389 PU M Sc Food Science and Nutrition

198	f 100 PU_2016_389_E Ich of the following is an alpha lactone? Vit.D Vit.A Vit. K
0	Vit. C
110	f 100 PU_2016_389_E din is soluble in:-
0	Alcohol
0	Sugar
0	Dilute acid and alkali
0	Salt
191 Whi	f 100 PU_2016_389_E ich of the following is a keto triose?
0	Erythrose
0	Ribulose
0	Glyceraldehyde
	Dihydroxyacetone
152	F 100 PU_2016_389_E Ich of the following is not an essential amino acid? Histidine Methionine
	Leucine
	Proline
139 Sap follo	f 100 PU_2016_389_E conification number is the number of milligrams of KOH required to saponify 1 g fat. Which of the owing statement is true about saponification number?
0	The shorter is the chain length of fatty acids the higher is the saponification number
0	The shorter is the chain length of fatty acids, the lower will be the saponification number
0	The lower is the saturation of fatty acid, the higher will be saponification number

0	The higher the chain saturation of fatty acid, the lower will be saponification number
132 Pole	F 100 PU_2016_389_E enske value of fatty acid indicates
	Level of saturation in the fatty acid
	Indication of branching of fatty acid in the fat
_	How much volatile fatty acid can be extracted through saponification
0	How much unsaturation is there in the fatty acid
174	F 100 PU_2016_389_E content in pure KMS is:-
0	25.5%
0	75.5%
0	57.7%
	78.2%
215 A ke	F100 PU_2016_389_E eto pentose will have sterioisomers. 8 4 6 10
214	F 100 PU_2016_389_E ch of the following is non-climactric fruit?
0	Grape
0	Mango
0	Banana
-	Apple
149	of 100 PU_2016_389_E ong the 20 standard proteins coding amino acids, which one is least occurs in proteins? Glycine
0	Alanine
0	Methionine

11 of 100 133 PU_2016_389_E For distant marketing, tomato fruits are harvested at:- Turning stage Red ripe stage Immature green stage Mature green stage Mature green stage Maltose is a disaccharide of Fructose and lactose Glucose and glucose Glucose and galactose Glucose and lactose Glucose and lactose If a product is said to be "Sugar Free" it contains how much sugar? Less than 0.5 grams of sugar per serving Less than 10.0 grams None Not more than 40 kcal per serving 14 of 100 136 PU_2016_389_E Goat and sheep milk contains% MF and% MSNF. 3.5-4.0, 8.5 3.0-3.5, 9.0 4.5, 8.5 5.0-6.0, 9.0
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4.5, 8.5
4.5, 6.5
5.0-6.0, 9.0
,
15 of 100 158 PU_2016_389_E Which of the following is an example for a bio-plastic? Poly-L-lysine
Polyglutamate
Polyaspartate

0	All of the above
170 Carı	of 100 PU_2016_389_E nosine is a dipeptide of histidine and
0	β-alanine
0	α-lysine
0	β-histidine
О	β-lysine
113 Whi	of 100 PU_2016_389_E ch of the following is a rapid precooling method:-
0	Vacuum Cooling
0	Hydro Cooling
0	Evaporative Cooling
0	Forced air Cooling
192 Mois	PU_2016_389_E sture content in dried vegetable is:- 6% 5% 2%
0	3%
178 Stor	PU_2016_389_E rage temperature for Asparagus is:- 0 - 5°C 5 - 7°C 10 - 15°C
_	7 - 11°C
20 (117) Whi	of 100 PU_2016_389_E ch chemical is used for controlling sprouting of onions in storage?
0	Ethylene (C ₂ H ₄)
0	Ascorbic acid
0	Maleic Hydrazide (MH)

\cup	Gallic acid
153 The	of 100 PU_2016_389_E Limiting Amino acid in green vegetables is:-
0	Methionine
0	Arginine
0	Tryptophan
0	Lysine
114 Gre	of 100 PU_2016_389_E eater the number of carbon atom in chain of fatty acid
0	The melting point will be lower
0	The boiling point will be lesser
0	The boiling point will be higher
0	The melting point will be higher
179	of 100 PU_2016_389_E imum number of carbon required for a ketose sugar to have cyclic structure is:- 4 3 5
118	of 100 PU_2016_389_E nauba wax is an example for
0	Soft wax
0	Liquid wax
0	Hard wax
	Archaebacterial wax
25 of 100 157 PU_2016_389_E Histones are rich in	
0	Histidine
0	Arginine

0	Lysine and Arginine
173 Whi	of 100 PU_2016_389_E ich of the following amino acid is sweet in taste?
0	Alanine
0	Glycine
0	Glutamic acid
0	None of the above
134 Whi	of 100 PU_2016_389_E ich of the following statement is true?
0	Oxidative rancidity is observed more frequently in vegetable fats than animal fats
0	Plants fats ado not undergo oxidative rancidity
0	Oxidative rancidity is observed more frequently in animal fats than vegetable fats
0	Oxidative rancidity can be effectively checked by dehydrogenation of fatty acids
197 Stor and	of 100 PU_2016_389_E rage of fruits and vegetables, where the gas composition is changed from that of normal atmosphere a precise control is maintained over the atmospheric composition during storage period is known as:-
0	Cold storage
0	Hypobaric storage
0	Controlled Atmospheric (CA) storage
0	Modified Atmospheric (MA) storage
177 Lec	of 100 PU_2016_389_E tins are
0	Enzymes specific to carbohydrates
0	Carbohydrates specific to enzymes
0	Proteins specific to sugars
0	Sugars specific to proteins
30 of 100 196 PU_2016_389_E A sweetener used in sugar less gums and candies:-	
0	Ribitol
0	Xylitol

\circ	Inositol
0	Mannitol
210	of 100 PU_2016_389_E dy from coconut is prepared by:- Bacteria Fungi Yeast Fermentation
199	of 100 PU_2016_389_E min which is not found in Fruits and Vegetables is:-
\circ	Vitamin A
\circ	Vitamin B ₁₂
0	Vitamin B ₆
0	Vitamin B ₁
213	of 100 PU_2016_389_E gus which mostly grown on grapes:- Colletotrichum Penicillium Botrytis Geotrichum
216	of 100 PU_2016_389_E ee is adulterated with:- Oil Artificial fat Vanaspathi
0	Rancid fat
112	of 100 PU_2016_389_E Iliflower curds can be stored for a month at:-
0	15°C with 60-80% RH
100	20°C with 50-70% RH

О	O°C with 85-90% RH
0	15°C with 60-65% RH
131	of 100 PU_2016_389_E nber of milligrams of KOH required to neutralize fatty acid present in 1 g of fat is called:-
0	Saponification number
0	Acid number
0	Potassium number
·	lodine number
195	PU_2016_389_E erness in peach is due to:-
	Sugar
0	Prunasin acid
0	Malic acid
0	Hydrocyanin
135	of 100 PU_2016_389_E cific gravity of lipid is
0	1.0
0	0.8
0	0.2
0	1.5
115 Nati	of 100 PU_2016_389_E ure of Gliadin is:-
0	Extensive
0	Elastic
0	Tough
0	Viscous
130	of 100 PU_2016_389_E curing, sweet potato are kept for 10 days at:-
0	40°C and 70% RH
0	80°C and 30% RH

0	30°C and 80% RH 25°C and 85% RH
111: Amo	of 100 a PU_2016_389_E ong the following, which is best maturity index for Grape?
0	Colour
0	Size
0	TSS
0	Shape
172	of 100 PU_2016_389_E centration of SO₂ in concentrated juice is:-
0	1500 ppm
0	500 ppm
0	350 ppm
	1000 ppm
151	of 100 PU_2016_389_E at is the molecular weight of Glycine?
0	95 gmol/L
0	75 gmol/L
0	90 gmol/L
0	80 gmol/L
129	of 100 PU_2016_389_E perally fats with unsaturated fatty acids are at room temperature (25°C)
	Solid
	Liquid in the presence of oxygen
	Liquid in the absence of oxygen
	Liquid
176	of 100 PU_2016_389_E yme responsible for converting pectin into pectic acid is:-
0	Poly Galucturonase
0	Pectinase

0	Proto-peclinase
0	Pectic Methyl Esterase (PME)
217 The	of 100 PU_2016_389_E reserve food material of green algae is:-
0	Floridian starch
0	Laminarin
0	Starch
0	Chrysolaminarin
194	PU_2016_389_E erness in Citrus juice is due to:-
_	Glucosides
0	Sugar
0	Vitamins
	Acid
137	of 100 PU_2016_389_E ch refrigerant is commonly used is used in cold storage in our country?
0	Ethylene
0	Carbide
0	Ammonia
0	Sodium Bcnzoate
193	of 100 PU_2016_389_E glycosidic linkage between two glucose molecules in isomaltose is:-
0	α 1 - 4
0	α1-6
-	β1-4
	β1-4
211	of 100 PU_2016_389_E tly dry fruit are rich in:-
0	Protein
0	Carbohydrates

C Vitamins	
C Fats	
51 of 100 175 PU_2016_389_E Minimum number of carbon required for a monosaccharide:- 1 2 3 4	
52 of 100 138 PU_2016_389_E For Low Sugar content, potato tubers are stored at:-	
[©] 20°C	
[©] 5°C	
[©] 15°C	
[©] 10°C	
53 of 100 156 PU_2016_389_E Gluten is viscous and elastic in nature and is combination of:- Albumin and Globulin Globulin and gliadin Glutenin and starch Gliadin and glutenin	
54 of 100 171 PU_2016_389_E Mango fruits can be best stored at a temperature of:-	
° -4°C	
O 16°C	
C 8°C	
° 0°C	
55 of 100 212 PU_2016_389_E Formation of absicission layer is maturity index of:-	
C Leafy vegetables	
Melons	

0	Tomato
0	Onion
159	of 100 PU_2016_389_E nach is rich in:-
0	Vitamin B
0	Vitamin A
0	Vitamin E
0	Vitamin C
150 Dou	of 100 PU_2016_389_E uble toned milk contains% MF and% MSNF.
0	3.5, 8.5
0	3.0, 8.5
0	1.5, 9.0
0	4.5, 8.5
154	of 100 PPU_2016_389_E gle letter code of pyrrolysine is J U B O
111 Am	of 100 PU_2016_389_E inolevulinic acid, the first product in porphyrin biosynthesis in eukaryotes, is synthesized from
and	I succinyl-CoA.
0	Tryptophan
0 0	Glycine
	Methionine
	Valine
155	of 100 5 PU_2016_389_E combined milk contains% MF and% MSNF.
-	5.0, 9.0

\cup	4.5, 8.5
0	3.5, 8.5
0	3.0, 9.0
226 Hen	of 100 PU_2016_389_M and Chicken disorder is associated with:-
0	Tomato
0	Guava
0	Mango
0	Grapes
245 Glut	of 100 PU_2016_389_M tenin forms disulfide bond.
0	Both above
0	Intermolecular
0	Intramolecular
0	None of the above
63 of 100 249 PU_2016_389_M Which of these is not a Non-Random type of sampling	
0	Haphazard sampling
0	Restricted sampling
0	Judgment sampling
0	Systematic sampling
222 Whi	of 100 PU_2016_389_M ch of the following is an aldotriose?
0	Ribulose
0	Dihydroxyacetone
0	Erythrose
0	Glyceraldehyde
65	
	of 100 PU_2016_389_M fron is adulterated with:-

0	Cassia bark
0	Marigold dried flower
0	Wheat fibres dried
221	of 100 PU_2016_389_M ximum density of water is at atemperature of:- 4°C 0°C -7°C
0	46°C
243	of 100 BPU_2016_389_M panoleptic estimation is a:-
0	Microscopic method
0	Objective method
0	Subjective method
	Chemical method
241	of 100 PU_2016_389_M mmon salt is adulterated with:-
0	White dried leaves
0	Talcum powder
0	White powdered stone or chalk
0	Cassia bark
229 Cov	of 100 PU_2016_389_M w milk contains% MF and% MSNF.
0	3.5-4.0, 8.5
0	5.0-6.0, 9.0
0	3.0-3.5, 9.0
O	4.5, 8.5
220	of 100 PU_2016_389_M eglycosidic linkage between glucose molecule in maltose is:-
100	β1-2

0	α 1 - 4
\circ	β1-4
\circ	α1-2
246	of 100 PU_2016_389_M tenin is soluble in:- Sugar Dilute acid and alkali Alcohol Salt
242	of 100 PU_2016_389_M ucumber, chilling- injury symptoms are occurred at:-
	>10°C
	7°C
0	10°C
	<7°C
225 Rec	of 100 PU_2016_389_M dcolour of tomato is due to:-
0	Carotene
0	Anthocyanin
0	Xanthophyll
0	Lycopene
228 A P	of 100 PU_2016_389_M oint which have 5% Low RH than the Critical Point is:-
0	Safety Point
0	Danger Point
0	Critical Point
0	Saturated Point
240 As 1	of 100 PU_2016_389_M ruits mature, the specific gravity will:-
О	Remains constant

C Increase	
Decrease	
None of the above	
76 of 100 248 PU_2016_389_M Glutenin generally contains numbers disulfide bo	nd.
° No	
Odd	
© Even	
Less	
247 PU_2016_389_M Which of the bacteria can grow in alkaline pH? Staphylococcus Vibrio cholera Salmonella Lactobacilli	
78 of 100 223 PU_2016_389_M Guava fruit is botanically known as:-	
Berry	
Drupe	
Pome	
79 of 100 224 PU_2016_389_M The general chemical formula of carbohydrate is:-	
CH₂O) _n	
CnH _{2n} O	
CH ₂ O) _{2n} (CHO) _n	
CHO) _n	
30 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling? Quota sampling	

0	Composite sampling
0	Cluster sampling
0	Simple random sampling
281	PU_2016_389_D enzymes enterokinase helps in the conversion of:- Trysionogen into trypsin Proteins into polypeptides Caseinogens into casein Pepsinogen in to pepsin
268 Both conf	PU_2016_389_D n cysteine and methionine are chiral L-amino acids that incorporate a single sulfur. The C-2 figuration is S in methionine, but R in cysteine. Why?
0	The sulfur atom in cysteine is remote from C-2 and does not influence the sequence rule
0	Biosynthesis of cysteine proceeds by inversion at C-2.
0	The sulfur in cysteine prevents zwitterion formation
0	The sulfur atom in methionine is remote from C-2 and does not influence the sequence rule
284	PU_2016_389_D n sources of Vitamin B are:- Egg yolk Fresh liver oils Green leafy vegetables Liver
280	of 100 PU_2016_389_D ch factor is responsible for inhibition enzymatic process during feed back? Enzymes
0	End product
0	Temperature
	Substrate
85 (of 100

289 PU_2016_389_D Which of the following best describes the polysaccharide amylose?

0000	α 1,4-O- α -linked poly-D-glucose An alternating 1,4-O- α / β -linked poly-D-glucose α 1,4-O- α -linked poly-D-mannose α 1,4-O- β -linked poly-D-glucose
286	of 100 PU_2016_389_D ential constituent of protoplasm is:- Tonoplast Water Centrioles Vacuoles
283	PU_2016_389_D mosine is an unusual amino acids found in:- Troponin Elastin Myosin Actin
288	of 100 PU_2016_389_D min A is not found in:- Citrus fruits Green leafy vegetables Fresh liver oils Egg yolk
264	of 100 PU_2016_389_D BT:- Simultaneous Moving Bed Technology Simulated Moving Bed Technology Simultaneous Moving Bead Technology Simulated Moving Bead Technology
285	of 100 PU_2016_389_D k of vitamin B may result in:-

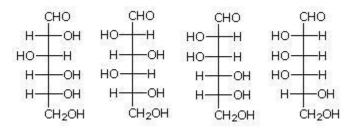
0 0 0	Poor cellular respiration
	Poor eye sight
	Dull skin
0	Tooth decay
282	PU_2016_389_D formation of cystine occurs at:- Endoplasmic Recticulum Cytosol Mitochondria Glogi apparatus
265 Whi	of 100 PU_2016_389_D ch is a not a factor of butanol?
0	Complete soluble in water
0	It is C ₄ solvent
0	Partially soluble in water
0	Used as solvent in TPP process
287	of 100 PU_2016_389_D t-sensitive pigment in retina is created by:-
0	Vitamin D
0	Vitamin B complex
0	Vitamin E
	Vitamin A
269 How	of 100 PU_2016_389_D many nucleotides are needed to code for a specific amino acid?
0	Three
0	Four
0	Two
0	One
261	PU_2016_389_D ch of the following best describes the polysaccharide cellulose?

α 1,4-O-β-linked poly-D-glucose
 α 1,4-O-α-linked poly-D-glucose
 α 1,4-O-β-linked poly-D-galactose
 α 1,4-O-α-linked poly-D-galactose

96 of 100

260 PU_2016_389_D

Which two of the following aldohexoses give the same osazone derivative?



1 & 3

3 & 4

1 & 4

2 & 3

97 of 100

263 PU_2016_389_D

Which is not a function of sodium dodecyl sulfate in SDS-PAGE?

Disturb the complex structure of protein

Negative charge within wide range pH

Cationic detergent

Anionic detergent

98 of 100

267 PU_2016_389_D

Which of the following methods selectively cleaves a peptide at methionine residues?

Cyanogen bromide

Chymotrypsin digestion

Trypsin digestion

Edman degradation

99 of 100

262 PU_2016_389_D

If two isomers have been classified correctly as anomers, they may also be called:-

Tautomers

0	Diastereomers
0	Enantiomers
0	Conformers
266 Whi	PU_2016_389_D ch of the following statements is incorrect with respect to an enzyme's ability to catalyse a reaction? An enzyme provides a reaction surface and a hydrophilic environment for the reaction to take place. An enzyme allows the reaction to go through a more stable transition state than would normally be case
state	An enzyme binds reactants such that they are positioned correctly and can attain their transitione configurations
0	An enzyme can weaken bonds in reactants through the binding process