

Andhra Pradesh State Council of Higher Education

Notations :

- 1.Options shown in green color and with ✓ icon are correct.
- 2.Options shown in red color and with ✗ icon are incorrect.

Question Paper Name :

Food Technology 19th July 2022 Shift 2

Duration :

120

Total Marks :

120

Display Marks:

No

Share Answer Key With Delivery Engine :

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

Is this Group for Examiner? :

No

Examiner permission :

Cant View

Show Progress Bar? :

No

Food Technology

Section Id :	90030016
Section Number :	1
Mandatory or Optional :	Mandatory
Number of Questions :	120
Section Marks :	120
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Maximum Instruction Time :	0

Question Number : 1 Question Id : 9003001801 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

For food products, the water activity is generally less than

Options :

1. ✓ 1.0
2. ✗ 0.2
3. ✗ 0.1
4. ✗ 0.5

Question Number : 2 Question Id : 9003001802 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following does not present in Tea?

Options :

1. ✗ Theobromine

- 2. ✖ Theophylline
- 3. ✖ Caffeine
- 4. ✔ Threonine

Question Number : 3 Question Id : 9003001803 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Glycine is the only naturally occurring amino acid that is

Options :

- 1. ✖ chiral
- 2. ✔ not chiral
- 3. ✖ in the D-form
- 4. ✖ in the L-form

Question Number : 4 Question Id : 9003001804 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Caffeine is not present in

Options :

- 1. ✖ Tea

- 2. ✖ Coffee
- 3. ✖ Kombucha
- 4. ✔ Kefir

Question Number : 5 Question Id : 9003001805 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following lipid contains double bonds?

Options :

- 1. ✖ Dalda
- 2. ✖ Cheese
- 3. ✖ Cocoa butter
- 4. ✔ Sunflower oil

Question Number : 6 Question Id : 9003001806 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following refers to the condition that a person eats but does not receive the amount of nutrients needed to keep the body healthy?

Options :

- 1. ✖ Undernutrition

- 2. ✖ Hunger
- 3. ✔ Malnutrition
- 4. ✖ Starvation

Question Number : 7 Question Id : 9003001807 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The most abundant naturally occurring non-essential amino acid in human body is

Options :

- 1. ✔ Glutamine
- 2. ✖ Lysine
- 3. ✖ Leucine
- 4. ✖ Valine

Question Number : 8 Question Id : 9003001808 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is not an example of artificial sweetener?

Options :

- 1. ✔ Palm jaggery
- 2. ✖ Aspartame

3. ✖ Sucralose

4. ✖ Saccharine

Question Number : 9 Question Id : 9003001809 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

In the peptide Lys-Arg-Gly-Pro, the N-terminal is

Options :

1. ✔ Lysine

2. ✖ Arginine

3. ✖ Glycine

4. ✖ Proline

Question Number : 10 Question Id : 9003001810 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The coloration of compounds primarily depends on the arrangement of

Options :

1. ✖ triple bonds

2. ✖ hydroxide groups

3. ✖ amino acids

4. ☒ double bonds

Question Number : 11 Question Id : 9003001811 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is not an antioxidant?

Options :

1. ☒ Vitamin A
2. ☐ Vitamin C
3. ☐ Vitamin E
4. ☐ Beta-carotene

Question Number : 12 Question Id : 9003001812 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Vitamin is synthesized by bacteria in the intestine is

Options :

1. ☐ Vitamin E
2. ☒ Vitamin K
3. ☐ Vitamin D
4. ☐ Vitamin A

Question Number : 13 Question Id : 9003001813 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following does not contains theophylline?

Options :

1. ✖ Coffee
2. ✖ Tea
3. ✔ Kefir
4. ✖ Cola beverages

Question Number : 14 Question Id : 9003001814 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Why oil is liquid but butter is solid at room temperature?

Options :

1. ✔ Oil contains double bonds
2. ✖ Butter contains double bonds
3. ✖ Oil is a saturated fat
4. ✖ Butter is an unsaturated fat

Question Number : 15 Question Id : 9003001815 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Chemically, fats and oils are

Options :

1. ✖ Acids
2. ✖ Alcohols
3. ✔ Esters
4. ✖ Alkenes

Question Number : 16 Question Id : 9003001816 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Fats and oils contain _____ times more calories per gram than proteins and carbohydrates.

Options :

1. ✔ 2.25
2. ✖ 1.5
3. ✖ 2.5
4. ✖ 1.25

Question Number : 17 Question Id : 9003001817 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The daily reference value (DRV) of calories intake for humans referred as

Options :

1. ✖ 1,700
2. ✖ 1,900
3. ✖ 1,800
4. ✔ 2,000

Question Number : 18 Question Id : 9003001818 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Statement not true about waxes is

Options :

1. ✔ lower alcohols esterified with long-chain fatty acids
2. ✖ protect the surface of plant leaves, stems and seeds from dehydration
3. ✖ oil soluble at high temperature and solid at room temperature
4. ✖ present in fish oil and whale head oil

Question Number : 19 Question Id : 9003001819 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following are the correct three types of dispersed systems?

Options :

1. ✖ Suspension, solution, emulsifiers
2. ✖ Suspension, solution, foam
3. ✖ Solution, emulsifiers, foam
4. ✔ Suspension, emulsifiers, foam

Question Number : 20 Question Id : 9003001820 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Major manufactured food product globally is

Options :

1. ✔ Sugar
2. ✖ Noodles
3. ✖ Oats
4. ✖ Potato chips

Question Number : 21 Question Id : 9003001821 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Lignans are part of compound ...

Options :

1. ✖ Carotenoids

- 2. ☒ Polyphenols
- 3. ☐ Phytosterols
- 4. ☐ Both carotenoids and phytosterols

Question Number : 22 Question Id : 9003001822 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

“Aroma value” of a compound is the ratio of

Options :

- 1. ☐ volatility of compound X in the food to odor threshold of compound X in the food
- 2. ☒ concentration of compound X in the food to odor threshold of compound X in the food
- 3. ☐ concentration of compound X in the food to volatility of compound X in the food
- 4. ☐ odor threshold of compound X in the food to volatility of compound X in the food

Question Number : 23 Question Id : 9003001823 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What is odour threshold?

Options :

- 1. ☐ highest volatility of a compound X that is just enough for the recognition of its odor

2. ✖ lowest volatility of a compound X that is just enough for the recognition of its odor
3. ✔ lowest concentration of a compound X that is just enough for the recognition of its odor
4. ✖ highest concentration of a compound X that is just enough for the recognition of its odor

Question Number : 24 Question Id : 9003001824 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which forms of flavonoids are also known as phyto-oestrogens?

Options :

1. ✖ Flavanols
2. ✖ Flavones
3. ✔ Isoflavones
4. ✖ Anthocyanins

Question Number : 25 Question Id : 9003001825 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

A psychrophilic halophile would be a microbe that prefer

Options :

1. ✔ Cold temperatures and increased amounts of salt

2. ✖ Warm temperatures and increased amount of pressure
3. ✖ Cold temperatures and the absence of oxygen
4. ✖ Warm temperature and increased amounts of acid

Question Number : 26 Question Id : 9003001826 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Mention the test organism of penicillin detection in milk

Options :

1. ✖ B. sterothermophilus (ATCC 7953)
2. ✖ B. pumilus (ATCC 27142)
3. ✔ B. subtilus (ATCC 6633)
4. ✖ B. subtilusvarniger (ATCC 9372)

Question Number : 27 Question Id : 9003001827 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is said to be the “Doctor” of confectionary

Options :

1. ✔ Invertase
2. ✖ Mono sodium glutamate

- 3. ✖ Sorbitol
- 4. ✖ Aspartame

Question Number : 28 Question Id : 9003001828 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following instrument is used to measure tenderness of meat?

Options :

- 1. ✖ Farinograph
- 2. ✖ Amylograph
- 3. ✔ Penetrometer
- 4. ✖ Compressimeter

Question Number : 29 Question Id : 9003001829 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What is the chemical nature of endotoxins?

Options :

- 1. ✖ protein
- 2. ✖ polysaccharide

3. ✓ lipopolysaccharide

4. ✗ lipid

Question Number : 30 Question Id : 9003001830 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is a plasmid-mediated toxin?

Options :

1. ✗ diphtheria toxin

2. ✗ botulism toxin

3. ✗ tetanus toxin

4. ✓ food-poisoning toxin

Question Number : 31 Question Id : 9003001831 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The major carrier of salmonellosis is

Options :

1. ✓ Meat & eggs

2. ✗ Fish & Meat

3. ✗ Fish & Eggs

4. ✖ Only meat

Question Number : 32 Question Id : 9003001832 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The colouration of milk is caused by which of the following organism?

Options :

1. ✔ Pseudomonas sp
2. ✖ Aspergillus sp
3. ✖ Bacillus sp
4. ✖ Lactobacillus sp

Question Number : 33 Question Id : 9003001833 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following dye is used as a counter stain in Endospore Staining by Schaeffer-Fulton's Method?

Options :

1. ✖ Basic fuchsin
2. ✖ Nigrosin
3. ✖ Carbofuchsin

4. ✓ Safranine

Question Number : 34 Question Id : 9003001834 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of these spores are characteristic of the black bread mold *Rhizopus*?

Options :

1. ✗ Arthrospore

2. ✗ Ascospore

3. ✓ Zygosporangium

4. ✗ Blastospore

Question Number : 35 Question Id : 9003001835 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following organism is termed as cafeteria germ?

Options :

1. ✗ *Aspergillus niger*

2. ✗ *E. coli*

3. ✓ *Clostridium perfringens*

4. ✖ *Bacillus subtilis*

Question Number : 36 Question Id : 9003001836 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

In Gram's staining, if an organism retains the crystal violet dye after alcohol treatment, then the organism is

Options :

1. ✔ Gram positive
2. ✖ Gram Negative
3. ✖ Cannot be determined
4. ✖ Both Gram Positive and Negative

Question Number : 37 Question Id : 9003001837 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Actinomycetes are

Options :

1. ✔ Gram positive bacteria
2. ✖ Gram negative bacteria
3. ✖ Fungi

4. ✖ **Algae**

Question Number : 38 Question Id : 9003001838 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Fruits and vegetables are blanched during processing mainly to:

Options :

1. ✖ Reduce processing time
2. ✖ Destroy insects and pesticide residues
3. ✔ Eliminate enzymes and microorganisms
4. ✖ Remove foreign material like stalks and soil

Question Number : 39 Question Id : 9003001839 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

With respect to probiotics, which of the following statements is INCORRECT?

Options :

1. ✖ They are live microorganisms present in some foods which we eat
2. ✖ Probiotic bacteria are added to processed foods for their health benefits
3. ✔ They survive pasteurization and cooking temperatures
4. ✖ They colonize the large intestine and can combat harmful Bacteria

Question Number : 40 Question Id : 9003001840 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Shelf stable products with a water activity of 0.6 to 0.84 which can be eaten without rehydration are called:

Options :

1. ✖ Low moisture foods
2. ✖ Convenience foods
3. ✖ High moisture foods
4. ✔ Intermediate moisture foods

Question Number : 41 Question Id : 9003001841 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The mold used in the preparation of Soya sauce is:

Options :

1. ✖ *Aspergillus tamarii*
2. ✖ *Penicillium chrysogenum*
3. ✖ *Rhizopus stolonifera*
4. ✔ *Aspergillus oryzae*

Question Number : 42 Question Id : 9003001842 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Food borne disease caused by Parasite are not due to

Options :

1. ✖ Under cooked food
2. ✖ Raw vegetables
3. ✔ Thermal processed food
4. ✖ Uncooked food

Question Number : 43 Question Id : 9003001843 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Oligosaccharides which encourage the growth of beneficial microorganisms in the gut are called:

Options :

1. ✖ Dietary Fibre
2. ✖ Long chain carbohydrates
3. ✔ Prebiotics
4. ✖ Probiotics

Question Number : 44 Question Id : 9003001844 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

A condition in which certain foods trigger an abnormal immune response is called a:

Options :

1. ✓ Food allergy
2. ✗ Food infestation
3. ✗ Food poisoning
4. ✗ Food infection

Question Number : 45 Question Id : 9003001845 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is the relationship between optical density and cell mass?

Options :

1. ✗ Exponentially proportional
2. ✓ Linearly proportional
3. ✗ Inversely proportional
4. ✗ Not related

Question Number : 46 Question Id : 9003001846 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The microbial enzyme fungal lactases are used in the dairy industry while manufacturing milk products to:

Options :

1. ✖ Coagulate milk
2. ✖ Add a distinct flavor to cheese
3. ✖ Accelerate ripening of cheese
4. ✔ Lower the sugar content

Question Number : 47 Question Id : 9003001847 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is NOT a physical method of food preservation

Options :

1. ✖ Sterilization
2. ✖ Freezing
3. ✔ Fermentation
4. ✖ Pasteurization

Question Number : 48 Question Id : 9003001848 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

A burnt or caramel flavor in milk is caused by:

Options :

1. ✖ Brevibacterium erythrogenes
2. ✖ Clostridium thermosaccharolyticum
3. ✔ Streptococcus lactis var. maltigenes
4. ✖ Saccharomyces cerevisiae var. ellipsoideus

Question Number : 49 Question Id : 9003001849 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The main carbohydrate of rice is

Options :

1. ✖ Soluble sugar
2. ✖ Insoluble sugar
3. ✔ Starch
4. ✖ Galactomannan

Question Number : 50 Question Id : 9003001850 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The major protein of maize germ is

Options :

1. ✖ Zein
2. ✔ Glutelin
3. ✖ Albumin
4. ✖ Globulin

Question Number : 51 Question Id : 9003001851 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Dhurrin is Substance

Options :

1. ✔ Toxic
2. ✖ Nutritive
3. ✖ Flavor enhancer
4. ✖ Taste enhancer

Question Number : 52 Question Id : 9003001852 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The low palatability and digestibility of sorghum based product is

Options :

1. ✖ TGA

- 2. ✓ Tannins
- 3. ✖ Prolamine
- 4. ✖ Anthocyanins

Question Number : 53 Question Id : 9003001853 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The mineral found in high proportion in barley is

Options :

- 1. ✖ Magnesium
- 2. ✖ Calcium
- 3. ✖ Phosphorous
- 4. ✓ Iron

Question Number : 54 Question Id : 9003001854 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Triticale is a hybrid between

Options :

- 1. ✖ Wheat & oat
- 2. ✓ Wheat & sorghum

- 3. ✖ Wheat & rye
- 4. ✖ Wheat & millet

Question Number : 55 Question Id : 9003001855 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Pasta is made from of durum wheat

Options :

- 1. ✖ Fine flour
- 2. ✖ Straight grade flour
- 3. ✔ Semolina
- 4. ✖ Grits

Question Number : 56 Question Id : 9003001856 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Nutrinuggetes are prepared from

Options :

- 1. ✔ Soybean
- 2. ✖ Kidney bean
- 3. ✖ Velvet bean

4. ✖ Winged bean

Question Number : 57 Question Id : 9003001857 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Cashew apple is used for making

Options :

1. ✔ Feni
2. ✖ Beer
3. ✖ Rum
4. ✖ whiskey

Question Number : 58 Question Id : 9003001858 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The pre-cooling temperature for mango is °C

Options :

1. ✖ 0
2. ✖ 5
3. ✔ 10-12
4. ✖ 18-20

Question Number : 59 Question Id : 9003001859 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The aroma of banana is due to

Options :

1. ✓ 2-methyl butyric acid
2. ✗ Iso-pentyl acetate
3. ✗ Pentyl valerate
4. ✗ Calcium propionate

Question Number : 60 Question Id : 9003001860 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Sweet and salty foods frequently don't require refrigeration to prevent spoilage because they have

Options :

1. ✗ Insufficient nutrients
2. ✗ Low pH
3. ✓ High concentration of solutes
4. ✗ Naturally occurring antibiotics

Question Number : 61 Question Id : 9003001861 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What phytochemical in peanut butter is known for its health-promoting potential?

Options :

1. ✓ Resveratrol
2. ✗ Lycopene
3. ✗ Flavonoids
4. ✗ Lutein

Question Number : 62 Question Id : 9003001862 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Vinegar contains% acetic acid

Options :

1. ✓ 4
2. ✗ 3
3. ✗ 7
4. ✗ 6

Question Number : 63 Question Id : 9003001863 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is not leafy spice?

Options :

1. ✖ Thyme
2. ✔ Clove
3. ✖ Rosemary
4. ✖ Basil

Question Number : 64 Question Id : 9003001864 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The loss of green colour of fruits during ripening is due to

Options :

1. ✔ Degradation of chlorophyll
2. ✖ Lowering of TSS
3. ✖ Toughness
4. ✖ Increase in sugar concentration

Question Number : 65 Question Id : 9003001865 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

After slaughtering, the stored glycogen of animal is converted into

Options :

1. ✖ Glucose
2. ✖ Citric acid
3. ✖ Carbonic acid
4. ✔ Lactic acid

Question Number : 66 Question Id : 9003001866 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

During cooking, change in colour of meat is due to formation of

Options :

1. ✔ Metmyoglobin
2. ✖ Myoglobin
3. ✖ Oxymyoglobin
4. ✖ Actomyosin

Question Number : 67 Question Id : 9003001867 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The most common method for pig stunning is

Options :

1. ✔ Chemical

- 2. ✖ Electrical
- 3. ✖ Mechanical
- 4. ✖ Magnetic

Question Number : 68 Question Id : 9003001868 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The most abundant unsaturated fatty acid in cow milk is

Options :

- 1. ✔ Oleic
- 2. ✖ Linoleic
- 3. ✖ Stearic
- 4. ✖ Palmitic

Question Number : 69 Question Id : 9003001869 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

How many parts by weight of 40% cream and 3% milk must be mixed to make milk testing 5% fat?

Options :

- 1. ✖ 1.0

2. ✓ 2.0

3. ✖ 3.0

4. ✖ 4.0

Question Number : 70 Question Id : 9003001870 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The brown discolouration caused by mold growth in salted fish is termed as

Options :

1. ✓ Dun

2. ✖ Drip

3. ✖ Curing

4. ✖ Dill

Question Number : 71 Question Id : 9003001871 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

A butter from which the water and milk solids are removed is called

Options :

1. ✖ Whipped butter

2. ✓ Clarified butter

3. ✖ Salted butter

4. ✖ Margarine

Question Number : 72 Question Id : 9003001872 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Meat, fish and eggs are frozen by Method

Options :

1. ✔ Sharp freezing

2. ✖ Freeze drying

3. ✖ Blast freezing

4. ✖ Immersion freezing

Question Number : 73 Question Id : 9003001873 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is an example of a self-priming pump?

Options :

1. ✖ Diaphragm pump

2. ✖ Centrifugal pump

3. ✔ Peristaltic pump

4. ✖ Positive displacement pumps

Question Number : 74 Question Id : 9003001874 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

When drying high moisture containing food products, evaporation is diffusion limited during

Options :

1. ✖ Initial transient period
2. ✖ Constant rate period
3. ✖ Transitional region
4. ✔ Falling rate period

Question Number : 75 Question Id : 9003001875 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

With regard to Flow number which of the statement is TRUE?

Options :

1. ✔ Flow number is a measure of the ability of the impeller to generate strong circulatory flows
2. ✖ Flow number has units of flow rate
3. ✖ Flow number of Rushton turbine is higher than that of Hydrofoil impeller
4. ✖ Dependence and the variation of flow number between impeller types varies widely

Question Number : 76 Question Id : 9003001876 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

In laminar flow through a round tube, the discharge varies

Options :

1. ✖ linearly as the viscosity
2. ✖ inversely as the pressure drop
3. ✔ inversely as the viscosity
4. ✖ as the square of the radius

Question Number : 77 Question Id : 9003001877 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

With rise in temperature, the heat capacity of a substance

Options :

1. ✔ Increases
2. ✖ Decreases
3. ✖ remains unchanged
4. ✖ either (a) or (b); depends on the substance

Question Number : 78 Question Id : 9003001878 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response

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

Heat of reaction is a function of the

Options :

1. ✖ Pressure
2. ✔ Temperature
3. ✖ both pressure and temperature
4. ✖ neither pressure nor temperature

Question Number : 79 Question Id : 9003001879 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

For water evaporating into unsaturated air under adiabatic conditions and at constant pressure, the.....remains constant throughout the period of vaporisation.

Options :

1. ✖ dry bulb temperature
2. ✔ wet bulb temperature
3. ✖ Humidity
4. ✖ relative saturation

Question Number : 80 Question Id : 9003001880 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response

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

Osmotic pressure exerted by a solution prepared by dissolving one gram mole of a solute in 22.4 litres of a solvent at 0°C will be..... atmosphere.

Options :

- 1. ✖ 2
- 2. ✖ 0.5
- 3. ✔ 1
- 4. ✖ 1.5

Question Number : 81 Question Id : 9003001881 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The pressure of the liquid flowing through the divergent portion of Venturimeter

Options :

- 1. ✖ Depends upon mass of liquid
- 2. ✖ Remains constant
- 3. ✖ Increases
- 4. ✔ Decreases

Question Number : 82 Question Id : 9003001882 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Fibrous material is broken by a

Options :

1. ✖ roll crusher
2. ✔ squirrel-cage disintegrator
3. ✖ ball mill
4. ✖ tube mill

Question Number : 83 Question Id : 9003001883 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

If cohesion between molecules of a fluid is greater than adhesion between fluid and glass, then the free level of fluid in a dipped glass tube will be

Options :

1. ✖ Higher than the surface of liquid
2. ✖ The same as the surface of liquid
3. ✔ Lower than the surface of liquid
4. ✖ Unpredictable

Question Number : 84 Question Id : 9003001884 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

A liquid compressed in cylinder has a volume of 0.04 m^3 at 50 kg/cm^2 and a volume of 0.039 m^3 at 150 kg/cm^2 . The bulk modulus of elasticity of liquid is

Options :

1. ✖ 400 kg/cm^2
2. ✔ 4000 kg/cm^2
3. ✖ $40 \times 10^5 \text{ kg/cm}^2$
4. ✖ $40 \times 10^6 \text{ kg/cm}^2$

Question Number : 85 Question Id : 9003001885 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Sensible heat is the heat required to

Options :

1. ✖ Change vapour into liquid
2. ✖ Change liquid into vapour
3. ✔ Increase the temperature of a liquid or vapour
4. ✖ Convert water into steam and superheat it

Question Number : 86 Question Id : 9003001886 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The thickness of thermal and hydrodynamic boundary layer is equal if Prandtl number is

Options :

1. ✓ Equal to one
2. ✗ Greater than one
3. ✗ Less than one
4. ✗ Equal to Nusselt number

Question Number : 87 Question Id : 9003001887 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The time constant of a thermocouple is

Options :

1. ✗ The time taken to attain the final temperature to be measured
2. ✗ The time taken to attain 50% of the value of initial temperature difference
3. ✓ The time taken to attain 63.2% of the value of initial temperature difference
4. ✗ Determined by the time taken to reach 100°C from 0°C

Question Number : 88 Question Id : 9003001888 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The concept of overall coefficient of heat transfer is used in heat transfer problems of

Options :

1. ✖ Conduction
2. ✖ Convection
3. ✖ Radiation
4. ✔ Conduction and convection

Question Number : 89 Question Id : 9003001889 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The volume of the filtrate in a constant rate filtration process

Options :

1. ✖ Varies as half of that of the change in operating pressure
2. ✖ Varies as twice that of the change in operating pressure
3. ✔ Varies as the square root of change in operating pressure
4. ✖ Does not vary with the change in pressure

Question Number : 90 Question Id : 9003001890 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

In dialysis complete utilization of membrane surface

Options :

1. ✖ Occurs when operated in Co-current flow mode
2. ✖ Occurs when operated in Cross current flow mode
3. ✔ Occurs when operated in Counter-current flow mode
4. ✖ Membrane utilization is independent of mode of operation

Question Number : 91 Question Id : 9003001891 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The intrinsic and apparent rejection coefficients for a solute in an ultrafiltration process were found to be 0.95 and 0.63 respectively at a permeate flux value of 6×10^{-3} cm/s. The solute mass transfer coefficient is

Options :

1. ✖ 1.25×10^{-3} cm/s
2. ✔ 2.5×10^{-3} cm/s
3. ✖ 5×10^{-3} cm/s
4. ✖ 7.5×10^{-3} cm/s

Question Number : 92 Question Id : 9003001892 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The buoyancy density of a macromolecule in density gradient sedimentation equilibrium is represented by its

Options :

1. ✓ Position in the density gradient
2. ✗ Density difference between the medium and the macromolecule
3. ✗ Independence of net hydration of the macromolecule-salt complex
4. ✗ Partial specific molar volume

Question Number : 93 Question Id : 9003001893 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

For impeller Reynolds number greater than 10000, the power number

Options :

1. ✗ increases with increasing impeller Reynolds number
2. ✗ decreases with increasing impeller Reynolds number
3. ✓ remains constant with increasing impeller Reynolds number
4. ✗ increases initially and then decreases with increasing impeller Reynolds number

Question Number : 94 Question Id : 9003001894 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Example of a predominantly axial flow impeller

Options :

1. ✖ Rushton turbine
2. ✔ Pitched blade turbine
3. ✖ Cross beam impeller
4. ✖ Pfaudler impeller

Question Number : 95 Question Id : 9003001895 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The dimensionless ratio of total mass transfer to diffusive mass transfer is known as

Options :

1. ✖ Schmidt number
2. ✔ Sherwood number
3. ✖ Peclet number
4. ✖ Froude number

Question Number : 96 Question Id : 9003001896 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The volumetric efficiency of a compressor

Options :

1. ✖ Increases with decrease in compression ratio
2. ✖ Decreases with decrease in compression ratio
3. ✖ Increases with increase in compression ratio
4. ✔ Decreases with increase in compression ratio

Question Number : 97 Question Id : 9003001897 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The antifungal agent permitted for use in fruit jam by FSSR is:

Options :

1. ✔ Benzoates
2. ✖ Glacial acetic acid
3. ✖ Vinegar
4. ✖ Nisin

Question Number : 98 Question Id : 9003001898 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Agmark act 1937 comes under

Options :

1. ☒ Dept. of consumer affairs, Govt. of India
2. ☐ Dept. of Agriculture and Cooperation
3. ☐ Dept. of Marketing and inspection
4. ☐ Dept. of Legal Meterology

Question Number : 99 Question Id : 9003001899 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

SPS under WTO stands for

Options :

1. ☐ Standards, Prevention and Specification
2. ☒ Sanitary and Phytosanitary measures
3. ☐ Specifications for products and supplements
4. ☐ Safety and prevention of Sickness

Question Number : 100 Question Id : 9003001900 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Cardamom is adulterated with

Options :

1. ☒ Oil is removed and pods are coated with talcum powder

- 2. ✖ Fat and oil
- 3. ✖ Sand
- 4. ✖ All of the above

Question Number : 101 Question Id : 9003001901 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

“Export (Quality Control and Inspection) Act, 1963” comes under

Options :

- 1. ✖ Department of Consumer Affairs, Govt. of India
- 2. ✖ Directorate of Marketing and Inspection
- 3. ✔ Export Inspection Council of India
- 4. ✖ Department of Legal Metrology

Question Number : 102 Question Id : 9003001902 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What is HACCP system for?

Options :

- 1. ✖ Physical, Chemical and Biological Hazards
- 2. ✔ A systematic analysis of all steps and regular monitoring of the control points

3. ✖ Identifying the CCPs, including their location, procedure and process
4. ✖ Accurately monitoring food hygiene hazards

Question Number : 103 Question Id : 9003001903 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

‘A company must be on guard against violations’. This is covered under

Options :

1. ✖ Inspections and safety incidents
2. ✖ Auditing
3. ✔ Product integrity
4. ✖ All of the mentioned

Question Number : 104 Question Id : 9003001904 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What has been banned for tea bag products by FSSAI from 2018?

Options :

1. ✔ Use of stapler pins
2. ✖ Thread for dipping
3. ✖ Cloth bag containing the tea leaves

4. ✖ Herbal tea leaves

Question Number : 105 Question Id : 9003001905 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

FSSAI has launched which logo for fortified foods?

Options :

1. ✔ Square with an F and a +sign with a ring
2. ✖ Circle with an F and a +sign with a ring
3. ✖ Rectangle with an F and a +sign with a ring
4. ✖ Square with an F and a +sign without a ring

Question Number : 106 Question Id : 9003001906 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

As per the provisions of Food Safety and Standards (Licensing and Registration of Food Business)

Regulation 2011 which of the following is mandatory before slaughtering animals

Options :

1. ✔ Stunning
2. ✖ Use of electric pods
3. ✖ Staining

4. ✖ Stripping

Question Number : 107 Question Id : 9003001907 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The international body that is involved in harmonize food standards around the world is

Options :

1. ✖ World Health Organization
2. ✔ Codex Alimentarius Commission
3. ✖ International Standards Organization
4. ✖ International Union of Food Standards

Question Number : 108 Question Id : 9003001908 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

As per the definition for Food under the Food Act in India, Food does not include

Options :

1. ✖ Alcoholic beverages
2. ✖ Caffeinated beverages
3. ✖ Chewing gum

4. ☒ Chewing tobacco

**Question Number : 109 Question Id : 9003001909 Display Question Number : Yes Is Question Mandatory : No Calculator : None
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

As per Food Safety & Standards Act, FSMS stands for

Options :

1. ☐ Food Security Management System
2. ☒ Food Safety Management System
3. ☐ Food Standards Management System
4. ☐ Food Safety Mechanization System

**Question Number : 110 Question Id : 9003001910 Display Question Number : Yes Is Question Mandatory : No Calculator : None
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Regulator FSSAI has joined hands with which organisation to check misleading
ads in the foods and beverages sector?

Options :

1. ☒ ASCI
2. ☐ ASDI
3. ☐ ASOI

4. ✖ ASBI

**Question Number : 111 Question Id : 9003001911 Display Question Number : Yes Is Question Mandatory : No Calculator : None
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The AGMARK standard is set by

Options :

1. ✖ Central Committee for Food Surveillance
2. ✖ Central Committee for Food Standards
3. ✔ Directorate of Marketing and Inspection
4. ✖ Bureau of Indian Standard

**Question Number : 112 Question Id : 9003001912 Display Question Number : Yes Is Question Mandatory : No Calculator : None
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The recommended content of iodine in salt at consumer level is

Options :

1. ✔ 15 parts per million
2. ✖ 25 parts per million
3. ✖ 30 parts per million

4. ✖ 50 parts per million

Question Number : 113 Question Id : 9003001913 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What is the correct temperature that frozen food should be kept at?

Options :

1. ✖ 0°C
2. ✖ $\leq 15^{\circ}\text{C}$
3. ✔ $\leq 18^{\circ}\text{C}$
4. ✖ $\leq 20^{\circ}\text{C}$

Question Number : 114 Question Id : 9003001914 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which one of the following foods is likely to contain the MOST bacteria?

Options :

1. ✔ Frozen raw chicken
2. ✖ Recently cooked chicken
3. ✖ Opened fizzy drink
4. ✖ Bottled mayonnaise

**Question Number : 115 Question Id : 9003001915 Display Question Number : Yes Is Question Mandatory : No Calculator : None
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

F.P.O stands for

Options :

1. ✖ Fruit Production Operation
2. ✔ Fruit Product Order
3. ✖ Flavour Production Office
4. ✖ Fruit Procurement Order

**Question Number : 116 Question Id : 9003001916 Display Question Number : Yes Is Question Mandatory : No Calculator : None
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

ISO 9000 represents

Options :

1. ✔ quality system
2. ✖ safety system
3. ✖ quality and safety system
4. ✖ management system

**Question Number : 117 Question Id : 9003001917 Display Question Number : Yes Is Question Mandatory : No Calculator : None
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Consumer protection act was established in

Options :

1. ✖ 1955
2. ✖ 1978
3. ✔ 1986
4. ✖ 2006

**Question Number : 118 Question Id : 9003001918 Display Question Number : Yes Is Question Mandatory : No Calculator : None
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

APEDA act was established in

Options :

1. ✖ 1920
2. ✔ 1963
3. ✖ 2006
4. ✖ 1980

**Question Number : 119 Question Id : 9003001919 Display Question Number : Yes Is Question Mandatory : No Calculator : None
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The PFA act was established in

Options :

1. ✓ 1954
2. ✗ 1956
3. ✗ 1984
4. ✗ 2006

**Question Number : 120 Question Id : 9003001920 Display Question Number : Yes Is Question Mandatory : No Calculator : None
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

ISO 22000 represents

Options :

1. ✗ quality system
2. ✓ safety system
3. ✗ quality and safety system
4. ✗ management system