FOOD SCIENCE

1. Only the best quality fish or shellfish should be used for smoke-curing. Why?

   (A) The bad quality might interfere with the process
   (B) Smoking will not conceal the bad quality or poor flavor
   (C) It proves to be expensive
   (D) All of the above

2. The common name of Cholecalciferol is

   (A) Vitamin C
   (B) Vitamin B
   (C) Vitamin D
   (D) Vitamin A

3. The bitterness of olives is removed by treating with 2%

   (A) Sodium Chloride
   (B) Sodium Hydroxide
   (C) Barium Chloride
   (D) All of the above

4. Read the following statements.

   Statement 1 : Certain definitions define bound water as water that does not freeze at −20° C
   Statement 2 : Free water shows the properties of liquid water. The free water content of any food item should be less to improve storage

   Choose the correct option regarding the correctness of the statements.

   (A) Statement (1) is True, Statement (2) is False
   (B) Both statements are True
   (C) Both statements are False
   (D) Statement (1) is False, Statement (2) is True

5. Which of the following is **not** found in all amino acids?

   (A) NH_3 group
   (B) Organic acid group
   (C) "R" group
   (D) A chain of four carbons in a row

6. What is the ideal chilled water temperature?

(A) 42°F
(B) 52°F
(C) 49°F
(D) 50°F

7. What is co-crystallization?

(A) Parallel arrangement in crystallization
(B) Catalysts
(C) Cross arrangements in crystallization
(D) Alterations in molecular interactions

8. ……. chillers are volume displacement units

(A) Absorption
(B) Reciprocating
(C) Centrifugal
(D) Screw drive

9. Read the following statements.

Statement 1 : Freezing with nitrogen or carbon dioxide gas is rapid freezing
Statement 2 : Supercooling is a property of food products

Choose the correct option regarding the correctness of the statements.

(A) Statement (1) is True, Statement (2) is False
(B) Both statements are True
(C) Both statements are False
(D) Statement (1) is False, Statement (2) is True

10. Proper conditioning of the dough in temperatures at −7°C to −5°C is required, so that …… is formed that prevents baked products from appearing glass like.

(A) Sodium potassium magnate
(B) Sodium acid pyrophosphate
(C) Sodium bicarbonate
(D) Phosphate dodecahydrate

11. ..... is used to freeze particulate foods like peas, and cut corn

(A) Fluidized bed freezer
(B) Plate freezer
(C) Cryogenic freezer
(D) Belt freezer

12. …… is used to freeze food at a tremendously fast rate

(A) Fluidized bed freezer
(B) Plate freezer
(C) Cryogenic freezer
(D) Belt freezer

13. Which of the following does **not** contribute to the individual properties and functions of specific proteins in the body?

(A) Shape
(B) Color
(C) Sequence of amino acids
(D) Arrangement of charges, and regions of polarity or non-polarity

14. Read the following statements.

Statement 1: Specific heat of ice is double the specific heat of water
Statement 2: Specific heat of foods decreases during freezing

Choose the correct option regarding the correctness of the statements.

(A) Statement (1) is True, Statement (2) is False
(B) Both statements are True
(C) Statement (1) is False, Statement (2) is True
(D) Both statements are False

15. Which of the following is **not** a thermal property in foods?

(A) Surface heat transfer coefficient
(B) Thermal diffusivity
(C) Specific volume
(D) Entropy

16. ……. is the ability of a material to transmit a thermal disturbance

(A) Specific heat
(B) Thermal diffusivity
(C) Entropy
(D) Latent heat

17. Which liquid has the highest latent heat of vaporization?

(A) Water
(B) Alcohol
(C) Oil
(D) Mercury

18. Heat resistance of microorganisms and their spores can be expressed in terms of

(A) F_0 value
(B) thermal death time
(C) D value
(D) thermal death point

19. ……. is equal to the reciprocal of the slope of the thermal death time curve

(A) F_0 value
(B) F value
(C) D value
(D) Z value

20. What is the mechanism of crystallization in the correct order?

(A) Nucleation, crystal maturation and growth
(B) Nucleation and growth
(C) Nucleation, growth, and crystal maturation
(D) Nucleation and crystal maturation

21. Which process is called a counter-current cascade?

(A) Fractional crystallization
(B) Cooling crystallization
(C) Precipitation
(D) Evaporative crystallization

22. Which of the following provides the body with zero calories per gram?

(A) Carbohydrates
(B) Protein
(C) Lipids
(D) Water

23. The disc-shaped dough is dusted with rice flour to

(A) reduce its stickiness and prevent it from sticking together
(B) to increase the flavor
(C) flour is a basic ingredient
(D) None of the above

24. What defines all carbohydrates?

(A) They all have the formula $(CH_2O)_n$
(B) They all contain carbon, hydrogen and only one oxygen
(C) They all contain oxygen and nitrogen
(D) They all are made of long chains of sugars

25. Sucrose is actually composed of

(A) Glucose + Fructose
(B) 2 Fructose molecules
(C) 2 Glucose molecules
(D) Fructose and a lot of other industrial chemicals

26. Which form of carbohydrate does the human body use to store energy?

(A) Starch
(B) Cellulose
(C) Glycogen
(D) Chitin

27. In an omega-3fattyacid, where do we expect to see a double bond?

(A) Between the 1^{st} and 2^{nd} carbons from the end
(B) Between the 3^{rd} and 4^{th} carbons from the end
(C) Between the omega carbon and the alpha carbon
(D) Between all of the carbons

28. Which of the following is a sugar alcohol?

(A) Glucose
(B) Stearic acid
(C) Xylitol
(D) Sucrose

29. …….. chillers are also called centrifugal chiller-type refrigeration systems

(A) Low-pressure
(B) Low-temperature
(C) Low-velocity
(D) High-pressure

30. Which of the given options is the main source of Vitamin E?

(A) Palm oil
(B) Mustard oil
(C) Wheat germ oil
(D) Coconut oil

31. Which of the following defines a trans fatty acid?

(A) Any fatty acid with a double bond in it
(B) Any fatty acid with no double bonds in it
(C) Any fatty acid with two carbon chains on the same side of a double bond
(D) Any fatty acid with two carbon chains on opposite sides of a double bond

32. Which of the following kinds of chylomicron contains the most cholesterol?

(A) A very low-density lipoprotein
(B) A high-density lipoprotein
(C) A medium density lipoprotein
(D) None of the above

33. Which of the following is the definition of an essential amino acid?

(A) An amino acid that rids the body of toxins
(B) An amino acid that is very healthy to eat
(C) An amino acid that the body needs but cannot make for itself
(D) Any amino acid that the body uses to make proteins

34. Which of the following is the main source of Vitamin C?

(A) Guava
(B) Pomegranate
(C) Goose Berry
(D) Mango

35. The chemical name of Vitamin C is

(A) Ascorbic Acid
(B) Thiamine
(C) Citric Acid
(D) Tartaric Acid

36. Vitamin D helps in the absorption of

(A) Iodine and Calcium
(B) Iron and Iodine
(C) Calcium and Iron
(D) Calcium and Magnesium

37. Which of the following is caused by a deficiency of Thiamin?

(A) Pellagra
(B) Beri-Beri
(C) Osteomalacia
(D) Stomatitis

38. What is the relationship between DNA and Protein?

(A) DNA is used as a template to make Proteins
(B) Proteins are used as a template to make DNA
(C) DNA is made out of amino acids
(D) Proteins are made out of nucleic acids

39. Which of the following methods pertaining to wheat milling refers to the reduction of moisture content in the wheat?

(A) Cleaning
(B) Flour formation
(C) Separation of endosperms
(D) Wheat Conditioning

40. Curing of meat is done with

(A) Carbonates and nitrates
(B) Nitrates and sulfates
(C) Chlorides and nitrates
(D) Sulfates

41. Read the following statements.

Statement 1 : Black pepper is obtained from ripened berries by removing the pulp
Statement 2 : White pepper is obtained by plucking a few cherries which have turned orange/ red, are spread on the floor, and are separated by trampling

Choose the correct option regarding the correctness of the statements.

(A) Statement (1) is True, Statement (2) is False
(B) Both statements are True
(C) Both statements are False
(D) Statement (1) is False, Statement (2) is True

42. Coriander seeds are rich in

(A) Allin
(B) Sinigin
(C) Eugenol
(D) Thalides

43. ……. is the measure of the degree of unsaturation of lipid

(A) Reichert Meissil number
(B) Polenske number
(C) Iodine number
(D) Saponification number

44. Rice bran is stabilized prior to oil extraction to protect it from the activity of

(A) Polyphenol oxidase
(B) Peroxidase
(C) Lipase
(D) Lipoxygenase

45. When garlic is cut or processed, the crushed garlic odor is due to the formation of

(A) Diacetyl
(B) Diallyldisulfide
(C) Ethylbutyrate
(D) Benzaldehyde

46. The Queen of spices is

(A) Cardamom
(B) Pepper
(C) Ginger
(D) Chilly

47. The colorless rot formed in eggs is due to

(A) *Mucor*
(B) *Cladosporium*
(C) *Achromobacter*
(D) *Pseudomonas*

48. Oxidation of …….. to orthoquinones happen in enzymatic browning.

(A) Cresols
(B) Tyrosine
(C) Caffeic acid
(D) Phenols

49. Which one of the following is **not** enriched in endosperm during par boiling of paddy?

(A) Thiamine
(B) Niacin
(C) Iron
(D) Fat

50. The amino acid deficient in groundnut is

(A) Serine
(B) Valine
(C) Lysine
(D) Leucine

51. The arubigins and the aflavins in black tea are formed by the oxidation and dimerization of

(A) Quercetin
(B) Catechins
(C) Gallic acid
(D) Kaempferol

52. Two statements are given, one as Assertion [a] and the other as Reason [r]

Assertion [a]: In the presence of sucrose, the temperature and time for gelatinization of starch increases

Reason [r]: Sucrose, due to its hygroscopic nature, competes with starch for water needed for gelatinization

On the basis of the above, choose the correct option from the following.

(A) Both [a] and [r] are true and [r] is the correct reason for [a]
(B) Both [a] and [r] are true but [r] is not the correct reason for [a]
(C) Both [a] and [r] are false
(D) Only [a] is true and [r] is false

53. The oil, which experiences flavor reversion even at the lower peroxide value is

(A) Mustard
(B) Palm
(C) Soybean
(D) Sesame

54. Match the enzyme in Group I with its corresponding application in Group II and choose the correct option.

	Group I		Group II
(P)	Chymosin from milk	(1)	Removal of cooked flavor
(Q)	Sulfhydryloxidase	(2)	Soybean milk coagulation
(R)	Galactosidase	(3)	For rennet puddings
(S)	Microbial proteases	(4)	Lactose removal

(A) (P)-(3), (Q)-(2), (R)-(1), (S)-(4)
(B) (P)-(3), (Q)-(1), (R)-(4), (S)-(2)
(C) (P)-(1), (Q)-(3), (R)-(4), (S)-(2)
(D) (P)-(4), (Q)-(3), (R)-(2), (S)-(1)

55. Hydrolytic rancidity of fat requires

(A) oxygen and moisture
(B) high temperature and oxygen
(C) high temperature and moisture
(D) moisture and carbon dioxide

56. The average molecular weight of fatty acid is determined by

(A) Peroxide value
(B) Saponification value
(C) Acid Value
(D) Iodine value

57. Which of the following is a hemagglutination inhibitor?

(A) Avidin
(B) Conalbumin
(C) Ovomucin
(D) Lysozyme

58. Iodine value measures

(A) degree of saturation
(B) degree of unsaturation
(C) number of saturated fatty acid
(D) number of unsaturated fatty acid

59. Which forms of flavonoids are also known as phytoestrogen?

(A) Flavones
(B) Isoflavones
(C) Anthocyanidins
(D) Flavanols

60. Which of the following is INCORRECT?

(A) Structurally glucosinolates are distinguished by the presence of iron
(B) The main source of revesterol in grapes
(C) A key structural property of stibenes is the presence of 2- carbon methylene bridge
(D) Stibenes are synthesized by plants mostly in response to injury or infection

61. Epicatechins and Catechins are

(A) Carotenoids
(B) Phenolic acids
(C) Anthocyanidins
(D) Flavanols

62. Which family of compounds contain lignans?

(A) Polyphenols
(B) Carotenoids
(C) Phytosterols
(D) Peptides

63. Hydrocarbon carotenoids contain …….. as a part of their molecular structure

(A) 1 hydroxyl group
(B) 2 hydroxyl group
(C) no hydroxyl group
(D) 3 hydroxyl groups

64. Which class of molecules consists of 2 aromatic rings (A and B) joined by an oxygenated C-ring?

(A) Phenolic acids
(B) Stibenes
(C) Glucosinolates
(D) Flavonoids

65. Chlorogenic acid is a major polyphenol in

(A) Coffee
(B) Corn
(C) Gingelly seeds
(D) Wheat

66. Conching is the process in the making of

(A) Chocolate
(B) Pastries
(C) Sausages
(D) Beverages

67. Match the toxicants of plant foods in Group I with their main plant source given in Group II and choose the correct option.

Group I	**Group II**
(P) Gossypol (Lathyrussativus)	(1) Khesari Dahl
(Q) Vicine	(2) Cottonseeds
(R) Glucosinolates	(3) Favabeans
(S) BOAA (beta-N- OxalylAminoL-Alanine)	(4) Rapeseeds

(A) (P)-(2), (Q)-(3), (R)-(4), (S)-(1)
(B) (P)-(2), (Q)-(4), (R)-(3), (S)-(1)
(C) (P)-(3), (Q)-(1), (R)-(2), (S)-(4)
(D) (P)-(4), (Q)-(3), (R)-(1), (S)-(2)

68. The pigment responsible for yellow color in corn is

(A) Cryptoxantham
(B) Chlorophyll
(C) Xanthophyll
(D) Zeaxanthin

69. Roqueofortine is present in

(A) Fruits
(B) Egg
(C) Cheese
(D) Meat

70. Which of the following is the biotin binder?

(A) Ovalbumin
(B) Gossypol
(C) Aflatoxin
(D) Avidin

71. Among the sugars mentioned, which one has a higher affinity for non-enzymatic browning?

(A) Non-reducing sugar
(B) Disaccharides
(C) Aldopentoses
(D) Aldohexoses

72. Match the bioactive compounds in Column I with their botanical source given in Column II and choose the correct option.

Column I		Column II	
(P)	Isoflavones	(1)	Corn
(Q)	Resistant starch	(2)	Grapes
(R)	Xanthophyll	(3)	Soybean
(S)	Resveratrol	(4)	Plantain (culinary banana)

(A) (P)-(2), (Q)-(4), (R)-(1), (S)-(3)
(B) (P)-(3), (Q)-(4), (R)-(1), (S)-(2)
(C) (P)-(4), (Q)-(1), (R)-(2), (S)-(3)
(D) (P)-(4), (Q)-(3), (R)-(2), (S)-(1)

73. Rancidity is progressed through the formation of

(A) Carbocations
(B) Carboanions
(C) Carbenes
(D) Free Radicals

74. Two statements are given, one as Assertion [a] and the other as Reason [r]

Assertion [a]: Ash content is one of the quality indicators of the flour to be used for bread making
Reason [r]: Higher ash content indicates better quality of the bread flour.

On the basis of the above, choose the correct option from the following.

(A) Both [a] and [r] are true and [r] is the correct reason for [a]
(B) Both [a] and [r] are true but [r] is not the correct reason for [a]
(C) Both [a] and [r] are false
(D) Only [a] is true and [r] is false

75. The most common and least expensive plastic film used for packaging of solid food materials is

(A) Polyethylene
(B) Polystyrene
(C) Polypropylene
(D) Polyvinylchloride

76. Match the items under Group I with items under Group II and choose the correct option.

Column I		Column II	
(P)	Threonine	(1)	Fatty acid
(Q)	Pyridoxine phosphate	(2)	Sugar
(R)	Xylose	(3)	Amino acid
(S)	Oleicacid	(4)	Co-enzyme

(A) (P)-(4), (Q)-(3), (R)-(1), (S)-(2)
(B) (P)-(3), (Q)-(4), (R)-(2), (S)-(1)
(C) (P)-(1), (Q)-(2), (R)-(3), (S)-(4)
(D) (P)-(2), (Q)-(1), (R)-(4), (S)-(3)

77. Hypobaric storage is also known as

(A) modified atmospheric storage
(B) controlled atmospheric storage
(C) low-pressure storage
(D) modified aseptic package

78. The pigment present in tomato is

(A) Carotenoid
(B) Xanthophil
(C) Lycopene
(D) Anthoxanthin

79. The stage of sugar that is suitable for jamun making is

(A) string
(B) soft ball
(C) hard ball
(D) hard crack

80. Rancidity due to relative humidity is termed as

(A) auto oxidation
(B) hydrolytic rancidity
(C) oxidative rancidity
(D) enzymatic change

81. The toxic compound present in cotton seed is

(A) gossypol
(B) tannin
(C) saponnin
(D) alkaloid

82. Lathyrism is caused by

(A) *Aspergilus niger*
(B) *Pseudomonas*
(C) *Leuconostoc*
(D) *Listeria*

83. Temperature for LTHT is

(A) 62°C for 30 minutes
(B) 65°C for 30 minutes
(C) 68°C for 30 minutes
(D) 72°C for 30 minutes

84. Agar agar is a

(A) sol
(B) gel
(C) hydrocolloid
(D) emulsion

85. Parboiling of paddy …….. Vitamin B content

(A) decreases
(B) increases
(C) washes away
(D) does not change

86. The protein present in wheat is

(A) zymase
(B) albumin and glucon
(C) gliadin and glutenin
(D) glucon and glycogen

87. Under utilization of millets is due to the presence of

(A) fibre
(B) antinutrients
(C) high minerals
(D) nutrients

88. The constituent of endosperm of cereal grains is

(A) starch and protein
(B) moisture
(C) fibre
(D) vitamins

89. The outer protective covering of a kernel is called as

(A) husk
(B) bran
(C) cellulose
(D) plasma membrane

90. The reproductive part of a grain is called as

(A) Kernel
(B) Endosperm
(C) Germ
(D) Fibre

91. Starches that are altered chemically for a purpose are called

(A) native starch
(B) natural starch
(C) modified starch
(D) purified starch

92. The constituent of starch that is responsible for gelation is

(A) amylose
(B) amylopectin
(C) xylose
(D) rafinose

93. The process by which reassociation in the order of starch molecules occur after Gelatinization is termed as

(A) dextrinization
(B) retrogradation
(C) crystallization
(D) syneresis

94. The composition of self rising flour

(A) Germ + bran
(B) White flour + baking powder
(C) White flour + extra gluten
(D) No gluten only gliadin

95. Carbohydrate present in the cell walls of vegetables is

(A) pectin
(B) cellulose
(C) fructose
(D) chlorophyll

96. In maintaining the stability of emulsion which step should be prevented?

(A) Breaking
(B) Coalescence
(C) Flocculation
(D) Creaming

97. Which among the following is a change/changes that occur(s) during cooking of fish?

(A) Development of flavor
(B) Development of flavor and coagulation of proteins
(C) Development of flavor, coagulation of proteins and breakdown of connective tissues
(D) Coagulation of protein and breakdown of connective tissues

98. Yellow colour in cow milk is due to

(A) xanthophylls
(B) riboflavin
(C) carotene
(D) bixin

99. What substance is used to identify the presence of starch ?

(A) Iodine
(B) Magnesium
(C) NaCl
(D) Flourine

100. What is the purpose of blanching?

(A) Stop enzyme action
(B) Remove bruises
(C) Prevent reduction reaction
(D) Improves metabolism

101. Addition to the food of one or more dietary essentials in amounts higher than those present in the food in the natural state is termed as

(A) Enrichment
(B) Fortification
(C) Restoration
(D) None of the above

102. Name the phospholipid present in egg yolk that is a very effective emulsifying agent

(A) Lecithin
(B) Calsium propionate
(C) Glyceryl Monostearate
(D) Ethanol amine

103. Enzymatic browning reaction taking place in vegetables and fruits is

(A) mailard reaction
(B) caramelization
(C) acid interaction
(D) All of the above

104. We need temperature for heat treatment of milk powder higher than that for pasteurization to

(A) Activate SH groups (antioxidants)
(B) Improve texture
(C) Activate COO-group
(D) Improve flavour

105. The amylase content of starch varies due to

(A) Climate
(B) Grain layers
(C) Endosperm
(D) Grain type

106. The composition of fibre of rice includes

(A) glucose, fructose and arabinose
(B) fructose, cellulose and pentose
(C) raffinose, glucose and fructose
(D) pentose, arabinose and xylose

107. The use of duram wheat in food industry is for

(A) pasta making
(B) roti making
(C) bread making
(D) craked wheat making

108. The particle size of sol is

(A) 1-10 nm
(B) 1-100 nm
(C) 1-1000 nm
(D) $\frac{1}{1000}$ nm

109. Which of the following is lyophilic sol?

(A) Egg
(B) Lecithin
(C) Gelatin
(D) Seaweed

110. Which among the following is the stage of sugar cookery at which Cotton candy is made?

(A) Soft ball
(B) Hard ball
(C) Hard crack
(D) Caramel

111. …….. is an example for noncrystalline candy

(A) Fudge
(B) Nuggets
(C) Fondant
(D) Lollypops

112. Which of the following fruits comes under the category of drupes?

(A) Apple
(B) Apricot
(C) Grapes
(D) Cashew apple

113. The spice from rhizomes group is

(A) Garlic
(B) Cardamom
(C) Cinnamon
(D) Bay leaf

114. ……. Spice is called as black gold of India.

(A) Cloves
(B) Mustard
(C) Pepper
(D) Aniseed

115. The bioactive compound present in turmeric is

(A) Curcumin
(B) Biotin
(C) Astaxanthin
(D) Tannin

116. The active component 'Capsaicin' is present in

(A) Corn
(B) Chilly
(C) Cinnamon
(D) Cardamom

117. The instrument used to make egg powder is

(A) Hot air over
(B) Microwave oven
(C) Dehydrator
(D) Spray drier

118. Chief muscle pigment is

(A) myoglobin
(B) myocyanin
(C) myocholine
(D) myoerythrim

119. Carboxymethyl cellulose is used as

(A) stabilizer
(B) emulsifier
(C) colouring agent
(D) thickening agent

120. The principal carbohydrate of cereal seeds is

(A) lignin
(B) starch
(C) pentosan
(D) sucrose

121. Zein protein is present in

(A) Maize
(B) Wheat
(C) Rice
(D) Rye

122. Deposition of fat within the lean muscle is called

(A) curing
(B) marbling
(C) homogenization
(D) None of the above

123. Pasteurization efficiency is tested by using an enzyme called

(A) amylase
(B) phosphatase
(C) lipase
(D) catalase

124. ……. are a complex mixture of volatile compounds responsible for the aromatic characteristics of the spices

(A) Essential oils
(B) Monoterepenes
(C) Oleoresins
(D) Polphenols

125. The beverage seed denser with flavonoid groups is

(A) Tea
(B) Cola
(C) Coffee
(D) Cocoa

126. The protein present in fish muscle is

(A) Lutin
(B) Actin
(C) Amygdalin
(D) Myoglobin

127. The principal sugar present in milk is

(A) Glucose
(B) Fructose
(C) Lactose
(D) Galactose

128. The confectionary prepared at soft ball stage of sugar cookery is

(A) Candy
(B) Caramel
(C) Fudge
(D) Fondant

129. The phytochemical present in apple is

(A) Betalin
(B) Carotene
(C) Lycopene
(D) Catechin

130. Rigor mortis in meat is termed as

(A) tenderness
(B) shearness
(C) spongyness
(D) hardness

131. The amino acid deficient in cereals is

(A) Valine
(B) Lysine
(C) Tryptophan
(D) Methionine

132. Identify the millet with highest protein content

(A) Bajra
(B) Ragi
(C) Jowar
(D) Varagu

133. If the dispersed phase is liquid and continuous phase is solid, then it is a

(A) Gel
(B) Sol
(C) Aerosol
(D) Foam

134. The ability of a colloidal solution to scatter light is called

(A) Tyndal effect
(B) Brownian movement
(C) Diffraction
(D) Opaqueness

135. Inulin is a

(A) Oligosaccharide
(B) Polysaccharide
(C) Disaccharide
(D) Monosaccharide

136. Which among the following is a pseudo cereal?

(A) Buckwheat
(B) Rye
(C) Maize
(D) Corn

137. Water aversion in colloidal suspension is called as

(A) Hydrophilic
(B) Hydrophobic
(C) Psychrophilic
(D) Pseudophilic

138. Which among the following is solid emulsion?

(A) Marshmallow
(B) Mayonnaise
(C) Milk
(D) Butter

139. The principal carbohydrate present in endosperm is

(A) glucose
(B) pentose
(C) arabinose
(D) starch

140. The botanical name of wheat is

(A) *Saccharam officinarum*
(B) *Oryza sativa*
(C) *Zea mays*
(D) *Triticum vulgare*

141. Which of the following is **not** a component of dietary fibre?

(A) Pectin
(B) Legnin
(C) Cellulose
(D) Agar

142. Which of the following is a rich source of small and medium chain fatty acids?

(A) Milk
(B) Peanut oil
(C) Sunflower oil
(D) Almond oil

143. Corn sugar consists of

(A) fructose, glucose and mannose
(B) fructose, galactose and raffinose
(C) dextrose, maltose and glucose
(D) arabinose, glucose and fructose

144. Which among the following is an antiripening agent?

(A) Ethylene
(B) 2,4,5 trichlorophenoxy acetic acid
(C) Sulphur dioxide
(D) Sodium hydroxide

145. The breakdown of fatty material is called as

(A) Autolysis
(B) Lipolysis
(C) Fatty streaks
(D) Proteolysis

146. Agar is obtained from

(A) Fungi
(B) Bacteria
(C) Algae
(D) Virus

147. The buttery odour in milk and milk products is due to

(A) Fatty acid
(B) Proteins
(C) Microbes
(D) Additives

148. …….. is a widely used as food flavor enhancer

(A) MSG
(B) Ethanol
(C) Ether
(D) Vanillin

149. Consistency of dough is measured using

(A) sheater
(B) farinograph
(C) extensiometer
(D) micrograph

150. Anticaking agent used in food industry is

(A) Calcium silicate
(B) Propylene glycol
(C) Calcium carbonate
(D) Polypropylene

ANSWER KEY

Subject Name: 618 FOOD SCIENCE

SI No.	Key	SI No.	Key	SI No.	Key	SI No.	Key	SI No.	Key
1	B	31	D	61	D	91	C	121	A
2	C	32	A	62	A	92	A	122	B
3	B	33	C	63	C	93	B	123	B
4	B	34	C	64	D	94	B	124	C
5	D	35	A	65	A	95	B	125	C
6	A	36	D	66	A	96	B	126	B
7	D	37	B	67	A	97	C	127	C
8	C	38	A	68	A	98	C	128	C
9	B	39	D	69	C	99	A	129	D
10	D	40	B	70	D	100	A	130	D
11	A	41	C	71	D	101	B	131	B
12	C	42	D	72	B	102	A	132	A
13	B	43	C	73	D	103	C	133	B
14	C	44	C	74	D	104	A	134	A
15	A	45	B	75	A	105	B	135	B
16	B	46	A	76	B	106	D	136	A
17	A	47	C	77	C	107	A	137	B
18	B	48	D	78	C	108	B	138	D
19	D	49	D	79	A	109	C	139	D
20	C	50	C	80	B	110	C	140	D
21	A	51	B	81	A	111	D	141	D
22	D	52	A	82	A	112	B	142	D
23	A	53	C	83	A	113	A	143	C
24	A	54	B	84	C	114	C	144	B
25	A	55	C	85	B	115	A	145	B
26	C	56	B	86	C	116	B	146	C
27	B	57	C	87	B	117	D	147	A
28	C	58	B	88	A	118	A	148	A
29	A	59	B	89	B	119	B	149	B
30	C	60	A	90	C	120	B	150	A