

1. Which of the following is a reducing sugar ?  
(1) Lactose (2) Maltose  
(3) Cellobiose (4) All of the above
2. What is the usual particle size of the commercially milled wheat flour ?  
(1) Less than 250 microns  
(2) More than 200 micron but less than 300 microns  
(3) Not larger than 200 microns  
(4) Less than 350 microns
3. Which of the following antistaling agent is used in bread making as a softener ?  
(1) Polysorbate 60 (2) Sodium stearoyl Lactylate  
(3) Diaecetyl tartaric acid (4) All of the above
4. Which of the following is not true about damaged starch ?  
(1) It absorbs more water  
(2) It loses crystalline structure  
(3) It loses the property of birefringence  
(4) High level of damaged starch increases stiffness of the dough
5. Safe moisture content for the storage of paddy is :  
(1) 12% (2) 14% (3) 13% (4) 16%
6. Steeping during wet milling of corn increases the moisture content upto :  
(1) 40-45% (2) 25-30%  
(3) 30-40% (4) 20-30%
7. Who first stated that micro-organisms are responsible for the spoilage of fruits and vegetables during storage ?  
(1) Spallanzani (2) Louis Pasteur  
(3) Mulder (4) Nicolas Appert
8. A food product containing less than ..... calories per serving is known as low calorie food.  
(1) 20 (2) 50 (3) 60 (4) 40

9. Which of the following will be present in large amounts in overripe fruit ?
- (1) Protopectin (2) Pectinic acid  
(3) Pectin (4) Pectic acid
10. The frequency of microwaves is in the range of :
- (1) 100 - 4000 MHz (2) 300-3000 MHz  
(3) 500-5000 MHz (4) 250 - 2500 MHz
11. Which of the following is a sugar alcohol produced from glucose ?
- (1) Mannitol (2) Sorbitol  
(3) Xylitol (4) Glycerol
12. Scalding in poultry processing is done to :
- (1) Facilitate defeathering (2) Facilitate bleeding  
(3) Facilitate evisceration (4) Control bacterial growth
13. Normally used pressure in high pressure processing of foods is .....
- (1) 600 MPa (2) 1200 MPa  
(3) 200 MPa (4) 1500 MPa
14. A dose of ..... is effective in controlling the sprouting in potatoes and onions.
- (1) 0.2 to 0.5 KGy (2) 0.1 to 1.0 KGy  
(3) 0.02 to 0.05 KGy (4) 1.0 to 2.0 KGy
15. Blanching is primarily done to :
- (1) Reduction of microbial load  
(2) Inactivate natural food enzymes  
(3) Removal extraneous matters and fruit peels  
(4) Stabilize the color and flavor of the products
16. Cold storage temperature for the foods ranges from :
- (1) -2°C to 16°C (2) 4°C to 16°C  
(3) 4°C to 7°C (4) -2°C to 7°C

17. Cow milk contains .....% MF and ..... % MSNF :  
(1) 5.0-6.0, 9.0 (2) 3.5-4.0, 8.5 (3) 3.0-3.5, 9.0 (4) 4.5, 8.5
18. Egg yolk contains about.....% of protein content.  
(1) 25 (2) 17 (3) 20 (4) 12
19. Which of the following has highest fat content ?  
(1) Sorghum (2) Bajra (3) Maize (4) Oat
20. Radurization is :  
(1) Use of low radiation 0.75 - 2.5 kGy  
(2) Use of 2.5 - 10 kGy radiation dose  
(3) Use of high radiation dose 10- 25 kGy  
(4) Pasteurization without radiation
21. Which of these IS/ISO 9000 standard is meant for certification ?  
(1) IS/ISO 9001 : 2008 (2) IS/ISO 9000 : 2005  
(3) IS/ISO 9004 : 2009 (4) IS/ISO 19011 : 2011
22. A ..... has flat ends, one of which will become convex when the side of the can is struck or the temperature of contents is increased.  
(1) Flats (2) Flipper  
(3) Soft swell (4) Springer
23. Spray dried cultures of *Propionibacterium freudenreichii* are added to milk used for the manufacturing of ..... to improve the flavor.  
(1) Cheddar cheese (2) Cottage cheese  
(3) Swiss cheese (4) All of the above
24. Musty or earthy flavour in meat is due to :  
(1) Actinomyces (2) Micrococcus  
(3) Serratia (4) Chromobacterium
25. Purplish red colour of meat is due to :  
(1) Myoglobin ( $Fe^{2+}$ ) (2) Nitric oxide myoglobin ( $Fe^{2+}$ )  
(3) Metmyoglobin ( $Fe^{3+}$ ) (4) Oxymyoglobin ( $Fe^{2+}$ )

- 26.** Cooking meat by direct radiant heat such as open fire or gas flame or electric oven is also known as :
- (1) Braising            (2) Broiling            (3) Roasting            (4) Stewing
- 27.** Lean meat contains about :
- (1) 15-20% protein                                  (2) 12-15% protein  
(3) 20-23% protein                                  (4) 8-12% protein
- 28.** Which of the following are medium acid foods ?
- (1) Corn, asparagus                                  (2) Meat, spaghetti  
(3) Pears, figs    (4) Sauerkraut, pineapple
- 29.** Jonathan and Rome beauty are the varieties of which of the following fruit used commonly for canning ?
- (1) Banana            (2) Pineapple            (3) Grapes            (4) Apple
- 30.** Which of the following is used for the clarification of juices by degrading the pectin ?
- (1) Kaolin    (2) Filtragol  
(3) Kieselguhr    (4) All of the above
- 31.** The pH range of majority of juices is
- (1) 3.0-4.5            (2) 3.5-4.5            (3) 3.5-4.0            (4) 4.0-4.5
- 32.** Legally, what is total soluble solid content of a fruit preserve ?
- (1) 68.0%            (2) 68.5%            (3) 67.5%            (4) 69.0%
- 33.** The pH of egg yolk in a freshly laid egg is :
- (1) Slightly alkaline                                  (2) Slightly acidic  
(3) Neutral    (4) Highly alkaline
- 34.** *Phaseolus mungo* is also known as :
- (1) Urd dal            (2) Mung dal            (3) Masur dal            (4) Tur dal
- 35.** During *tempeh* production from soyabean, the fermenting agents are :
- (1) Molds    (2) Bacteria  
(3) Both mold and bacteria                          (4) None of above

36. Which of the following types of wheat has the highest protein content ?  
(1) Bread wheat (2) Macaroni wheat  
(3) Club wheat (4) Durum wheat
37. Which of the following statement is not true about the spice oleoresins ?  
(1) These are the concentrated liquid form of the spices  
(2) These are obtained from the fresh native spice using solvent extraction  
(3) These are obtained from the dried spices using solvent extraction  
(4) These are mainly used as flavoring agents
38. Pre-cooling of fruit and vegetables is done at a temperature :  
(1) 5-10°C (2) 10-12°C (3) 15-17°C (4) 15-20°C
39. The enzyme which is responsible for browning of fruit and vegetables is :  
(1) Lipoxidase (2) Polyphenoloxidase  
(3) Amylase (4) Protease
40. Organic acids as preservatives are particularly effective against :  
(1) Putrefaction (2) Rancidity  
(3) Autolysis (4) Lipolysis
41. Maize is poor in :  
(1) Lysine and methionine (2) Only lysine  
(3) Tryptophan and methionine (4) Lysine and tryptophan
42. The percentage of ingested protein/nitrogen absorbed into blood stream is known as :  
(1) Net protein utilisation (2) Protein efficiency ratio  
(3) Digestibility coefficient (4) Biological value of protein
43. Milk is a good source of :  
(1) Proteins, calcium and iron (2) Proteins, calcium and ascorbic acid  
(3) Proteins, lactose and retinol (4) Proteins, lactose and essential fatty acids
44. Which among the following is an essential amino acid ?  
(1) Cysteine (2) Leucine (3) Tyrosine (4) Aspartic acid

45. Which of the following is not essential fatty acid ?  
(1) Oleic acid (2) Linoleic acid  
(3) Arachidonic acid (4) Linolenic acid
46. People consuming polished rice as their staple food are prone to :  
(1) Beriberi (2) Pellagra  
(3) Both (1) and (2) (4) None of these
47. Food safety and standards authority of India was established in :  
(1) August 2006 (2) Sept. 2008  
(3) August 2011 (4) Sept. 2010
48. The Indian standards on 'Food hygiene- Hazard analysis and critical control points (HACCP)-System and guidelines for its application is :  
(1) IS 18001 : 2007 (2) IS 15000 : 1998  
(3) IS 14001 : 1996 (4) IS 19011 : 2011
49. Which of the following statements is not true ?  
(1) Modified atmosphere can also be created passively by the respiration of product inside the package  
(2) In modified atmosphere package, composition of the gas atmosphere changes during storage  
(3) Modified atmosphere storage and controlled atmosphere storage mostly operate at ambient pressure  
(4) In vacuum packaging, air is removed from the headspace of the package and the initial atmosphere is controlled
50. Nisin, an antimicrobial peptide is produced by :  
(1) Lactococcus lactis (2) Streptococcus lactis  
(3) Leuconostoc mesenteroids (4) Both (1) and (3)
51. Which of the following is a non-nutritive natural sweetener ?  
(1) Sucralose (2) Thaumatin  
(3) Xylitol (4) Isomalt

52. One of the functions of sodium nitrite in meat products is to .....
- (1) Inhibit mold growth
  - (2) Inhibit growth of *Clostridium botulinum* in vacuum packaged cured meats
  - (3) Minimize purge in vacuum packaged meats
  - (4) Reduce color fading in aerobically packaged cured meats
53. Cason regression models can be used to describe :
- (1) Pasting properties of materials
  - (2) Convection heat transfer properties of materials
  - (3) Mixing behavior of materials
  - (4) Rheological properties of materials
54. Which of the following chemicals not added to bread to prevent mold growth ?
- (1) Sodium benzoate
  - (2) Calcium propionate
  - (3) Potassium sorbate
  - (4) Potassium benzoate
55. Which is the correct sequence of the given plastic materials in the decreasing order of their tensile properties ?
- (1) PVC, HDPE, LDPE, PET
  - (2) PET, HDPE, LDPE, PVC
  - (3) PVC, LDPE, HDPE, PET
  - (4) PET, LDPE, HDPE, PVC
56. Maltodextrins have dextrose value
- (1) Less than 5
  - (2) More than 20
  - (3) Less than 20
  - (4) Less than 50
57. If the temperature of atmosphere increases at constant absolute humidity, the wet bulb temperature would.
- (1) Increase
  - (2) Decrease
  - (3) Remains constant
  - (4) First decrease then increase
58. The breaking of starch molecules to smaller and sweet tasting molecules in the presence of dry heat is called :
- (1) Caramelization
  - (2) Dextrinization
  - (3) Inversion
  - (4) Saccharification

59. Which of these processes is one of the oldest techniques used to preserve foods, one of the most utilized, and the most energy intensive ?
- (1) Drying (2) Fermentation  
(3) Refrigeration and freezing (4) Pickiling
60. Tomatoes are stored and shipped at temperature between
- (1) 70 to 90°F (2) 50 to 65°F  
(3) 15-20°F (4) 0 to 30°F
61. The organisms which can grow both in presence and absence of oxygen ?
- (1) Aerobes (2) Anaerobes  
(3) Faculative anaerobes (4) Strict aerobes
62. Milk fat differs from other common fats in having a larger percentage of
- (1) Free fatty acids (2) Saturated fatty acids  
(3) Volatile fatty acids (4) Long chain fatty acids
63. Cholesterol is a chemical that actually belongs to the ..... family.
- (1) Carbohydrate (2) Fat  
(3) Alcohol (4) Oil
64. At what concentration chlorine sanitizing solutions are usually used in the dairy industry ?
- (1) 50-100 ppm (2) 100-200 ppm  
(3) 200-500 ppm (4) 500-800 ppm
65. The time-temperature combinations used for producing sterilized milk are :
- (1) 145°C for 3 sec (2) 121°C for 15 min  
(3) 136°C for 6 sec (4) 115°C for 3 min
66. Which of the following is considered to be one of the hardest types of chesse ?
- (1) Roquefort (2) Cheddar  
(3) Swiss (4) Parmesan
67. Khaman, a famous Gujarati fermented product is produced from :
- (1) Bengalgram (2) Blackgram (3) Greengram (4) Soybean



68. The fat content of margarine is generally :
- (1) More than 80% (2) Less than 70%  
(3) More than 65% (4) More than 90%
69. Which of the following is considered as precursor of vanillin, a universally used flavoring compound ?
- (1) Isoamyl acetate (2) 6 pentyl 2 pyrone  
(3) Benzaldehyde (4) Ferulic acid
70. The sodium salt of glutamic acid, monosodium glutamate (MSG), is used as a food additive. MSG is produced by an efficient bioprocess using a strain of :
- (1) Corynebacterium (2) Kluyveromyces  
(3) Leuconostoc (4) Xanthomonas
71. Which of the following compounds are responsible for the characteristics citrus or piney flavor ?
- (1) Ketones (2) Phenolics  
(3) Terpenoids (4) Esters
72. Which of the following technique is commonly used for the preparation of fruit juice concentrate ?
- (1) Ultrafiltration (2) Microfiltration  
(3) Nanofiltration (4) Osmosis
73. Which of the following statement is not correct ?
- (1) Z Value is measure of the resistance power of the M.O.'s to the heat treatment  
(2) Hot fill is most effective with acid foods  
(3) The microbial inactivation during ohmic heating is mainly due to thermal effect  
(4) Only (2) and (3) are correct
74. Kick's law is generally used to determinate the energy requirements during :
- (1) Size reduction (2) Microwave heating  
(3) Ohmic heating (4) Mass transfer
75. Which of the following is water soluble ?
- (1) Carotenes (2) Betanin  
(3) Xanthophyll (4) lycopene

76. Nature of Gliadin is :
- (1) Viscous (2) Elastic  
(3) Extensive (4) Tough
77. Which of these is not a random type of sampling?
- (1) Simple random sampling (2) Cluster sampling  
(3) Composite sampling (4) Quota sampling
78. Which term is used while studying fluid properties?
- (1) Reynolds number (2) Grashof number  
(3) Prandtl number (4) Nuselt number
79. Ongoing effort to maintain the integrity of a food process to maintain the reliability of achieving an outcome is called :
- (1) Quality control (2) Quality improvement  
(3) Quality assurance (4) None of the above
80. Most extrusion processes for food processing maintain moisture below :
- (1) 40% (2) 30% (3) 50% (4) 25%
81. Tomato sauce is an example of :
- (1) Casson plastic (2) Pseudoplastic  
(3) Newtonian fluid (4) Dilatant
82. AGMARK was promulgated in :
- (1) 1954 (2) 1934 (3) 1935 (4) 1937
83. In recent years biscuits, cookies and crackers are packed in :
- (1) RCF coated with LDPE/PVE (2) PET/AI foil/LDPE  
(3) OPP either plane or coextruded (4) RCF coated with acrylic
84. Glazing of fish is done to protect fish from :
- (1) Oxidation and freezer burn (2) Microbial spoilage  
(3) Freezer burn (4) Chemical spoilage

85. The centrifugal pump depend upon the ..... of a fluid to develop pressure.  
(1) Inertia (2) Energy (3) Density (4) Viscosity
86. .... is the process used primarily for oils used in salad dressing.  
(1) Winterization (2) Deodorization  
(3) Bleaching (4) Degumming
87. The germ constitutes ..... in com.  
(1) 11% (2) 12% (3) 8% (4) 10%
88. The organism involved in the production of dhokla, idli or dosa is :  
(1) *Aspergillus oryzae* (2) *Leuconostoc mesenteroids*  
(3) *Latobacillus lactis* (4) *Monascus purpureus*
89. Protein content in soya protein concentrate is :  
(1) 72% (2) 80% (3) 42% (4) 52%
90. At what concentration salt acts as a preservative ?  
(1) 15-20% (2) 10-12% (3) 8-10% (4) 3-5%
91. First patent constitutès ..... percent separation from 72% extraction.  
(1) 100 (2) 80 (3) 70 (4) 90
92. For highly acidic foods cans used are of :  
(1) mR type (2) I type (3) mC type (4) m type
93. In case of CAP and MAP which of these gases are introduced, monitored or adjusted ?  
(1) Oxygen and carbon dioxide (2) Oxygen and nitrogen  
(3) Nitrogen and carbon dioxide (4) Oxygen, nitrogen and carbon dioxide
94. The chemicals used for the aseptic packaging of foods are :  
(1) Sulfur, peracetic acid and ethylene oxide  
(2) Hydrogen peroxide, per acetic acid, ethylene oxide  
(3) Hydrogen peroxide, per acetic acid, sulfur  
(4) Hydrogen peroxide, sulfur and ethylene oxide

95. Chymosin enzymes has been successfully cloned in :  
(1) Mold                      (2) Yeast                      (3) Bacteria                      (4) All of the above
96. Which of the following vitamins are dominantly present in cereals?  
(1) Thiamin, riboflavin, niacin  
(2) Vitamin A, thiamine, niacin  
(3) Vitamin B 12, thiamine, niacin  
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97. Wheat gliadin and glutenin, which forms gluten, respectively belong to :  
(1) Globulins and prolamins  
(2) Prolamins and globulins  
(3) Prolamins and glutelins  
(4) Albumins and globulins
98. Which of the following type of flour has the least bran content in it?  
(1) Short patent                      (2) Long patent  
(3) Second clear                      (4) Fancy patent
99. Pumpernickel flour is a dark coarse meal produced from ..... :  
(1) Rye                      (2) Oat  
(3) Corn                      (4) Sorghum
100. Which of the following statement is not true ?  
(1) High ratio cakes have weight of sugar more than flour  
(2) Both sugar and fat act as tenderizing agents in cake  
(3) Unshortened cake are leavened mainly by air or steam  
(4) Angel cake is an example of shortened cake

1. Maize is poor in :
  - (1) Lysine and methionine
  - (2) Only lysine
  - (3) Tryptophan and methionine
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- (1) PVC, HDPE, LDPE, PET (2) PET, HDPE, LDPE, PVC  
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46. Maltodextrins have dextrose value
- (1) Less than 5 (2) More than 20  
(3) Less than 20 (4) Less than 50

47. If the temperature of atmosphere increases at constant absolute humidity, the wet bulb temperature would.
- (1) Increase (2) Decrease  
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48. The breaking of starch molecules to smaller and sweet tasting molecules in the presence of dry heat is called :
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50. Tomatoes are stored and shipped at temperature between
- (1) 70 to 90°F (2) 50 to 65°F  
(3) 15-20°F (4) 0 to 30°F
51. The organisms which can grow both in presence and absence of oxygen ?
- (1) Aerobes (2) Anaerobes  
(3) Faculative anaerobes (4) Strict aerobes
52. Milk fat differs from other common fats in having a larger percentage of
- (1) Free fatty acids (2) Saturated fatty acids  
(3) Volatile fatty acids (4) Long chain fatty acids
53. Cholesterol is a chemical that actually belongs to the ..... family.
- (1) Carbohydrate (2) Fat  
(3) Alcohol (4) Oil
54. At what concentration chlorine sanitizing solutions are usually used in the dairy industry ?
- (1) 50-100 ppm (2) 100-200 ppm  
(3) 200-500 ppm (4) 500-800 ppm

55. The time-temperature combinations used for producing sterilized milk are :
- (1) 145°C for 3 sec (2) 121°C for 15 min  
(3) 136°C for 6 sec (4) 115°C for 3 min
56. Which of the following is considered to be one of the hardest types of chesse ?
- (1) Roquefort (2) Cheddar (3) Swiss (4) Parmesan
57. Khaman, a famous Gujarati fermented product is produced from :
- (1) Bengalgram (2) Blackgram (3) Greengram (4) Soybean
58. The fat content of margarine is generally :
- (1) More than 80% (2) Less than 70%  
(3) More than 65% (4) More than 90%
59. Which of the following is considered as precursor of vanillin, a universally used flavoring compound ?
- (1) Isoamyl acetate (2) 6 pentyl 2 pyrone  
(3) Benzaldehyde (4) Ferulic acid
60. The sodium salt of glutamic acid, monosodium glutamate (MSG), is used as a food additive. MSG is produced by an efficient bioprocess using a strain of :
- (1) Corynebacterium (2) Kluyveromyces  
(3) Leuconostoc (4) Xanthomonas
61. Which of these IS/ISO 9000 standard is meant for certification ?
- (1) IS/ISO 9001 : 2008 (2) IS/ISO 9000 : 2005  
(3) IS/ISO 9004 : 2009 (4) IS/ISO 19011 : 2011
62. A ..... has flat ends, one of which will become convex when the side of the can is struck or the temperature of contents is increased.
- (1) Flats (2) Flipper  
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63. Spray dried cultures of *Propionibacterium freudenreichii* are added to milk used for the manufacturing of ..... to improve the flavor.
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64. Musty or earthy flavour in meat is due to :
- (1) Actinomycetes (2) Micrococcus  
(3) Serratia (4) Chromobacterium
65. Purplish red colour of meat is due to :
- (1) Myoglobin ( $Fe^{2+}$ ) (2) Nitric oxide myoglobin ( $Fe^{2+}$ )  
(3) Metmyoglobin ( $Fe^{3+}$ ) (4) Oxymyoglobin ( $Fe^{2+}$ )
66. Cooking meat by direct radiant heat such as open fire or gas flame or electric oven is also known as :
- (1) Braising (2) Broiling (3) Roasting (4) Stewing
67. Lean meat contains about :
- (1) 15-20% protein (2) 12-15% protein  
(3) 20-23% protein (4) 8-12% protein
68. Which of the following are medium acid foods ?
- (1) Corn, asparagus (2) Meat, spaghetti  
(3) Pears, figs (4) Sauerkraut, pineapple
69. Jonathan and Rome beauty are the varieties of which of the following fruit used commonly for canning ?
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70. Which of the following is used for the clarification of juices by degrading the pectin ?
- (1) Kaolin (2) Filtragol  
(3) Kieselguhr (4) All of the above
71. Which of the following is a sugar alcohol produced from glucose ?
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72. Scalding in poultry processing is done to :
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 (1) 600 MPa          (2) 1200 MPa          (3) 200 MPa          (4) 1500 MPa
74. A dose of ..... is effective in controlling the sprouting in potatoes and onions.  
 (1) 0.2 to 0.5 KGy                                  (2) 0.1 to 1.0 KGy  
 (3) 0.02 to 0.05 KGy                              (4) 1.0 to 2.0 KGy
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 (1) Reduction of microbial load  
 (2) Inactivate natural food enzymes  
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 (1)  $-2^{\circ}\text{C}$  to  $16^{\circ}\text{C}$                                       (2)  $4^{\circ}\text{C}$  to  $16^{\circ}\text{C}$   
 (3)  $4^{\circ}\text{C}$  to  $7^{\circ}\text{C}$     (4)  $-2^{\circ}\text{C}$  to  $7^{\circ}\text{C}$
77. Cow milk contains .....% MF and ..... % MSNF :  
 (1) 5.0-6.0, 9.0          (2) 3.5-4.0, 8.5          (3) 3.0-3.5, 9.0          (4) 4.5, 8.5
78. Egg yolk contains about.....% of protein content.  
 (1) 25                      (2) 17                      (3) 20                      (4) 12
79. Which of the following has highest fat content ?  
 (1) Sorghum          (2) Bajra                      (3) Maize                      (4) Oat
80. Radurization is :  
 (1) Use of low radiation 0.75 - 2.5 kGy  
 (2) Use of 2.5 - 10 kGy radiation dose  
 (3) Use of high radiation dose 10- 25 kGy  
 (4) Pasteurization without radiation
81. Tomato sauce is an example of :  
 (1) Casson plastic                                      (2) Pseudoplastic  
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82. AGMARK was promulgated in :  
(1) 1954                      (2) 1934                      (3) 1935                      (4) 1937
83. In recent years biscuits, cookies and crackers are packed in :  
(1) RCF coated with LDPE/PVE                      (2) PET/Al foil/LDPE  
(3) OPP either plane or coextruded                      (4) RCF coated with acrylic
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86. .... is the process used primarily for oils used in salad dressing.  
(1) Winterization                      (2) Deodorization  
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87. The germ constitutes ..... in com.  
(1) 11%                      (2) 12%                      (3) 8%                      (4) 10%
88. The organism involved in the production of dhokla, idli or dosa is :  
(1) *Aspergillus oryzae*                      (2) *Leuconostoc mesenteroides*  
(3) *Lactobacillus lactis*                      (4) *Monascus purpureus*
89. Protein content in soya protein concentrate is :  
(1) 72%                      (2) 80%                      (3) 42%                      (4) 52%
90. At what concentration salt acts as a preservative ?  
(1) 15-20%                      (2) 10-12%                      (3) 8-10%                      (4) 3-5%
91. The pH range of majority of juices is  
(1) 3.0-4.5                      (2) 3.5-4.5                      (3) 3.5-4.0                      (4) 4.0-4.5
92. Legally, what is total soluble solid content of a fruit preserve ?  
(1) 68.0%                      (2) 68.5%                      (3) 67.5%                      (4) 69.0%

93. The pH of egg yolk in a freshly laid egg is :  
(1) Slightly alkaline (2) Slightly acidic  
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94. *Phaseolus mungo* is also known as :  
(1) Urd dal (2) Mung dal (3) Masur dal (4) Tur dal
95. During *tempeh* production from soyabean, the fermenting agents are :  
(1) Molds (2) Bacteria  
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96. Which of the following types of wheat has the highest protein content ?  
(1) Bread wheat (2) Macaroni wheat  
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97. Which of the following statement is not true about the spice oleoresins ?  
(1) These are the concentrated liquid form of the spices  
(2) These are obtained from the fresh native spice using solvent extraction  
(3) These are obtained from the dried spices using solvent extraction  
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98. Pre-cooling of fruit and vegetables is done at a temperature :  
(1) 5-10°C (2) 10-12°C (3) 15-17°C (4) 15-20°C
99. The enzyme which is responsible for browning of fruit and vegetables is :  
(1) Lipoxidase (2) Polyphenoloxidase  
(3) Amylase (4) Protease
100. Organic acids as preservatives are particularly effective against :  
(1) Putrefaction (2) Rancidity  
(3) Autolysis (4) Lipolysis



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11. Which of the following is a non-nutritive natural sweetener ?  
(1) Sucralose (2) Thaumatin (3) Xylitol (4) Isomalt
12. One of the functions of sodium nitrite in meat products is to .....  
(1) Inhibit mold growth  
(2) Inhibit growth of *Clostridium botulinum* in vacuum packaged cured meats  
(3) Minimize purge in vacuum packaged meats  
(4) Reduce color fading in aerobically packaged cured meats
13. Cason regression models can be used to describe :  
(1) Pasting properties of materials  
(2) Convection heat transfer properties of materials  
(3) Mixing behavior of materials  
(4) Rheological properties of materials
14. Which of the following chemicals not added to bread to prevent mold growth ?  
(1) Sodium benzoate (2) Calcium propionate  
(3) Potassium sorbate (4) Potassium benzoate
15. Which is the correct sequence of the given plastic materials in the decreasing order of their tensile properties ?  
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31. Which of the following compounds are responsible for the characteristics citrus or piney flavor ?  
(1) Ketones                      (2) Phenolics  
(3) Terpenoids                      (4) Esters
32. Which of the following technique is commonly used for the preparation of fruit juice concentrate ?  
(1) Ultrafiltration                      (2) Microfiltration  
(3) Nanofiltration                      (4) Osmosis
33. Which of the following statement is not correct ?  
(1) Z Value is measure of the resistance power of the M.O.'s to the heat treatment  
(2) Hot fill is most effective with acid foods  
(3) The microbial inactivation during ohmic heating is mainly due to thermal effect  
(4) Only (2) and (3) are correct
34. Kick's law is generally used to determinate the energy requirements during :  
(1) Size reduction                      (2) Microwave heating  
(3) Ohmic heating                      (4) Mass transfer
35. Which of the following is water soluble ?  
(1) Carotenes                      (2) Betanin  
(3) Xanthophyll                      (4) lycopene

36. Nature of Gliadin is :
- (1) Viscous (2) Elastic  
(3) Extensive (4) Tough
37. Which of these is not a random type of sampling?
- (1) Simple random sampling (2) Cluster sampling  
(3) Composite sampling (4) Quota sampling
38. Which term is used while studying fluid properties?
- (1) Reynolds number (2) Grashof number  
(3) Prandtl number (4) Nusselt number
39. Ongoing effort to maintain the integrity of a food process to maintain the reliability of achieving an outcome is called :
- (1) Quality control (2) Quality improvement  
(3) Quality assurance (4) None of the above
40. Most extrusion processes for food processing maintain moisture below :
- (1) 40% (2) 30% (3) 50% (4) 25%
41. Which of the following is a reducing sugar ?
- (1) Lactose (2) Maltose  
(3) Cellobiose (4) All of the above
42. What is the usual particle size of the commercially milled wheat flour ?
- (1) Less than 250 microns  
(2) More than 200 micron but less than 300 microns  
(3) Not larger than 200 microns  
(4) Less than 350 microns
43. Which of the following antistaling agent is used in bread making as a softener ?
- (1) Polysorbate 60  
(2) Sodium stearoyl Lactylate  
(3) Diacetyl tartaric acid  
(4) All of the above

44. Which of the following is not true about damaged starch ?  
(1) It absorbs more water  
(2) It loses crystalline structure  
(3) It loses the property of birefringence  
(4) High level of damaged starch increases stiffness of the dough
45. Safe moisture content for the storage of paddy is :  
(1) 12%                      (2) 14%                      (3) 13%                      (4) 16%
46. Steeping during wet milling of corn increases the moisture content upto :  
(1) 40-45%                      (2) 25-30%  
(3) 30-40%                      (4) 20-30%
47. Who first stated that micro-organisms are responsible for the spoilage of fruits and vegetables during storage ?  
(1) Spallanzani                      (2) Louis Pasteur  
(3) Mulder                      (4) Nicolas Appert
48. A food product containing less than ..... calories per serving is known as low calorie food.  
(1) 20                      (2) 50                      (3) 60                      (4) 40
49. Which of the following will be present in large amounts in overripe fruit ?  
(1) Protopectin                      (2) Pectinic acid  
(3) Pectin                      (4) Pectic acid
50. The frequency of microwaves is in the range of :  
(1) 100 - 4000 MHz                      (2) 300-3000 MHz  
(3) 500-5000 MHz                      (4) 250 - 2500 MHz
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(3) Use of high radiation dose 10- 25 kGy  
(4) Pasteurization without radiation



71. Maize is poor in :
- (1) Lysine and methionine (2) Only lysine  
(3) Tryptophan and methionine (4) Lysine and tryptophan
72. The percentage of ingested protein/nitrogen absorbed into blood stream is known as :
- (1) Net protein utilisation (2) Protein efficiency ratio  
(3) Digestibility coefficient (4) Biological value of protein
73. Milk is a good source of :
- (1) Proteins, calcium and iron (2) Proteins, calcium and ascorbic acid  
(3) Proteins, lactose and retinol (4) Proteins, lactose and essential fatty acids
74. Which among the following is an essential amino acid ?
- (1) Cysteine (2) Leucine  
(3) Tyrosine (4) Aspartic acid
75. Which of the following is not essential fatty acid ?
- (1) Oleic acid (2) Linoleic acid  
(3) Arachidonic acid (4) Linolenic acid
76. People consuming polished rice as their staple food are prone to :
- (1) Beriberi (2) Pellagra  
(3) Both (1) and (2) (4) None of these
77. Food safety and standards authority of India was established in :
- (1) August 2006 (2) Sept. 2008  
(3) August 2011 (4) Sept. 2010
78. The Indian standards on 'Food hygiene- Hazard analysis and critical control points (HACCP)-System and guidelines for its application is :
- (1) IS 18001 : 2007 (2) IS 15000 : 1998  
(3) IS 14001 : 1996 (4) IS 19011 : 2011

79. Which of the following statements is not true ?
- (1) Modified atmosphere can also be created passively by the respiration of product inside the package
  - (2) In modified atmosphere package, composition of the gas atmosphere changes during storage
  - (3) Modified atmosphere storage and controlled atmosphere storage mostly operate at ambient pressure
  - (4) In vacuum packaging, air is removed from the headspace of the package and the initial atmosphere is controlled
80. Nisin, an antimicrobial peptide is produced by :
- (1) Lactococcus lactis
  - (2) Streptococcus lactis
  - (3) Leuconostoc mesenteroids
  - (4) Both (1) and (3)
81. First patent constitutes ..... percent separation from 72% extraction.
- (1) 100
  - (2) 80
  - (3) 70
  - (4) 90
82. For highly acidic foods cans used are of :
- (1) mR type
  - (2) I type
  - (3) mC type
  - (4) m type
83. In case of CAP and MAP which of these gases are introduced, monitored or adjusted ?
- (1) Oxygen and carbon dioxide
  - (2) Oxygen and nitrogen
  - (3) Nitrogen and carbon dioxide
  - (4) Oxygen, nitrogen and carbon dioxide
84. The chemicals used for the aseptic packaging of foods are :
- (1) Sulfur, peracetic acid and ethylene oxide
  - (2) Hydrogen peroxide, per acetic acid, ethylene oxide
  - (3) Hydrogen peroxide, per acetic acid, sulfur
  - (4) Hydrogen peroxide, sulfur and ethylene oxide
85. Chymosin enzymes has been successfully cloned in :
- (1) Mold
  - (2) Yeast
  - (3) Bacteria
  - (4) All of the above

86. Which of the following vitamins are dominantly present in cereals?
- (1) Thiamin, riboflavin, niacin
  - (2) Vitamin A, thiamine, niacin
  - (3) Vitamin B 12, thiamine, niacin
  - (4) Vitamin A, vitamin B 12 and vitamin C
87. Wheat gliadin and glutenin, which forms gluten, respectively belong to :
- (1) Globulins and prolamins
  - (2) Prolamins and globulins
  - (3) Prolamins and glutelins
  - (4) Albumins and globulins
88. Which of the following type of flour has the least bran content in it?
- (1) Short patent
  - (2) Long patent
  - (3) Second clear
  - (4) Fancy patent
89. Pumpnickel flour is a dark coarse meal produced from .....
- (1) Rye
  - (2) Oat
  - (3) Corn
  - (4) Sorghum
90. Which of the following statement is not true ?
- (1) High ratio cakes have weight of sugar more than flour
  - (2) Both sugar and fat act as tenderizing agents in cake
  - (3) Unshortened cake are leavened mainly by air or steam
  - (4) Angel cake is an example of shortened cake
91. The organisms which can grow both in presence and absence of oxygen ?
- (1) Aerobes
  - (2) Anaerobes
  - (3) Faculative anaerobes
  - (4) Strict aerobes
92. Milk fat differs from other common fats in having a larger percentage of
- (1) Free fatty acids
  - (2) Saturated fatty acids
  - (3) Volatile fatty acids
  - (4) Long chain fatty acids

93. Cholesterol is a chemical that actually belongs to the ..... family.  
(1) Carbohydrate (2) Fat  
(3) Alcohol (4) Oil
94. At what concentration chlorine sanitizing solutions are usually used in the dairy industry ?  
(1) 50-100 ppm (2) 100-200 ppm  
(3) 200-500 ppm (4) 500-800 ppm
95. The time-temperature combinations used for producing sterilized milk are :  
(1) 145°C for 3 sec (2) 121°C for 15 min  
(3) 136°C for 6 sec (4) 115°C for 3 min
96. Which of the following is considered to be one of the hardest types of chesse ?  
(1) Roquefort (2) Cheddar  
(3) Swiss (4) Parmesan
97. Khaman, a famous Gujarati fermented product is produced from :  
(1) Bengalgram (2) Blackgram (3) Greengram (4) Soybean
98. The fat content of margarine is generally :  
(1) More than 80% (2) Less than 70%  
(3) More than 65% (4) More than 90%
99. Which of the following is considered as precursor of vanillin, a universally used flavoring compound ?  
(1) Isoamyl acetate (2) 6 pentyl 2 pyrone  
(3) Benzaldehyde (4) Ferulic acid
100. The sodium salt of glutamic acid, monosodium glutamate (MSG), is used as a food additive. MSG is produced by an efficient bioprocess using a strain of :  
(1) Corynebacterium (2) Kluyveromyces  
(3) Leuconostoc (4) Xanthomonas

1. First patent constitutes ..... percent separation from 72% extraction.  
(1) 100                      (2) 80                      (3) 70                      (4) 90
2. For highly acidic foods cans used are of :  
(1) mR type              (2) I type              (3) mC type              (4) m type
3. In case of CAP and MAP which of these gases are introduced, monitored or adjusted ?  
(1) Oxygen and carbon dioxide              (2) Oxygen and nitrogen  
(3) Nitrogen and carbon dioxide              (4) Oxygen, nitrogen and carbon dioxide
4. The chemicals used for the aseptic packaging of foods are :  
(1) Sulfur, peracetic acid and ethylene oxide  
(2) Hydrogen peroxide, per acetic acid, ethylene oxide  
(3) Hydrogen peroxide, per acetic acid, sulfur  
(4) Hydrogen peroxide, sulfur and ethylene oxide
5. Chymosin enzymes has been successfully cloned in :  
(1) Mold              (2) Yeast              (3) Bacteria              (4) All of the above
6. Which of the following vitamins are dominantly present in cereals?  
(1) Thiamin, riboflavin, niacin  
(2) Vitamin A, thiamine, niacin  
(3) Vitamin B 12, thiamine, niacin  
(4) Vitamin A, vitamin B 12 and vitamin C
7. Wheat gliadin and glutenin, which forms gluten, respectively belong to :  
(1) Globulins and prolamins  
(2) Prolamins and globulins  
(3) Prolamins and glutelins  
(4) Albumins and globulins
8. Which of the following type of flour has the least bran content in it?  
(1) Short patent                                      (2) Long patent  
(3) Second clear                                      (4) Fancy patent

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- (1) Rye (2) Oat  
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10. Which of the following statement is not true ?
- (1) High ratio cakes have weight of sugar more than flour  
(2) Both sugar and fat act as tenderizing agents in cake  
(3) Unshortened cake are leavened mainly by air or steam  
(4) Angel cake is an example of shortened cake
11. The pH range of majority of juices is
- (1) 3.0-4.5 (2) 3.5-4.5 (3) 3.5-4.0 (4) 4.0-4.5
12. Legally, what is total soluble solid content of a fruit preserve ?
- (1) 68.0% (2) 68.5% (3) 67.5% (4) 69.0%
13. The pH of egg yolk in a freshly laid egg is :
- (1) Slightly alkaline (2) Slightly acidic  
(3) Neutral (4) Highly alkaline
14. *Phaseolus mungo* is also known as :
- (1) Urd dal (2) Mung dal (3) Masur dal (4) Tur dal
15. During *tempeh* production from soyabean, the fermenting agents are :
- (1) Molds (2) Bacteria  
(3) Both mold and bacteria (4) None of above
16. Which of the following types of wheat has the highest protein content ?
- (1) Bread wheat (2) Macaroni wheat  
(3) Club wheat (4) Durum wheat
17. Which of the following statement is not true about the spice oleoresins ?
- (1) These are the concentrated liquid form of the spices  
(2) These are obtained from the fresh native spice using solvent extraction  
(3) These are obtained from the dried spices using solvent extraction  
(4) These are mainly used as flavoring agents

18. Pre-cooling of fruit and vegetables is done at a temperature :  
(1) 5-10°C                      (2) 10-12°C                      (3) 15-17°C                      (4) 15-20°C
19. The enzyme which is responsible for browning of fruit and vegetables is :  
(1) Lipoxidase    (2) Polyphenoloxidase  
(3) Amylase    (4) Protease
20. Organic acids as preservatives are particularly effective against :  
(1) Putrefaction    (2) Rancidity  
(3) Autolysis    (4) Lipolysis
21. Which of the following compounds are responsible for the characteristics citrus or piney flavor ?  
(1) Ketones    (2) Phenolics  
(3) Terpenoids    (4) Esters
22. Which of the following technique is commonly used for the preparation of fruit juice concentrate ?  
(1) Ultrafiltration    (2) Microfiltration  
(3) Nanofiltration    (4) Osmosis
23. Which of the following statement is not correct ?  
(1) Z Value is measure of the resistance power of the M.O.'s to the heat treatment  
(2) Hot fill is most effective with acid foods  
(3) The microbial inactivation during ohmic heating is mainly due to thermal effect  
(4) Only (2) and (3) are correct
24. Kick's law is generally used to determinate the energy requirements during :  
(1) Size reduction    (2) Microwave heating  
(3) Ohmic heating    (4) Mass transfer
25. Which of the following is water soluble ?  
(1) Carotenes    (2) Betanin  
(3) Xanthophyll    (4) lycopene
26. Nature of Gliadin is :  
(1) Viscous                      (2) Elastic                      (3) Extensive                      (4) Tough

27. Which of these is not a random type of sampling?  
(1) Simple random sampling (2) Cluster sampling  
(3) Composite sampling (4) Quota sampling
28. Which term is used while studying fluid properties?  
(1) Reynolds number (2) Grashof number  
(3) Prandtl number (4) Nuselt number
29. Ongoing effort to maintain the integrity of a food process to maintain the reliability of achieving an outcome is called :  
(1) Quality control (2) Quality improvement  
(3) Quality assurance (4) None of the above
30. Most extrusion processes for food processing maintain moisture below :  
(1) 40% (2) 30% (3) 50% (4) 25%
31. Which of these IS/ISO 9000 standard is meant for certification ?  
(1) IS/ISO 9001 : 2008 (2) IS/ISO 9000 : 2005  
(3) IS/ISO 9004 : 2009 (4) IS/ISO 19011 : 2011
32. A ..... has flat ends, one of which will become convex when the side of the can is struck or the temperature of contents is increased.  
(1) Flats (2) Flipper  
(3) Soft swell (4) Springer
33. Spray dried cultures of *Propionibacterium freudenreichii* are added to milk used for the manufacturing of ..... to improve the flavor.  
(1) Cheddar cheese (2) Cottage cheese  
(3) Swiss cheese (4) All of the above
34. Musty or earthy flavour in meat is due to :  
(1) Actinomycetes (2) Micrococcus  
(3) Serratia (4) Chromobacterium
35. Purplish red colour of meat is due to :  
(1) Myoglobin ( $Fe^{2+}$ ) (2) Nitric oxide myoglobin ( $Fe^{2+}$ )  
(3) Metmyoglobin ( $Fe^{3+}$ ) (4) Oxymyoglobin ( $Fe^{2+}$ )



36. Cooking meat by direct radiant heat such as open fire or gas flame or electric oven is also known as :
- (1) Braising              (2) Broiling              (3) Roasting              (4) Stewing
37. Lean meat contains about :
- (1) 15-20% protein                                      (2) 12-15% protein  
(3) 20-23% protein                                      (4) 8-12% protein
38. Which of the following are medium acid foods ?
- (1) Corn, asparagus                                      (2) Meat, spaghetti  
(3) Pears, figs    (4) Sauerkraut, pineapple
39. Jonathan and Rome beauty are the varieties of which of the following fruit used commonly for canning ?
- (1) Banana                      (2) Pineapple                      (3) Grapes                      (4) Apple
40. Which of the following is used for the clarification of juices by degrading the pectin ?
- (1) Kaolin    (2) Filtragol  
(3) Kieselguhr    (4) All of the above
41. The organisms which can grow both in presence and absence of oxygen ?
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- (1) Corynebacterium (2) Kluyveromyces  
(3) Leuconostoc (4) Xanthomonas
51. Tomato sauce is an example of :
- (1) Casson plastic (2) Pseudoplastic  
(3) Newtonian fluid (4) Dilatant
52. AGMARK was promulgated in :
- (1) 1954 (2) 1934 (3) 1935 (4) 1937
53. In recent years biscuits, cookies and crackers are packed in :
- (1) RCF coated with LDPE/PVE (2) PET/AI foil/LDPE  
(3) OPP either plane or coextruded (4) RCF coated with acrylic

54. Glazing of fish is done to protect fish from :
- (1) Oxidation and freezer burn                      (2) Microbial spoilage  
(3) Freezer burn    (4) Chemical spoilage
55. The centrifugal pump depend upon the ..... of a fluid to develop pressure.
- (1) Inertia                      (2) Energy                      (3) Density                      (4) Viscosity
56. .... is the process used primarily for oils used in salad dressing.
- (1) Winterization    (2) Deodorization  
(3) Bleaching    (4) Degumming
57. The germ constitutes ..... in com.
- (1) 11%                      (2) 12%                      (3) 8%                      (4) 10%
58. The organism involved in the production of dhokla, idli or dosa is :
- (1) *Aspergillus oryzae*    (2) *Leuconostoc mesenteroids*  
(3) *Latobacillus lactis*    (4) *Monascus purpureus*
59. Protein content in soya protein concentrate is :
- (1) 72%                      (2) 80%                      (3) 42%                      (4) 52%
60. At what concentration salt acts as a preservative ?
- (1) 15-20%                      (2) 10-12%                      (3) 8-10%                      (4) 3-5%
61. Maize is poor in :
- (1) Lysine and methionine    (2) Only lysine  
(3) Tryptophan and methionine    (4) Lysine and tryptophan
62. The percentage of ingested protein/nitrogen absorbed into blood stream is known as :
- (1) Net protein utilisation    (2) Protein efficiency ratio  
(3) Digestibility coefficient    (4) Biological value of protein
63. Milk is a good source of :
- (1) Proteins, calcium and iron    (2) Proteins, calcium and ascorbic acid  
(3) Proteins, lactose and retinol    (4) Proteins, lactose and essential fatty acids

64. Which among the following is an essential amino acid ?  
(1) Cysteine (2) Leucine  
(3) Tyrosine (4) Aspartic acid
65. Which of the following is not essential fatty acid ?  
(1) Oleic acid (2) Linoleic acid  
(3) Arachidonic acid (4) Linolenic acid
66. People consuming polished rice as their staple food are prone to :  
(1) Beriberi (2) Pellagra  
(3) Both (1) and (2) (4) None of these
67. Food safety and standards authority of India was established in :  
(1) August 2006 (2) Sept. 2008  
(3) August 2011 (4) Sept. 2010
68. The Indian standards on 'Food hygiene- Hazard analysis and critical control points (HACCP)-System and guidelines for its application is :  
(1) IS 18001 : 2007 (2) IS 15000 : 1998  
(3) IS 14001 : 1996 (4) IS 19011 : 2011
69. Which of the following statements is not true ?  
(1) Modified atmosphere can also be created passively by the respiration of product inside the package  
(2) In modified atmosphere package, composition of the gas atmosphere changes during storage  
(3) Modified atmosphere storage and controlled atmosphere storage mostly operate at ambient pressure  
(4) In vacuum packaging, air is removed from the headspace of the package and the initial atmosphere is controlled
70. Nisin, an antimicrobial peptide is produced by :  
(1) Lactococcus lactis (2) Streptococcus lactis  
(3) Leuconostoc mesenteroids (4) Both (1) and (3)

71. Which of the following is a non-nutritive natural sweetener ?
- (1) Sucralose (2) Thaumatin  
(3) Xylitol (4) Isomalt
72. One of the functions of sodium nitrite in meat products is to .....
- (1) Inhibit mold growth  
(2) Inhibit growth of *Clostridium botulinum* in vacuum packaged cured meats  
(3) Minimize purge in vacuum packaged meats  
(4) Reduce color fading in aerobically packaged cured meats
73. Cason regression models can be used to describe :
- (1) Pasting properties of materials  
(2) Convection heat transfer properties of materials  
(3) Mixing behavior of materials  
(4) Rheological properties of materials
74. Which of the following chemicals not added to bread to prevent mold growth ?
- (1) Sodium benzoate (2) Calcium propionate  
(3) Potassium sorbate (4) Potassium benzoate
75. Which is the correct sequence of the given plastic materials in the decreasing order of their tensile properties ?
- (1) PVC, HDPE, LDPE, PET (2) PET, HDPE, LDPE, PVC  
(3) PVC, LDPE, HDPE, PET (4) PET, LDPE, HDPE, PVC
76. Maltodextrins have dextrose value
- (1) Less than 5 (2) More than 20  
(3) Less than 20 (4) Less than 50
77. If the temperature of atmosphere increases at constant absolute humidity, the wet bulb temperature would.
- (1) Increase (2) Decrease  
(3) Remains constant (4) First decrease then increase

78. The breaking of starch molecules to smaller and sweet tasting molecules in the presence of dry heat is called :
- (1) Caramelization (2) Dextrinization  
(3) Inversion (4) Saccharification
79. Which of these processes is one of the oldest techniques used to preserve foods, one of the most utilized, and the most energy intensive ?
- (1) Drying (2) Fermentation  
(3) Refrigeration and freezing (4) Pickiling
80. Tomatoes are stored and shipped at temperature between
- (1) 70 to 90°F (2) 50 to 65°F  
(3) 15-20°F (4) 0 to 30°F
81. Which of the following is a reducing sugar ?
- (1) Lactose (2) Maltose  
(3) Cellobiose (4) All of the above
82. What is the usual particle size of the commercially milled wheat flour ?
- (1) Less than 250 microns  
(2) More than 200 micron but less than 300 microns  
(3) Not larger than 200 microns  
(4) Less than 350 microns
83. Which of the following antistaling agent is used in bread making as a softener ?
- (1) Polysorbate 60 (2) Sodium stearoyl Lactylate  
(3) Diaecetyl tartaric acid (4) All of the above
84. Which of the following is not true about damaged starch ?
- (1) It absorbs more water  
(2) It loses crystalline structure  
(3) It loses the property of birefringence  
(4) High level of damaged starch increases stiffness of the dough

85. Safe moisture content for the storage of paddy is :  
(1) 12%                      (2) 14%                      (3) 13%                      (4) 16%
86. Steeping during wet milling of corn increases the moisture content upto :  
(1) 40-45%                      (2) 25-30%  
(3) 30-40%                      (4) 20-30%
87. Who first stated that micro-organisms are responsible for the spoilage of fruits and vegetables during storage ?  
(1) Spallanzani                      (2) Louis Pasteur  
(3) Mulder                      (4) Nicolas Appert
88. A food product containing less than ..... calories per serving is known as low calorie food.  
(1) 20                      (2) 50                      (3) 60                      (4) 40
89. Which of the following will be present in large amounts in overripe fruit ?  
(1) Protopectin                      (2) Pectinic acid  
(3) Pectin                      (4) Pectic acid
90. The frequency of microwaves is in the range of :  
(1) 100 - 4000 MHz                      (2) 300-3000 MHz  
(3) 500-5000 MHz                      (4) 250 - 2500 MHz
91. Which of the following is a sugar alcohol produced from glucose ?  
(1) Mannitol                      (2) Sorbitol  
(3) Xylitol                      (4) Glycerol
92. Scalding in poultry processing is done to :  
(1) Facilitate defeathering                      (2) Facilitate bleeding  
(3) Facilitate evisceration                      (4) Control bacterial growth
93. Normally used pressure in high pressure processing of foods is .....  
(1) 600 MPa                      (2) 1200 MPa  
(3) 200 MPa                      (4) 1500 MPa

94. A dose of ..... is effective in controlling the sprouting in potatoes and onions.
- (1) 0.2 to 0.5 KGy (2) 0.1 to 1.0 KGy  
(3) 0.02 to 0.05 KGy (4) 1.0 to 2.0 KGy
95. Blanching is primarily done to :
- (1) Reduction of microbial load  
(2) Inactivate natural food enzymes  
(3) Removal extraneous matters and fruit peels  
(4) Stabilize the color and flavor of the products
96. Cold storage temperature for the foods ranges from :
- (1) -2°C to 16°C (2) 4°C to 16°C  
(3) 4°C to 7°C (4) -2°C to 7°C
97. Cow milk contains .....% MF and ..... % MSNF :
- (1) 5.0-6.0, 9.0 (2) 3.5-4.0, 8.5 (3) 3.0-3.5, 9.0 (4) 4.5, 8.5
98. Egg yolk contains about.....% of protein content.
- (1) 25 (2) 17 (3) 20 (4) 12
99. Which of the following has highest fat content ?
- (1) Sorghum (2) Bajra (3) Maize (4) Oat
100. Radurization is :
- (1) Use of low radiation 0.75 - 2.5 kGy  
(2) Use of 2.5 - 10 kGy radiation dose  
(3) Use of high radiation dose 10- 25 kGy  
(4) Pasteurization without radiation



Ph.D./ URS FOOD TECHNOLOGY

S.No	A	B	C	D
1	4✓	4✓	1	3✓
2	3✓	3✓	2	2✓
3	3✓	3✓	3	4✓
4	4✓	2✓	1	2✓
5	2✓	1✓	1	2✓
6	1✓	1✓	2	1✓
7	1✓	2✓	3	3✓
8	4✓	2✓	2	4✓
9	4✓	4✓	4	1✓
10	2✓	1✓	2	4✓
11	2✓	3✓	2	3✓
12	1✓	2✓	2	1✓
13	1✓	4✓	4	2✓
14	3✓	1✓	4	1✓
15	2✓	2✓	2	4✓
16	1✓	1✓	3	1✓
17	2✓	4✓	2	2✓
18	2✓	3✓	2	3✓
19	4✓	1✓	1	2✓
20	1✓	1✓	2	1✓
21	1✓	3✓	1	3✓
22	2✓	2✓	4	2✓
23	3✓	4✓	3	4✓
24	1✓	2✓	1	1✓
25	1✓	2✓	4	2✓
26	2✓	1✓	1	1✓
27	3✓	3✓	2	4✓
28	2✓	4✓	2	3✓
29	4✓	1✓	1	1✓
30	2✓	4✓	1	1✓
31	3✓	4✓	3	1✓
32	1✓	3✓	2	2✓
33	2✓	3✓	4	3✓
34	1✓	4✓	1	1✓
35	4✓	2✓	2	1✓
36	1✓	1✓	1	2✓
37	2✓	1✓	4	3✓
38	3✓	4✓	3	2✓
39	2✓	4✓	1	4✓
40	1✓	2✓	1	2✓
41	4✓	2✓	4	1✓
42	3✓	2✓	3	3✓
43	3✓	4✓	3	3✓
44	2✓	4✓	4	3✓
45	1✓	2✓	2	1✓

*Rajesh*

	A	B	C	D
46	1✓	3✓	1	4✓
47	2✓	2✓	1	1✓
48	2✓	2✓	4	1✓
49	4✓	1✓	4	4✓
50	1✓	2✓	2	1✓
51	2✓	1✓	3	1✓
52	2✓	3✓	1	4✓
53	4✓	3✓	2	3✓
54	4✓	3✓	1	1✓
55	2✓	1✓	4	4✓
56	3✓	4✓	1	1✓
57	2✓	1✓	2	2✓
58	2✓	1✓	3	2✓
59	1✓	4✓	2	1✓
60	2✓	1✓	1	1✓
61	1✓	1✓	2	4✓
62	3✓	2✓	1	3✓
63	3✓	3✓	1	3✓
64	3✓	1✓	3	2✓
65	1✓	1✓	2	1✓
66	4✓	2✓	1	1✓
67	1✓	3✓	2	2✓
68	1✓	2✓	2	2✓
69	4✓	4✓	4	4✓
70	1✓	2✓	1	1✓
71	3✓	2✓	4	2✓
72	2✓	1✓	3	2✓
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*Palmer*

	A	B	C	D
93	4✓	2✓	3	1✓
94	2✓	1✓	3	3✓
95	2✓	4✓	1	2✓
96	1✓	1✓	4	1✓
97	3✓	2✓	1	2✓
98	4✓	3✓	1	2✓
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Rajan