

42/2015

Maximum : 100 marks

Time : 1 hour and 15 minutes

1. "Brewers Dried Yeast" is a by-product of _____ industry.
(A) Meat (B) Beer
(C) Poultry (D) Tea
2. Surfactants may act as _____ in food.
(A) Thickening agent (B) Preservative
(C) Stabilizer (D) Emulsifier
3. Main Reason behind packaging bread in plastic :
(A) To maintain airflow (B) To prevent drying out
(C) For good appearance (D) To improve consumer safety
4. Vitamin K₂ also known as :
(A) Menaquinone (B) Phylloquinone
(C) Naphthoquinone (D) Trocopherol
5. The enzymatic browning is due to the oxidation of phenols to :
(A) Phenolase (B) Tyrosinase
(C) Orthoquinones (D) Catecholase
6. Phenylthiocarbamide is related to :
(A) Colour (B) Texture
(C) Odour (D) Taste
7. Chicory is made out of :
(A) Coffee beans (B) Cichorium Intybus
(C) Roots of coffee (D) Chicon
8. Expand HFCS :
(A) High Fructose Corn Sugar (B) High Fructose Cane Sugar
(C) High Fructose Corn Syrups (D) High Fructose Cane Syrup

9. Food product prototype is the important step in :
(A) Food processing (B) Food preservation
(C) NPD (D) GMP
10. Sensory evaluation is related to :
(A) Composition (B) Weight
(C) Nutrient content (D) Taste
11. The process which gelatinized starch get converted liquid to gel is called as :
(A) Gelatinization (B) Putrefaction
(C) Retrogradation (D) Gel formation
12. Which one is an emulsion?
(A) Mayonnaise (B) Bread
(C) Cake (D) Ice-cream
13. 'Joule heating' is also known as :
(A) Pulsed electric heating (B) High pressure technology
(C) Microwave heating (D) Ohmic heating
14. *Citrus sinensis* is the scientific name of :
(A) Lime (B) Sweet orange
(C) Grape fruit (D) Tangerine
15. High dose of ethylene leads to :
(A) Ripening of fruit (B) Improved texture
(C) Increases shelf life of product (D) Splitting
16. _____ is a metabolic process in which carbohydrate and related compounds are oxidised with release of energy.
(A) Oxidation (B) Fermentation
(C) Rancidity (D) Putrefaction

17. The principal acid present in apple :
- (A) Citric acid (B) Tartaric acid
(C) Malic acid (D) Oxalic acid
18. The anti-staling agent used in bread making :
- (A) Glycerolipids (B) Fatty alcohol
(C) Sulphur di oxide (D) Sodium bi carbonate
19. The enzyme present in pineapple :
- (A) Papain (B) Bromelain
(C) Peptidase (D) Ficin
20. Bleaching agent used in the manufacture of wheat flour :
- (A) Potassium dichromate (B) Benzaldehyde
(C) Acetone peroxide (D) Sodium
21. Macaroni is made out of :
- (A) Rice (B) Wheat
(C) Corn (D) Maize
22. TVP is made from :
- (A) Soy (B) Peas
(C) Bengal gram (D) Cow pea
23. What is the packaging technique used for fresh or minimally processed foods?
- (A) Vacuum packaging (B) Aseptic packaging
(C) MAP (D) Active packaging
24. The pungent principle in chillies is due to an alkaloid called :
- (A) Cathepsin (B) Capsaicin
(C) Capsazepine (D) Allicin
25. _____ are those in which the content has been modified from the standard egg.
- (A) Modified eggs (B) GM eggs
(C) Designer eggs (D) Organic eggs

26. Ageing temperature of meat :
- (A) $0.5^{\circ} - 2^{\circ}\text{C}$ (B) $0.5^{\circ} - 5^{\circ}\text{C}$
 (C) $-2^{\circ}\text{C} - -3^{\circ}\text{C}$ (D) $0 - 1^{\circ}\text{C}$
27. Pearl Essence is a by-product of :
- (A) Egg (B) Poultry
 (C) Fish (D) Meat
28. What is acidulants?
- (A) Emulsifier (B) Preservative
 (C) Additive (D) Adulterant
29. "Barrier technology" is also known as :
- (A) Canning technology (B) Hurdle technology
 (C) HTST (D) High pressure technology
30. Example of marinade :
- (A) Vinegar (B) Nitrate
 (C) Nitrites (D) Calcium Ascorbate
31. Consumption of inadequately preserved and improperly refrigerated fish causes :
- (A) Ciguatera fish poisoning (B) Histamine fish poisoning
 (C) Amnesic poisoning (D) Shellfish poisoning
32. Expand AFD :
- (A) Accelerated Fish Drying (B) Accelerated Force Drying
 (C) Accelerated Freeze Drying (D) Accelerated Frequency Drying
33. 'Winterisation' is related to :
- (A) Oils (B) Fruits
 (C) Cereals (D) Meat
34. WMP stand for :
- (A) Whole Milk Process (B) Whole Milk Powder
 (C) White Milk Powder (D) Whole Milk Pasteuriser

35. The process of separation of proteins, gums, phospholipids etc from the oil refining process is called as :
- (A) Clarification (B) Centrifugation
(C) Degumming (D) Filtration
36. Viruses that can infect bacteria are called :
- (A) Bacteriophage (B) Polyphage
(C) Bacterivore (D) Viriome
37. Gas produced during fermentation :
- (A) NO₂ (B) NH₃
(C) CO₂ (D) CO
38. Favism is caused by :
- (A) Broad beans (B) Cow pea
(C) Mung bean (D) Peanut
39. HPLC stand for :
- (A) High Pressure Liquid Chromatography
(B) High Performance Liquid Chromatography
(C) High Pressure Line Chromatography
(D) High Potential Liquid Chromatography
40. The device helps to detect the odour and flavour of food sample :
- (A) Electronic nose (B) Electronic detector
(C) Electronic odour separator (D) Electronic analyser
41. What is the use of enrober in food industry?
- (A) Protects from hazards (B) Packaging
(C) Additive (D) To coat a food item with another
42. MPN stand for :
- (A) Most Probable Number (B) Multi Probable Number
(C) Maximum Probable Number (D) Minimum Probable Number

43. Phosphatase test is used in the analysis of :
- (A) Water (B) Tea
(C) Milk (D) Juice
44. Chinese Restaurant Syndrome is associated with :
- (A) Saponine (B) Glutamates
(C) Lutein (D) Erythrosine
45. What is the reason for blanching vegetables prior to freezing?
- (A) To maintain colour (B) To denature enzymes
(C) To improve texture (D) To prevent microbial activity
46. Homofermenter bacteria converts carbohydrate to :
- (A) Acetic acid (B) Hydrochloric acid
(C) Ethyl alcohol (D) Lactic acid
47. In which year the FSSAI act came into effect?
- (A) 2005 (B) 2007
(C) 2006 (D) 1999
48. The enzyme used in the coagulation of milk :
- (A) Chymosin (B) Phospholipase
(C) Amylase (D) Xylanase
49. Central AGMARK Laboratory situated in :
- (A) Mysore (B) Pune
(C) Nagpur (D) Hyderabad
50. Green vegetables subjected to heat processing and storage turn from bright green to dull olive brown colour due to the conversion of chlorophyll to :
- (A) Phytol (B) Polyphenols
(C) Pheophytins (D) Malvidin

51. Mesophilic bacteria lives at a temperature of :
(A) 0°C (B) 20-45°C
(C) 0-7°C (D) 15°C
52. MFPO stand for :
(A) Meat Food Product Order (B) Milk Food Product Order
(C) Meat Fruit Product Order (D) Meat Food Prevention Order
53. Percentage of fat present in cow milk :
(A) 3% (B) 2%
(C) 5% (D) 8%
54. Liver sausage is an example for :
(A) Cooked sausage (B) Dry sausage
(C) Fresh sausage (D) Raw sausage
55. Temperature-time combination of HTST pasteurisation :
(A) 72°C for 15 min (B) 76°C for 15 min
(C) 82°C for 15 min (D) 75°C for 20 min
56. The study of fungi is called as :
(A) Mycology (B) Phycology
(C) Protistology (D) Protozoology
57. The colouring matter used in the butter making process :
(A) Caramel (B) Quinoline
(C) Annatto (D) Erythrosine
58. The preservation technique using radiation is also known as :
(A) Uperization (B) Cold sterilization
(C) Dry sterilization (D) Heat sterilization
59. Basidiomycetes fungi are commonly known as :
(A) Fungi imperfecti (B) Sac fungi
(C) Club fungi (D) Conjugation fungi

60. The inability to digest the sugar found in milk leads to :
- (A) Protein intolerance (B) Sucrose intolerance
(C) Food intolerance (D) Latose intolerance
61. Eukaryotic bacteria do not contains :
- (A) Mesozomes (B) Chromosomes
(C) Ribosome (D) Nucleus
62. The main photosynthetic pigment of spirulina :
- (A) Polyene enolates (B) Hemocyanin
(C) Phycocyanin (D) Luciferin
63. Specific gravity of milk :
- (A) 1.028 – 1.030 (B) 1.013 – 1.018
(C) 1.050 – 1.052 (D) 1.014 – 1.015
64. MSG is used as :
- (A) Flavour enhancer (B) Thickening agent
(C) Colour enhancer (D) Emulsifier
65. Lathyrism is caused by :
- (A) Grass pea (B) Pea nut
(C) Bengal gram (D) Green peas
66. _____ is a micronutrient.
- (A) Flourine (B) Sodium
(C) Phosphorous (D) Chlorine
67. Tannins are also called as :
- (A) Quercetin (B) Gallotannic acid
(C) Anthraquinone (D) Tartaric acid

68. The deficiency disorder caused by protein :
- (A) Scurvy (B) Beri-beri
(C) Kwashiorker (D) Night blindness
69. Which packaging material has less chance to decompose?
- (A) Steel (B) Glass
(C) Aluminium (D) Waxed cardboard
70. Vacreation refers to :
- (A) Vacuum sterilization (B) Vacuum packaging
(C) Vacuum pasteurization (D) Vacuum creation
71. Freon 12 is used as :
- (A) Stabilizer (B) Refrigerant
(C) Preservative (D) Antioxidant
72. The complete active enzyme, consisting of both the protein and the cofactor, is called :
- (A) Holoenzyme (B) Mobilized enzyme
(C) Immobilized enzyme (D) Sumo enzyme
73. Aflatoxins are produced by :
- (A) Rhizopus (B) Ascomycota
(C) Aspergillus flavus (D) Saccharomyces
74. Time-temperature combination for Thermization :
- (A) 63-65°C for 15 sec (B) 65-67°C for 20 sec
(C) 70-75°C for 15 sec (D) 72°C for 15 sec
75. How much percentage of lactic starter is added in cultured buttermilk?
- (A) 2% (B) 3%
(C) 1% (D) 4%
76. What is SWMA?
- (A) Solid Waste Management Act (B) Solid Water Management Act
(C) State Waste Management Act (D) State Water Management Act