

NOTIFICATION NO.12/2019 - FOOD SAFETY OFFICER
FOOD TECHNOLOGY
FINAL KEY

Question Number : 1 Question Id : 47163915506 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

HACCP stands for

Options :

3. ✓ Hazard analysis and critical control point

Question Number : 2 Question Id : 47163915507 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which acid is present in apple?

Options :

1. ✓ Malic acid

Question Number : 3 Question Id : 47163915508 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

A critical point is an operation by which.....

Options :

2. ✓ Hazards can be eliminated, minimized or prevented

Question Number : 4 Question Id : 47163915509 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which organization is responsible for ensuring that all foods are safe and properly labelled?

Options :

1. ✓ FDA

Question Number : 5 Question Id : 47163915510 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Total Quality management emphasizes

Options :

2. ✓ A commitment to quality that goes beyond internal company issues to suppliers and customers

Question Number : 6 Question Id : 47163915511 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Appertizing is a process called canning and is named after

Options :

1. ✓ Nicolas Appert

Question Number : 7 Question Id : 47163915512 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Hedonic Rating test is used to measure

Options :

2. ✓ Preference

Question Number : 8 Question Id : 47163915513 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following food safety issue is a responsibility of state government

Options :

1. ✓ Approving all food safety auditors

Question Number : 9 Question Id : 47163915514 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Reverse osmosis is a form of membrane technology that is used to

Options :

2. ✓ Produce some fruits juices

Question Number : 10 Question Id : 47163915515 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The daily recommendations for dietary fiber are based on.....

Options :

3. ✓ Age and gender

Question Number : 11 Question Id : 47163915516 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The injury caused due to rough surface of containers is known as

Options :

1. ✓ Abrasion injury

Question Number : 12 Question Id : 47163915517 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Centrifugation process of removing bacteria from milk is known as.....

Options :

2. ✓ Bactofugation

Question Number : 13 Question Id : 47163915518 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

In duo-tri method of sensory evaluationsample(s) are used

Options :

3. ✓ Three

Question Number : 14 Question Id : 47163915519 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

.....is used as emulsifier in chocolate manufacturing

Options :

1. ✓ Lecithin

Question Number : 15 Question Id : 47163915520 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Basic concept of HACCP was developed by which company working along with NASA?

Options :

3. ✓ Pillsbury

Question Number : 16 Question Id : 47163915521 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

World food day is celebrated onOctober.

Options :

4. ✓ 16th

Question Number : 17 Question Id : 47163915522 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Phosphatase test is carried out to check to check the adequacy of.....

Options :

2. ✓ Pasteurization

Question Number : 18 Question Id : 47163915523 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which component in chilly is responsible for pungency?

Options :

1. ✓ Capsaicin

Question Number : 19 Question Id : 47163915524 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The damage to the tissue in fruits and vegetables developed due to refrigeration is called

Options :

1. ✓ Chilling injury

Question Number : 20 Question Id : 47163915525 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The purple colour of jamun fruits is due to

Options :

1. ✓ Anthocyanins

Question Number : 21 Question Id : 47163915526 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Milk fat is present in forms

Options :

2. ✓ Emulsion

Question Number : 22 Question Id : 47163915527 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Lyophilisation is also known as

Options :

1. ✓ Freeze Drying

Question Number : 23 Question Id : 47163915528 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which sugar is called milk sugar?

Options :

1. ✓ Lactose

Question Number : 24 Question Id : 47163915529 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which sugar is present in DNA?

Options :

3. ✓ Deoxyribose

Question Number : 25 Question Id : 47163915530 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The Coenzyme not involved in hydrogen transfer.....

Options :

4. ✓ FH₄

Question Number : 26 Question Id : 47163915531 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The inhibitor of transcription is.....

Options :

1. ✓ Actinomycin

Question Number : 27 Question Id : 47163915532 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Cans treat with acid resistant lacquer are called

Options :

1. ✓ R -enamel cans

Question Number : 28 Question Id : 47163915533 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following acid is predominant in tamrind?

Options :

3. ✓ Tartaric acid

Question Number : 29 Question Id : 47163915534 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

.....is widely used as flavour potentiator in processed food

Options :

1. ✓ Monosodium glutamate

Question Number : 30 Question Id : 47163915535 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Legume proteins are most limiting in

Options :

2. ✓ Methionine

Question Number : 31 Question Id : 47163915536 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

GHP stands for

Options :

3. ✓ Good hygienic practices

Question Number : 32 Question Id : 47163915537 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The NRC for pomegranate is located in

Options :

4. ✓ Solapur

Question Number : 33 Question Id : 47163915538 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The E-tounge taste evaluation is performed by

Options :

1. ✓ Liquid sensor

Question Number : 34 Question Id : 47163915539 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The major carbohydrates of rice

Options :

3. ✓ Starch

Question Number : 35 Question Id : 47163915540 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The pigments of coloured rice are

Options :

3. ✓ Both Anthocyanin and Carotenoid

Question Number : 36 Question Id : 47163915541 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The major lipids of maize oil is

Options :

1. ✓ Triglycerides

Question Number : 37 Question Id : 47163915542 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Bread flour is milled from

Hard Wheat

Question Number : 38 Question Id : 47163915543 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Baking powder is compound of

Options :

1. ✓ Sodium bicarbonate and tartrates

Question Number : 39 Question Id : 47163915544 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

In rice polishing

Options :

2. ✓ A layer of bran is removed from brown rice

Question Number : 40 Question Id : 47163915545 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Shelling out turn (in percentage) of ground nut is

Options :

3. ✓ 75

Question Number : 41 Question Id : 47163915546 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The edible portion of paddy is

Options :

3. ✓ Endosperm

Question Number : 42 Question Id : 47163915547 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Removal of bran layer from the rice is done by

Options :

4. ✓ Both Polishing and Whitening

Question Number : 43 Question Id : 47163915548 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Glazing is done on rice for

Options :

3. ✓ Transparent look

Question Number : 44 Question Id : 47163915549 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Saturated fatty acid increases

Options :

3. ✓ Heart problem

Question Number : 45 Question Id : 47163915550 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The kernel of paddy is enclosed by

Options :

4. ✓ Both Hull and Bran

Question Number : 46 Question Id : 47163915551 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The main products of corn dry milling is

Options :

3. ✓ Grits

Question Number : 47 Question Id : 47163915552 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Bulgur is the product of the

Options :

3. ✓ Wheat

Question Number : 48 Question Id : 47163915553 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Separation of broken Rice and head rice is known as

Options :

4. ✓ Grading

Question Number : 49 Question Id : 47163915554 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Removal of hull from the cereal grain called

Options :

1. ✓ Dehusking

Question Number : 50 Question Id : 47163915555 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Parboiling of paddy is following treatment

Options :

3. ✓ Hydrothermal

Question Number : 51 Question Id : 47163915556 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The oils and fats are composed of different mixture of

Options :

3. ✓ Glycerides

Question Number : 52 Question Id : 47163915557 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Roll mill separator is also known as

Options :

4. ✓ Velvet roll separator

Question Number : 53 Question Id : 47163915558 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Cracked debranned parboiled wheat is called as

Options :

2. ✓ Bulgur

Question Number : 54 Question Id : 47163915559 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Separation of cleaned products into various quality fractions on the basis of any one physical property is known as

Options :

1. ✓ Sorting

Question Number : 55 Question Id : 47163915560 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Removal of few large particles involved in the process is called

Options :

4. ✓ Scalping

Question Number : 56 Question Id : 47163915561 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The technique useful in coarse sifting is

Options :

2. ✓ Combined vertical and horizontal motion

Question Number : 57 Question Id : 47163915562 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The process of moving air through stored grain at low flow rates to maintain or improve its quality is called

Options :

2. ✓ Aeration

Question Number : 58 Question Id : 47163915563 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The percentage of endosperm in mature corn is about

Options :

3. ✓ 82%

Question Number : 59 Question Id : 47163915564 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Development of drying equation for heating or cooling is based on

Options :

1. ✓ Newton's law

Question Number : 60 Question Id : 47163915565 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Protects or conserve much of the energy expended during the production and processing of the product(food product) is known as

Options :

2. ✓ Packaging

Question Number : 61 Question Id : 47163915566 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Food packaging surrounds, enhances and..... the goods

Options :

1. ✓ Protects

Question Number : 62 Question Id : 47163915567 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Packaging is asystem of preparing goods for transport, distribution, storage, retailing and end use

Options :

3. ✓ Coordinated

Question Number : 63 Question Id : 47163915568 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Packaging means of ensuring safe delivering to ultimate consumer in sound condition at

Options :

2. ✓ minimum cost

Question Number : 64 Question Id : 47163915569 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

packaging is a techno-economic function aimed at minimizing cost of delivering while

Options :

2. ✓ Maximizing Sales

Question Number : 65 Question Id : 47163915570 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The is one which is in direct contact with the contained product

Options :

1. ✓ Primary Package

Question Number : 66 Question Id : 47163915571 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The contains a number of primary packages

Options :

2. ✓ Secondary Package

Question Number : 67 Question Id : 47163915572 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Toddy is prepared from

Options :

3. ✓ Palmyrah

Question Number : 68 Question Id : 47163915573 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Hypobaric storage is also known as

Options :

3. ✓ Low pressure storage

Question Number : 69 Question Id : 47163915574 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

A type of bioreactor used to obtain desired product from microorganism is

Options :

1. ✓ Fermentor

Question Number : 70 Question Id : 47163915575 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The fermented product obtained from cabbage is called as.....

Options :

4. ✓ Sauerkraut

Question Number : 71 Question Id : 47163915576 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

.....yeast is mainly used in bakery.

2. ✓ Saccharomyces cerevisiae

Question Number : 72 Question Id : 47163915577 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Bacteria which multiply at high temperature are known as

Options :

2. ✓ Thermophilic

Question Number : 73 Question Id : 47163915578 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

In canning Z value is defined as the temperature necessary to bring change in the TDT or D value fold.

Options :

1. ✓ 10

Question Number : 74 Question Id : 47163915579 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Pink rot on egg are produced due to the growth of

Options :

2. ✓ Pseudomonas

Question Number : 75 Question Id : 47163915580 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

In biogas which main gas used is?

Options :

2. ✓ Methane

Question Number : 76 Question Id : 47163915581 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Who is the father of tissue culture?

DELETED

Question Number : 77 Question Id : 47163915582 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Mycotoxin are produced by

Options :

1. ✓ Fungi

Question Number : 78 Question Id : 47163915583 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

..... is produced from fermented apple juice.

Options :

1. ✓ Cider

Question Number : 79 Question Id : 47163915584 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The milk is pasteurized at 62.8°C for 30 min to eliminate.....

Options :

3. ✓ *Coxiellaburnetti*

Question Number : 80 Question Id : 47163915585 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Karyogamy is

Options :

2. ✓ Union of haploid nucleus

Question Number : 81 Question Id : 47163915586 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Hops are effective against.....

Options :

1. ✓ Gram positive bacteria

Question Number : 82 Question Id : 47163915587 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Ropiness in bread is caused by

Options :

1. ✓ *Bacillus subtilis*

Question Number : 83 Question Id : 47163915588 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Non protein part of enzyme is called as.....

Options :

2. ✓ Prosthetic group

Question Number : 84 Question Id : 47163915589 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Development of undesirable odour in oil and fat due to lipolysis or oxidative breakdown of fatty acid is known as

Options :

1. ✓ Rancidity

Question Number : 85 Question Id : 47163915590 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following is not an amino acid ?

Options :

3. ✓ Cerebronic acid

Question Number : 86 Question Id : 47163915591 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

What is the minimum no. of carbon present in fatty acid?

Four

Question Number : 87 Question Id : 47163915592 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The reagent used in Selivanoff's test is

Options :

1. ✓ Resorcinol

Question Number : 88 Question Id : 47163915593 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The basic unit of photosynthetic apparatus is called as

Options :

1. ✓ Thylakoid

Question Number : 89 Question Id : 47163915594 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Citric acid cycle was discovered by

Options :

1. ✓ Hans Krebs

Question Number : 90 Question Id : 47163915595 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Two sugars differing only in configuration around one specific carbon atom are called as

Options :

2. ✓ Epimers

Question Number : 91 Question Id : 47163915596 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Deficiency of which vitamin leads to rickets.

Options :

1. ✓ Vit. D

Question Number : 92 Question Id : 47163915597 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The kinetics of most enzyme reaction are reasonably well represented by

Options :

2. ✓ Michaelis-Menten Equation

Question Number : 93 Question Id : 47163915598 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following is a non - reducing sugar?

Options :

4. ✓ Trehalose

Question Number : 94 Question Id : 47163915599 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

NAFED was established in

Options :

1. ✓ 1958

Question Number : 95 Question Id : 47163915600 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

FCI was established in

Options :

3. ✓ 1965

Question Number : 96 Question Id : 47163915601 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Food Safety and Standards Act was promulgated in which year?

Options :

2. ✓ 2006

Question Number : 97 Question Id : 47163915602 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which act is related with Grading and Marking of Agriculture Commodities?

Options :

2. ✓ AGMARK

Question Number : 98 Question Id : 47163915603 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which order is related to meat products?

Options :

2. ✓ MFPO

Question Number : 99 Question Id : 47163915604 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Head Quarters of spices board is located at

Options :

1. ✓ Cochin

Question Number : 100 Question Id : 47163915605 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which is the leading Financial Institution at international level?

Options :

2. ✓ World Bank

Question Number : 101 Question Id : 47163915606 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

International Organization for standardization (ISO) comes in the existence in

Options :

2. ✓ 1947

Question Number : 102 Question Id : 47163915607 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

APEDA was established on

Options :

1. ✓ February 13, 1986

Question Number : 103 Question Id : 47163915608 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The prevention of food adulteration act was established in

Options :

2. ✓ 1954

Question Number : 104 Question Id : 47163915609 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

WTO began functioning on

Options :

3. ✓ 1st Jan 1995

Question Number : 105 Question Id : 47163915610 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

FPO stands for.....

Options :

1. ✓ Fruit Products Order

Question Number : 106 Question Id : 47163915611 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Aromatic amino acid is

Options :

4. ✓ Phenylalanine

Question Number : 107 Question Id : 47163915612 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Codex Alimentarius commission is run by

Options :

3. ✓ FAO and WHO

Question Number : 108 Question Id : 47163915613 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

ISI has been renamed as the BSI with effect from 1st April,.....

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Question Number : 109 Question Id : 47163915614 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

ISO 22000 standard are associated with

Options :

1. ✓ Safety and quality

Question Number : 110 Question Id : 47163915615 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The five element in the management process are

Plan, Organize, Staff, Lead and Control

Question Number : 111 Question Id : 47163915616 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Premature setting of jelly is caused by

Options :

1. ✓ Low TSS

Question Number : 112 Question Id : 47163915617 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Pungency of onion is due to presence of

Options :

4. ✓ Ally propyl disulphide

Question Number : 113 Question Id : 47163915618 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Flavour in cabbage leaves is due to the glycoside

Options :

3. ✓ Sinigrin

Question Number : 114 Question Id : 47163915619 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The yellow pigment in papaya is

Options :

3. ✓ Caricaxanthin

Question Number : 115 Question Id : 47163915620 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

In litchi which portion is edible

Options :

3. ✓ Mesocarp

Question Number : 116 Question Id : 47163915621 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Inactivation of enzyme is done by

Options :

3. ✓ Blanching

Question Number : 117 Question Id : 47163915622 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Monoglycerides (GMS) emulsifier is used in

Both Bakery items and Ice creams

Question Number : 118 Question Id : 47163915623 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The full form of FDA

Options :

3. ✓ Food and Drugs Administration

Question Number : 119 Question Id : 47163915624 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The Fruit products order (FPO) was started in the year

Options :

1. ✓ 1955

Question Number : 120 Question Id : 47163915625 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Export (quality control and inspection) Act was established in the year

Options :

4. ✓ 1963

Question Number : 121 Question Id : 47163915626 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Solvent extraction oil, deoiled meal and edible flour (control) order started in the year

Options :

3. ✓ 1967

Question Number : 122 Question Id : 47163915627 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which chemical is used for controlling sprouting of onion during storage

Options :

1. ✓ malic hydrazide

Question Number : 123 Question Id : 47163915628 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The Vieth ratio between lactose, total protein and ash content of milk is

Options :

2. ✓ 13:9:2

Question Number : 124 Question Id : 47163915629 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The specific gravity of amyl alcohol used in fat test by Gerber's method

Options :

3. ✓ 0.810

Question Number : 125 Question Id : 47163915630 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Lactogenic is also known as

Options :

2. ✓ Galactopoietic

Question Number : 126 Question Id : 47163915631 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Test for mixing of cow milk and buffalo milk is

Options :

2. ✓ Hansa test

Question Number : 127 Question Id : 47163915632 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Lecithin is a component of which of the following

Options :

3. ✓ Milk lipid

Question Number : 128 Question Id : 47163915633 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The water activity of chilled meat is

Low

Question Number : 129 Question Id : 47163915634 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Oxymyoglobin has a colour of

Options :

4. ✓ Bright red

Question Number : 130 Question Id : 47163915635 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Shrink bath method was developed by

Options :

1. ✓ W. R. Grace

Question Number : 131 Question Id : 47163915636 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Fluid will become more fluid, viscosity decrease, with time as they are stirred are Known as:

3. ✓ Thixotropic

Question Number : 132 Question Id : 47163915637 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Convective heat transfer coefficient is expressed by

Options :

3. ✓ Nusselt

Question Number : 133 Question Id : 47163915638 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Pascal is a unit of

Options :

3. ✓ Pressure

Question Number : 134 Question Id : 47163915639 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The Jenssen formula is used to determine the pressure in a

Options :

3. ✓ Any type of bin

Question Number : 135 Question Id : 47163915640 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Temperature dependent of the reaction rate constant in a first order reaction can be described

Options :

3. ✓ Arrhenius law

Question Number : 136 Question Id : 47163915641 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

According to Hooke's law

Options :

4. ✓ Within elastic limits, average stress is proportional to average strain

Question Number : 137 Question Id : 47163915642 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Cryo-preservation is associated with

Options :

1. ✓ Liquid N₂

Question Number : 138 Question Id : 47163915643 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The flow in pipe is laminar, if the Reynold no. is

Options :

1. ✓ Less than 2000

Question Number : 139 Question Id : 47163915644 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Ideal plastic behavior is represented by

Options :

2. ✓ St. Venant body

Question Number : 140 Question Id : 47163915645 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Fluidity is the reciprocal of

Options :

3. ✓ Viscosity

Question Number : 141 Question Id : 47163915646 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Critical pressure of CO₂ super critical fluid is _____ bar.

Options :

2. ✓ 73.9

Question Number : 142 Question Id : 47163915647 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Eutectic temperature of the solutes in ice cream is

Options :

3. ✓ -55°C

Question Number : 143 Question Id : 47163915648 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Toothpaste is

Options :

1. ✓ Bingham plastic

Question Number : 144 Question Id : 47163915649 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The pore size of reverse osmosis is

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Question Number : 145 Question Id : 47163915650 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

For laboratory certificate which ISO is used?

Options :

3. ✓ ISO 17025

Question Number : 146 Question Id : 47163915651 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Softness of pickle is due to

Both Penicillium and Lactobacillus

Question Number : 147 Question Id : 47163915652 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following is excellent oxygen barrier?

Options :

2. ✓ Ethylene vinyl alcohol

Question Number : 148 Question Id : 47163915653 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Conversion factor used in wheat is?

Options :

3. ✓ Protein=Nitrogen *5.70

Question Number : 149 Question Id : 47163915654 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Mousy flavour in wine is due to

Options :

1. ✓ L.plantarum

Question Number : 150 Question Id : 47163915655 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

High density polyethylene has

Low gas permeability