb.

3. 1 lb. 4 oz.

4. 2 lb.

Question Number : 35 Question Id : 6589881935 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The TDT for an organism at 232°F is 100 min. What would be its lethal rate :

Options :

1. 0.010

2. 0.001

3. 0.100

4. 0.012

Question Number : 36 Question Id : 6589881936 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following is responsible for bright green colour of vegetable leaves ?

Options :

1. oil soluble chlorophyll
2. Water soluble chlorophyll
3. oil insoluble chlorophyll
4. Acid soluble chlorophyll

Question Number : 37 Question Id : 6589881937 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Carotenoid pigments are of which colour :

Options :

1. Yellow, Orange
2. Orange, Red
3. Red
4. Yellow, Orange, Red

Question Number : 38 Question Id : 6589881938 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

House hold refrigerators are usually operated at :

Options :

1. 7.8 – 10°C
2. 3.0 – 4.0°C
3. 4.5 – 7.0°C

4. $2 - 3^{\circ}\text{C}$

Question Number : 39 Question Id : 6589881939 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Good frozen storage requires temperature of :

Options :

1. -8°C or below
2. -12°C or above
3. -18°C or below
4. -2°C or below

Question Number : 40 Question Id : 6589881940 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following is the example of air convection driers ?

Options :

1. Drum drier
2. Vacuum drier
3. Freeze drier
4. Tray drier

Question Number : 41 Question Id : 6589881941 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Intermediate moisture foods contain moisture content of :

Options :

1. 40 – 50%

2. 10 – 20%
3. 10 – 40%
4. 20 – 50%

Question Number : 42 Question Id : 6589881942 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1
Question Label : Multiple Choice Question

The penetrating power of gamma rays as compared to β -particles is :

Options :

1. Greater
2. Lower
3. Same
4. None of the three

Question Number : 43 Question Id : 6589881943 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1
Question Label : Multiple Choice Question

NIFTEM is located in the state of :

Options :

1. Himachal Pradesh
2. Haryana
3. Punjab
4. Karnataka

Question Number : 44 Question Id : 6589881944 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1
Question Label : Multiple Choice Question

Journal of Food Science is published in :

Options :

1. India
2. Australia
3. U. K.
4. U.S.A.

Question Number : 45 Question Id : 6589881945 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

For food applications, the most commonly used microwave frequencies are :

Options :

1. 2050 MHz & 1200 MHz
2. 2450 MHz & 915 MHz
3. 850 MHz & 640 MHz
4. 2010 MHz & 440 MHz

Question Number : 46 Question Id : 6589881946 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Packaging is the example of :

Options :

1. Asepsis
2. Aseptic processing
3. Forming container
4. None of the three

Question Number : 47 Question Id : 6589881947 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following is most resistant to ionizing radiations ?

Options :

1. Molds
2. Enzymes
3. Yeasts
4. Bacteria

Question Number : 48 Question Id : 6589881948 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

C.F.T.R.I. is located at :

Options :

1. Mysore
2. Banglore
3. Manglore
4. Chandigarh

Question Number : 49 Question Id : 6589881949 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The book entitled "Technology of Food Preservation" has been written by :

Options :

1. N. W. Desrozier
2. N. N. Potter

3. H. A. B. Parpia

4. S. Ranganna

Question Number : 50 Question Id : 6589881950 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Flavour is a combination of :

Options :

1. Taste & smell

2. Taste & feel

3. Taste, smell & feel

4. Smell only

Question Number : 51 Question Id : 6589881951 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

How many are the primary taste ?

Options :

1. 3

2. 4

3. 5

4. 2

Question Number : 52 Question Id : 6589881952 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following is used to measure flavour ?

Options :

1. Expert tasters
2. Panel of tasters
3. Flavour profile
4. All of the three

Question Number : 53 Question Id : 6589881953 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Diacetyl is used as flavouring compound in :

Options :

1. Ice-cream
2. Butter
3. Khoa
4. Channa

Question Number : 54 Question Id : 6589881954 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

HTST pasteurization of milk means continuous heating at :

Options :

1. 145°F for 30 min
2. 161°F for 15 seconds
3. 145°F for 15 seconds
4. 161°F for 30 seconds

Question Number : 55 Question Id : 6589881955 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Optimum extraction rate of wheat flour for bread making is :

Options :

1. 84%
2. 80%
3. 78%
4. 72%

Question Number : 56 Question Id : 6589881956 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following is used to indicate the extent of wheat milling ?

Options :

1. Protein content
2. Ash content
3. Fat content
4. Moisture content

Question Number : 57 Question Id : 6589881957 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Macrocytic anaemia is caused by the deficiency of :

Options :

1. Iron
2. Biotin
3. Folicacid
4. Vitamin B₁₂

Question Number : 58 Question Id : 6589881958 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Gluten is :

Options :

1. Present in wheat flour
2. Developed when wheat flour is agitated
3. Developed when wheat flour & water are agitated
4. Developed when wheat flour & water are mixed together in a mixer

Question Number : 59 Question Id : 6589881959 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

5.95 is used as conversion factor to convert N₂ to protein in :

Options :

1. Rice
2. Wheat
3. Legumes
4. Milk

Question Number : 60 Question Id : 6589881960 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following is used as preservation in breads ?

Options :

1. Citric acid
2. Sodium benzoate
3. KMS

4. Potassium sorbate

Question Number : 61 Question Id : 6589881961 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The disease "Beri-beri" is caused by the deficiency of :

Options :

1. Vitamin C
2. Vitamin B₁
3. Vitamin B₁₂
4. Vitamin B₆

Question Number : 62 Question Id : 6589881962 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Maximum post harvest losses occur in :

Options :

1. Potato
2. Tomato
3. Cauliflower
4. Cabbage

Question Number : 63 Question Id : 6589881963 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Crude fibre in food helps to overcome :

Options :

1. Constipation
2. Digestion problem

3. Excess food intake

4. Nutritional deficiencies

Question Number : 64 Question Id : 6589881964 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

FPO stands for :

Options :

1. Fruit Products Order

2. Food Products Order

3. Food Products Organization

4. Food Processors Organization

Question Number : 65 Question Id : 6589881965 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Cereals are deficient in :

Options :

1. Methionine

2. Tryptophan

3. Leucine

4. Lysine

Question Number : 66 Question Id : 6589881966 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The maximum post harvest losses occurs in :

Options :

1. Lemon

2. Orange
3. Grapes
4. Apples

Question Number : 67 Question Id : 6589881967 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following is non-climacteric fruit ?

Options :

1. Mango
2. Orange
3. Papaya
4. Litchi

Question Number : 68 Question Id : 6589881968 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Legumes are deficient in :

Options :

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

Question Number : 69 Question Id : 6589881969 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Good quality cream yields ghee to the extent of :

Options :

1. 50%
2. 30%
3. 40%
4. 60%

Question Number : 70 Question Id : 6589881970 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Digestion mixture used in protein estimation of milk protein is comprised of :

Options :

1. Copper sulphate and magnesium sulphate
2. Potassium sulphate, sodium sulphate & selenium oxide
3. Copper sulphate and sodium sulphate
4. Potassium sulphate, copper sulphate & selenium oxide

Question Number : 71 Question Id : 6589881971 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Chevon is the used for the meat of :

Options :

1. Sheep
2. Goat
3. Cattle
4. Poultry

Question Number : 72 Question Id : 6589881972 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Canning of meat is generally done in :

Options :

1. Plain cans
2. Lacquered cans
3. Glass container
4. Aluminium cans

Question Number : 73 Question Id : 6589881973 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following oils is rich source of omega 3 fatty acid ?

Options :

1. Soyabean oil
2. Sunflower oil
3. Groundnut oil
4. Coconut oil

Question Number : 74 Question Id : 6589881974 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Calcium is maximum in :

Options :

1. Sesame cake
2. Soyabean cake

3. Mustard cake
4. Groundnut cake

Question Number : 75 Question Id : 6589881975 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The pigment responsible for bright red colour of meat is :

Options :

1. Met myoglobin
2. Haemoglobin
3. Myoglobin
4. Oxymyoglobin

Question Number : 76 Question Id : 6589881976 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following is used to estimate the efficiency of pasteurization ?

Options :

1. Farrel index test
2. Lipoxygenase activity
3. Phosphatase test
4. Particle size

Question Number : 77 Question Id : 6589881977 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Meat is classified as :

Options :

1. Non-acid food
2. Medium acid food
3. High acid food
4. Acid food

Question Number : 78 Question Id : 6589881978 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
 Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
 No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Dark brown colour of processed meat is due to :

Options :

1. Enzymatic activity
2. Oxymyoglobin
3. Met myoglobin
4. Haemoglobin

Question Number : 79 Question Id : 6589881979 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
 Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
 No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Water activity may be defined as :

Options :

1. $\frac{R.H.}{100}$
2. $\frac{Moisture\ content}{100}$
3. $\frac{E.R.H.}{100}$
4. $\frac{R.H.}{Moisture}$

Question Number : 80 Question Id : 6589881980 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

MC type plates are used for :

Options :

1. Non-corrosive foods
2. Highly corrosive foods
3. Moderately corrosive foods
4. Corrosive foods

Question Number : 81 Question Id : 6589881981 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following is most sweet ?

Options :

1. Fructose
2. Sucrose
3. Sodium cyclamate
4. Maltose

Question Number : 82 Question Id : 6589881982 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Annual losses of fruits & vegetables in India are approximately :

Options :

1. 10% – 15%
2. 5 – 10%

3. about 30%

4. 20 – 25%

Question Number : 83 Question Id : 6589881983 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

India is the largest producer of :

Options :

1. Milk

2. Pulses

3. Cereals

4. Meat

Question Number : 84 Question Id : 6589881984 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Milk production in India during 2014-15 was approximately :

Options :

1. 80 million tonnes

2. 95.5 million tonnes

3. 105 million tonnes

4. 115 million tonnes

Question Number : 85 Question Id : 6589881985 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following containers can be reused ?

Options :

1. Tin container
2. Aluminium container
3. Film container
4. Glass container

Question Number : 86 Question Id : 6589881986 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Thermal death point may be defined as :

Options :

1. Time required to kill all the microorganisms
2. Time required to kill 90% microorganisms
3. Time required to kill stated number of microorganisms
4. Temperature required to kill all the microorganisms within 10 min

Question Number : 87 Question Id : 6589881987 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following requires higher water activity ?

Options :

1. Yeast
2. Molds
3. Enzymes
4. Bacteria

Question Number : 88 Question Id : 6589881988 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Rickets is caused by the deficiency of :

Options :

1. Iron
2. Vitamin C
3. Iodine
4. Calcium

Question Number : 89 Question Id : 6589881989 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The dye, 2, 6 dichlorophenol-indophenol in acidic conditions gives :

Options :

1. Pink to reddish colour
2. Red colour
3. Blue colour
4. Yellow colour

Question Number : 90 Question Id : 6589881990 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following contains highest protein ?

Options :

1. Pulses
2. Soyabean
3. Sunflower

4. Groundnut

Question Number : 91 Question Id : 6589881991 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Blood clotting is the function of :

Options :

1. Calcium
2. Sodium
3. Potassium
4. Selenium

Question Number : 92 Question Id : 6589881992 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The intake of sodium is restricted in the patient of :

Options :

1. Diabetes
2. Heart
3. Renal disorder
4. Polycythemia

Question Number : 93 Question Id : 6589881993 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following contains maximum goitrogenic substances ?

Options :

1. Milk

2. Papaya
3. Wheat
4. Cabbage

Question Number : 94 Question Id : 6589881994 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Asepsis is defined as :

Options :

1. Removal of microorganisms
2. Killing of microorganisms
3. Processing under aseptic conditions
4. Keeping away of micro-organisms

Question Number : 95 Question Id : 6589881995 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following organisms initiates the Sauerkraut fermentation ?

Options :

1. *Lacto bacillus casei*
2. *Lactobacillus mesenteroid*
3. *Lactobacillus plantarum*
4. *Leuconostoc mesenteroid*

Question Number : 96 Question Id : 6589881996 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Baking temperature of bread is :

Options :

1. 425°F for 30 min
2. 380°F for 30 min
3. 350°F for 30 min
4. 250°F for 30 min

Question Number : 97 Question Id : 6589881997 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

1°C is equal to :

Options :

1. 33.8°F
2. 32°F
3. 28°F
4. 20°F

Question Number : 98 Question Id : 6589881998 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Peas are blanched at :

Options :

1. Slightly higher temperature than 212°F
2. At 212°F
3. At 105°F
4. Slightly lower temperature than 212°F

Question Number : 99 Question Id : 6589881999 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Marmalade is generally prepared from :

Options :

1. Guava
2. Apple
3. Mango
4. Citrus fruit

Question Number : 100 Question Id : 6589882000 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following antinutritional factor is present maximum in soyabean ?

Options :

1. Avidin
2. Trypsin inhibitor
3. Goitrogenic substances
4. Aflatoxin

Question Number : 101 Question Id : 6589882001 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following relates to cotton ?

Options :

1. Avidin
2. Trypsin inhibitor
3. Gossy pol

4. Hemeagglutinin

Question Number : 102 Question Id : 6589882002 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Z-value in TDT curve is expressed in terms of :

Options :

1. Minutes
2. Seconds
3. °C
4. °F

Question Number : 103 Question Id : 6589882003 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Soft wheats are best suited to manufacture :

Options :

1. Biscuits
2. Breads
3. Noodles
4. Buns

Question Number : 104 Question Id : 6589882004 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The germ content in wheat grain is about :

Options :

1. 5% – 6%

2. 4%
3. 0.5 – 1%
4. 2 – 3%

Question Number : 105 Question Id : 6589882005 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Sauerkraut is prepared from :

Options :

1. Turnip
2. Radish
3. Spinach
4. Cabbage

Question Number : 106 Question Id : 6589882006 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following contains more oil percent ?

Options :

1. Rice bran
2. Wheat bran
3. Gram hulls
4. Wheat germ

Question Number : 107 Question Id : 6589882007 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

GRAS stands for :

Options :

1. Generally recognized as safe
2. Generally reduced to safe
3. Genetically removed to safe
4. None of the three

Question Number : 108 Question Id : 6589882008 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The book entitled "Fundamentals of Food Process Engineering" has been written by :

Options :

1. N. W. Desrozier
2. HAB Parpia
3. C. Chakraborty
4. R. T. Toledo

Question Number : 109 Question Id : 6589882009 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

The Newtonian fluids are defined by an equation :

Options :

1. $r = \mu \left(\frac{dv}{dr} \right)$
2. $r = b \left(\frac{dv}{dr} \right) + c$

3. $r = b \left(\frac{dv}{dr} \right)^n, n < 1$

4. $r = b \left(\frac{dv}{dr} \right)^n, n > 1$

Question Number : 110 Question Id : 6589882010 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Rheology is defined as the science of :

Options :

1. Deformation
2. Flow
3. Flow & formation
4. Stability

Question Number : 111 Question Id : 6589882011 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Moist foods must be packaged in package that :

Options :

1. Does not allow loss of moisture
2. Allows loss of moisture
3. Allows air to enter
4. Protect from high temperature

Question Number : 112 Question Id : 6589882012 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Packaging must protect against :

Options :

1. Physical damage
2. Chemical attack
3. Biological contamination
4. All of the three

Question Number : 113 Question Id : 6589882013 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Food scientist needs not to be an expert in packaging but has to assist packaging decisions & problems by :

Options :

1. Defining the kind of protection required to food
2. Specifying the quantitative terms
3. Specifying the nutritional labelling
4. Specifying the labelling of physical properties

Question Number : 114 Question Id : 6589882014 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Triangle test used in sensory evaluation is :

Options :

1. Preference test
2. Difference test
3. Descriptive test
4. Physical test

Question Number : 115 Question Id : 6589882015 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

CIP stands for :

Options :

1. Cleaned in plant system
2. Cleaned in proper system
3. Cleaned in practice system
4. Cleaned in place system

Question Number : 116 Question Id : 6589882016 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Quality means :

Options :

1. Best quality
2. Moderate quality
3. Fitness for use
4. Mixed quality

Question Number : 117 Question Id : 6589882017 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load :
No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following senses is not used to make sensory evaluation ?

Options :

1. Taste
2. Flavour
3. Smell

4. Touch

Question Number : 118 Question Id : 6589882018 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

Which of the following is not a water related factor for determining location of plant ?

Options :

1. Availability of sufficient water
2. Availability of suitable water
3. Means disposal of plant waste
4. Depth of water

Question Number : 119 Question Id : 6589882019 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

FSSAI replaced PFA Act 1954 in the year :

Options :

1. 2002
2. 2004
3. 2006
4. 2005

Question Number : 120 Question Id : 6589882020 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical Allowed Progression : Yes Number of Replay : 999 Play On Load : No Control Enable : Yes

Correct Marks : 3 Wrong Marks : 1

Question Label : Multiple Choice Question

What would be amount of salt to be added to 850 kg fat in standard butter churner if butter to contain 2% salt ?

Options :

1. 22.00 kg

2. 20.58 kg

3. 21.75 kg

4. 21.25 kg