

Sr. No.	Client Question ID	Question Body and Alternatives	Marks	Negative Marks
Objective Question				
1	1	In fruit processing which salt (concentration below 0.1%) is used? A1 Sodium : A2 Magnesium : A3 Calcium : A4 Potassium :	4.0	1.00
Objective Question				
2	2	This carbohydrate is used during intense exercising. Which among the following is it? A1 Starch : A2 Sucrose : A3 Fructose : A4 Glycogen :	4.0	1.00
Objective Question				
3	3	Which of the following is correct? A1 Sucrose is made of galactose and glucose : A2 Lactose is made up of glucose and fructose : A3 Lactose is made up of galactose and fructose : A4 Sucrose is made up of glucose and fructose :	4.0	1.00
Objective Question				
4	4	Which of the following is a function of insoluble fiber only? A1 Regulating blood sugar :	4.0	1.00

		A2 : Regulating the pH of the body		
		A3 : Adding bulk to stool		
		A4 : Lowering cholesterol		

Objective Question

5	5	Mina is a diabetic patient. One day she was tempted to eat junk food. Which is a relatively a better food product to eat – pasta or candy? Why?	4.0	1.00
		A1 : Pasta- contains primary carbohydrates which increases blood sugar level comparatively slowly and to a lesser level		
		A2 : Pasta- contains secondary carbohydrates which increases blood sugar level comparatively slowly and to a lesser level		
		A3 : Candy – contains primary carbohydrates which increases blood sugar level comparatively slowly and to a lesser level		
		A4 : Candy- contains secondary carbohydrates which increases blood sugar level comparatively slowly and to a lesser level		

Objective Question

6	6	What is the main action of dietary fibers?	4.0	1.00
		A1 : To ensure proper functioning of the liver		
		A2 : To secrete hormones		
		A3 : To maintain pH		
		A4 : To make changes to how nutrients and chemicals are absorbed		

Objective Question

7	7	Which of the following is true?	4.0	1.00
		A1 : Fats naturally occurring unless mentioned otherwise are trans in nature		
		A2 : Trans fats are essential and needed for the human body		
		A3 : LC-PUFA stands for long chain poly saturated fatty acids		
		A4 : SC-PUFA stands for short chain poly unsaturated fatty acids		

Objective Question

8	8	Which of the following is NOT a culinary use of oil in the food industry?	4.0	1.00
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		A1 Flavour :		
		A2 Texture :		
		A3 Softening :		
		A4 Shortening :		

Objective Question

9	9	Which of the following is incorrect? A1 Controlled cheese ripening is controlling some protein break down : A2 Proteins form films : A3 Egg white cannot be whipped : A4 If proteins are over-whipped, the film breaks, foam collapses :	4.0	1.00
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Objective Question

10	10	The storage of prepared food in ____ areas in the ____ of oxygen creates conditions for ____ Which option best fits the above sentence? A1 Cold, presence, Purification : A2 Warm, absence, Putrefaction : A3 Cold, presence, Putrefaction : A4 Warm, absence, Purification :	4.0	1.00
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Objective Question

11	11	Statement 1: Foreign objects entering food is called physical contamination of food. Statement 2: Controlling moisture is the only precaution to be taken to prevent food contamination. A1 True, False : A2 True, True : A3 False, False : A4 False, True :	4.0	1.00
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Objective Question				
12	12	<p>A substance added that preserves flavour and improves taste is called _____</p> <p>A1 : Food additive</p> <p>A2 : Food adulterant</p> <p>A3 : Food contaminant</p> <p>A4 : Food material</p>	4.0	1.00
Objective Question				
13	13	<p>Statement 1: Stabilizers, Emulsifiers are certain examples of food additives. Statement 2: Antioxidant is a class of food additive.</p> <p>A1 : True, False</p> <p>A2 : True, True</p> <p>A3 : False, False</p> <p>A4 : False, True</p>	4.0	1.00
Objective Question				
14	14	<p>What are Sequestrants?</p> <p>A1 : They are added to keep the food stable</p> <p>A2 : Form a complex ion with metals like copper, iron etc</p> <p>A3 : Added for colour</p> <p>A4 : They keep the food oxidized</p>	4.0	1.00
Objective Question				
15	15	<p>Statement 1: Preservatives are food additives. Statement 2: Sweeteners consist of calorie, low-calorie and non-calorie sweeteners.</p> <p>A1 : True, False</p> <p>A2 : True, True</p> <p>A3 : False, False</p>	4.0	1.00

		A4 : False, True		
Objective Question				
16	16	Which sentence is untrue? A1 : GRAS stands for 'generally recognized as safe' A2 : Boric acid has been banned A3 : High levels of MSG leads to 'Chinese Restaurant Syndrome' A4 : Food additives need not be numbered or label	4.0	1.00
Objective Question				
17	17	Which of the following are NOT key constraints of the food processing industry? A1 : Inadequate quality control A2 : High packaging cost A3 : Low demand A4 : Poor infrastructure as in no cold storage, warehouse etc	4.0	1.00
Objective Question				
18	18	Statement 1: A lot of changes take place in meat on storing at a chilled temperature. These change muscle to meat. Statement 2: The above process is called ageing or conditioning. A1 : True, False A2 : True, True A3 : False, False A4 : False, True	4.0	1.00
Objective Question				
19	19	When meat is passed through a coarse grinder plate it is called ____ A1 : Chunking A2 : Flaking	4.0	1.00

		<p>A3 Restructured meat product :</p> <p>A4 Restructured meat product and Chunking :</p>		
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Objective Question

20	20	<p>Stripping Solvent off a meal is called _____</p> <p>A1 Toasting :</p> <p>A2 Buttering :</p> <p>A3 Jamming :</p> <p>A4 Milling :</p>	4.0	1.00
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Objective Question

21	21	<p>Pulses contain large amount of</p> <p>A1 Fats :</p> <p>A2 Vitamins :</p> <p>A3 Proteins :</p> <p>A4 Minerals :</p>	4.0	1.00
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Objective Question

22	22	<p>Adenohypophysis is a part of</p> <p>A1 Kidney :</p> <p>A2 Pituitary :</p> <p>A3 Pancreas :</p> <p>A4 Thyroid :</p>	4.0	1.00
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Objective Question

23	23	<p>Bile contains</p> <p>A1 Proteases :</p>	4.0	1.00
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		<p>A2 Lipases :</p> <p>A3 Sodium cyanide :</p> <p>A4 Sodium glycolate :</p>		
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Objective Question

24	24	<p>Reserpine is used to</p> <p>A1 Increase blood pressure :</p> <p>A2 Reduce pain :</p> <p>A3 Alleviate pain :</p> <p>A4 Decreases high blood pressure :</p>	4.0	1.00
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Objective Question

25	25	<p>Co-enzymes are mostly derived from</p> <p>A1 Vitamin A :</p> <p>A2 Vitamin K :</p> <p>A3 Hemoglobin :</p> <p>A4 Vitamin B complex :</p>	4.0	1.00
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Objective Question

26	26	<p>The hormone that contains iodine is</p> <p>A1 Adrenaline :</p> <p>A2 Insulin :</p> <p>A3 Thyroxin :</p> <p>A4 Testosterone :</p>	4.0	1.00
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Objective Question

27	27	<p>An enzyme that acts only in an acidic medium is _____</p> <p>A1 Pepsin</p>	4.0	1.00
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		: A2 Trypsin : A3 Renin : A4 Amylase :		
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Objective Question

28	28	Recommended Dietary Allowances may be used to A1 Measure nutrient balance of population groups : A2 Assess dietary nutrient adequacy for individuals : A3 Treat people with diet-related illnesses : A4 Calculate exact food requirements for most individuals :	4.0	1.00
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Objective Question

29	29	_____ is an example of an added sugar. A1 Raw sugar : A2 Eicosanoid : A3 Glycerol : A4 Levulose :	4.0	1.00
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Objective Question

30	30	When there is insufficient glucose consumed to support metabolism, fat fragments combine to form _____? A1 Ketone bodies : A2 Glycerol : A3 Chylomicrons : A4 Triglycerides :	4.0	1.00
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Objective Question

31	31	What additive in salt prevents the thyroid condition known as goiter?	4.0	1.00
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		<p>A1 Sodium caseinate :</p> <p>A2 Titanium oxide :</p> <p>A3 Cochineal extract :</p> <p>A4 Potassium iodide :</p>		
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Objective Question

32	32	<p>White flour that has missing vitamins and minerals added back in is called _____ flour.</p> <p>A1 Enriched :</p> <p>A2 All-natural :</p> <p>A3 Fortified :</p> <p>A4 Whole wheat :</p>	4.0	1.00
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Objective Question

33	33	<p>Flat sour spoilage of acid foods is caused by</p> <p>A1 <i>B. coagulans</i> :</p> <p>A2 <i>B. cereus</i> :</p> <p>A3 both <i>B. coagulans</i> and <i>B. cereus</i> :</p> <p>A4 <i>B. stearothermophilus</i> :</p>	4.0	1.00
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Objective Question

34	34	<p>Which of the following is rich in short and medium chain fatty acids?</p> <p>A1 Sun flower oil :</p> <p>A2 Milk :</p> <p>A3 Peanut oil :</p> <p>A4 Almond oil :</p>	4.0	1.00
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Objective Question

35	35	Which of the following has highest glycaemic index? A1 Ice cream : A2 Cucumber : A3 Dextrose : A4 Bread :	4.0	1.00
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Objective Question

36	36	Heavy use of soy products as a substitute for meat can inhibit absorption of A1 Calcium : A2 Folate : A3 Vitamin D : A4 Iron :	4.0	1.00
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Objective Question

37	37	Most of the hydrolysis of triglycerides occurs in the A1 Mouth : A2 Stomach : A3 Small intestine : A4 Large intestine :	4.0	1.00
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Objective Question

38	38	Reserve fuel supply and basic fuel supply are the function of A1 Fats : A2 Carbohydrates : A3 Proteins : A4 Vitamins	4.0	1.00
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Objective Question				
39	39	<p>The milk streptococci produce acetoin that gets spontaneously oxidized yielding a flavouring agent (responsible for aroma of butter) that is</p> <p>A1 : Acetone</p> <p>A2 : Acetyl Co A</p> <p>A3 : Butyric acid</p> <p>A4 : Diacetyl</p>	4.0	1.00
Objective Question				
40	40	<p>Which of the following is a food infection?</p> <p>A1 : Salmonellosis</p> <p>A2 : Botulism</p> <p>A3 : Staphylococcal intoxication</p> <p>A4 : Rheumatoid arthritis</p>	4.0	1.00
Objective Question				
41	41	<p>ADI value of aspartame is about _____ mg/kg body weight.</p> <p>A1 : 0-40</p> <p>A2 : 40-60</p> <p>A3 : 55-79</p> <p>A4 : 80-100</p>	4.0	1.00
Objective Question				
42	42	<p>Separation of liquids from solid by the application pressure is known as:</p> <p>A1 : Extraction</p> <p>A2 : Expression</p> <p>A3 : Filtration</p>	4.0	1.00

		: A4 Leaching :		
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Objective Question

43	43	Which of the following amino acid has buffering capacity? A1 Tryptophan : A2 Cysteine : A3 Histidine : A4 Arginine :	4.0	1.00
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Objective Question

44	44	The absorption of intact protein from the gut in the foetal and new-born animals takes place by: A1 Pinocytosis : A2 Passive diffusion : A3 Simple diffusion : A4 Active transport :	4.0	1.00
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Objective Question

45	45	Which of the following enzyme is not involved in HMP shunt? A1 Glyceraldehyde-3-p-dehydrogenase : A2 Glucose-6-P-dehydrogenase : A3 Transketolase : A4 Phosphogluconate dehydrogenase :	4.0	1.00
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Objective Question

46	46	Ehlers-Danlos syndrome characterized by hypermobile joints and skin abnormalities is due to: A1 Abnormality in gene for procollagen : A2 Deficiency of lysyl oxidase :	4.0	1.00
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		<p>A3 Deficiency of prolyl hydroxylase :</p> <p>A4 Deficiency of lysyl hydroxylase :</p>		
Objective Question				
47	47	<p>The fatty acid present in cerebrosides is:</p> <p>A1 Lignoceric acid :</p> <p>A2 Valeric acid :</p> <p>A3 Caprylic acid :</p> <p>A4 Behenic acid :</p>	4.0	1.00
Objective Question				
48	48	<p>The enzyme involved in variegate porphyria is</p> <p>A1 Protoporphyrinogen oxidase :</p> <p>A2 Coproporphyrinogen oxidase :</p> <p>A3 Uroporphyrinogen decarboxylase :</p> <p>A4 ALA decarboxylase :</p>	4.0	1.00
Objective Question				
49	49	<p>Water soluble iron is fortified in food with:</p> <p>A1 Ferrous sulphate :</p> <p>A2 Iodine :</p> <p>A3 Ascorbic acid :</p> <p>A4 Phytic acid :</p>	4.0	1.00
Objective Question				
50	50	<p>The moisture content at which the drying rate ceases to be constant is known as:</p> <p>A1 Equilibrium moisture content :</p>	4.0	1.00

		A2 Critical moisture content :		
		A3 Saturation moisture content :		
		A4 Average moisture content :		

Objective Question

51	51	Which fungus is used for lactic acid production?	4.0	1.00
		A1 Fusarium monoliform :		
		A2 Rizopus orizae :		
		A3 Aspergillus terreus :		
		A4 Aspergillus niger :		

Objective Question

52	52	D value is independent of	4.0	1.00
		A1 Microbial population :		
		A2 Temperature :		
		A3 Formulation :		
		A4 Pressure :		

Objective Question

53	53	The smallest unit of collagen molecular structure is	4.0	1.00
		A1 Reticulin :		
		A2 Tropocollagen :		
		A3 Elastin :		
		A4 Actin :		

Objective Question

54	54	Pungency of onion is due to the presence of following compounds:	4.0	1.00
		A1 Capsaicin		

		: A2 Diallyl sulphide : A3 Isothiocyanate : A4 Allyl propylene disulphide :		
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Objective Question

55	55	Which of the following has richest lysine amino acid residue? A1 Albumin : A2 Globulin : A3 Gliadin : A4 Prolamin :	4.0	1.00
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Objective Question

56	56	The surface coatings for mango fruit mainly contains A1 Bee wax : A2 Paraffin : A3 Carnauba wax : A4 Petroleum wax :	4.0	1.00
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Objective Question

57	57	Obesity can be measured by A1 BMR : A2 BMI : A3 Chest circumference : A4 MUAC :	4.0	1.00
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Objective Question

58	58	Which of the following is associated with functionality of protein in meat products?	4.0	1.00
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		<p>A1 Viscosity :</p> <p>A2 Elasticity :</p> <p>A3 Solubility :</p> <p>A4 Foaming :</p>		
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Objective Question

59	59	<p>The aleurone granules are rich in _____ amino acids.</p> <p>A1 Acidic :</p> <p>A2 Basic :</p> <p>A3 Neutral :</p> <p>A4 Non-essential :</p>	4.0	1.00
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Objective Question

60	60	<p>The germinated sorghum rootlets and sprout consumption is harmful to health due to the presence of:</p> <p>A1 Dhurrin :</p> <p>A2 Cyanogenic glycosides :</p> <p>A3 Prussic acid :</p> <p>A4 All of these :</p>	4.0	1.00
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Objective Question

61	61	<p>“Lamina propria” is a part of</p> <p>A1 The mucosa :</p> <p>A2 The sub-mucosa :</p> <p>A3 The muscularis externa :</p> <p>A4 The adventitia :</p>	4.0	1.00
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Objective Question				
62	62	<p>“ _____ ” is an example of zymogens</p> <p>(i). Pacifastin (ii). Procaspsases (iii). Pepsin (iv). Chymotrypsin</p> <p>A1 : (i) & (ii)</p> <p>A2 : (ii) & (iii)</p> <p>A3 : (i) & (iv)</p> <p>A4 : (ii) & (iv)</p>	4.0	1.00

Objective Question				
63	63	<p>Isomaltose is a disaccharide which possess</p> <p>A1 : α 1-4 glycosidic linkages</p> <p>A2 : β 1-4 glycosidic linkages</p> <p>A3 : α 1-6 glycosidic linkages</p> <p>A4 : α 1-3glycosidic linkages</p>	4.0	1.00

Objective Question				
64	64	<p>Carob gum is extracted form of</p> <p>A1 : Guar beans</p> <p>A2 : Cellulose</p> <p>A3 : Locust bean seeds</p> <p>A4 : Sea weeds</p>	4.0	1.00

Objective Question				
65	65	<p>Cephalins are an example of</p> <p>A1 : Phospholipids</p> <p>A2 : Glycolipids</p> <p>A3 : Lipoproteins</p>	4.0	1.00

		:		
		A4 Waxes :		

Objective Question

66	66	The deficiency “Arginino succinate synthetase “is an enzyme cause	4.0	1.00
		A1 MSUD :		
		A2 Citrullinemia :		
		A3 Wilson’s disease :		
		A4 Pompe’s disease :		

Objective Question

67	67	The active form of organo-sulphide produced when a garlic is exposed to cutting is known as	4.0	1.00
		A1 Alliin :		
		A2 Allicin :		
		A3 Sulforaphane :		
		A4 Glutathione :		

Objective Question

68	68	A protein responsible for the transportation of copper	4.0	1.00
		A1 Transferrin :		
		A2 Albumin :		
		A3 Hemeproteins :		
		A4 Ceruloplasmin :		

Objective Question

69	69	Which among the following is not inhibiting the absorption of zinc?	4.0	1.00
		A1 Phytate :		
		A2 Oxalate :		

		<p>A3 Polyphenols :</p> <p>A4 Sulfur containing amino acids :</p>		
Objective Question				
70	70	<p>Hyperbilirubinemia may occur due to the excessive intake of</p> <p>A1 Vitamin A :</p> <p>A2 Vitamin D :</p> <p>A3 Vitamin K :</p> <p>A4 Vitamin E :</p>	4.0	1.00
Objective Question				
71	71	<p>The "α-2 globulin vitamin D- binding protein (DBP)" from liver transfers which form of Vitamin D</p> <p>A1 Lumisterol :</p> <p>A2 Tachysterol :</p> <p>A3 Calcidiol :</p> <p>A4 Precalciferol :</p>	4.0	1.00
Objective Question				
72	72	<p>A process by which electronically excited singlet oxygen molecules are inactivated</p> <p>A1 Quenching :</p> <p>A2 Chelating :</p> <p>A3 Reducing :</p> <p>A4 Scavenging :</p>	4.0	1.00
Objective Question				
73	73	<p>A calcium channel found in the sarcoplasmic reticulum is known as</p> <p>A1 Ryanodine receptor :</p>	4.0	1.00

		<p>A2 Store-operated channels :</p> <p>A3 L-type voltage sensitive Ca²⁺ channels :</p> <p>A4 Two-pore channels :</p>		
Objective Question				
74	74	<p>Sideroblastic anaemia is characterised with</p> <p>A1 Low level of serum iron :</p> <p>A2 Low level of serum vitamin B12 :</p> <p>A3 High level of serum iron :</p> <p>A4 High level of serum vitamin B12 :</p>	4.0	1.00
Objective Question				
75	75	<p>Prolamine is soluble in</p> <p>A1 alcohol :</p> <p>A2 water :</p> <p>A3 acid solution :</p> <p>A4 salt solutions :</p>	4.0	1.00
Objective Question				
76	76	<p>A nitrogen containing non-protein component "carnosine" is synthesized from</p> <p>A1 Cysteine, glycine, and glutamate :</p> <p>A2 Lysine, Methionine :</p> <p>A3 Serine :</p> <p>A4 Histidine and β alanine :</p>	4.0	1.00
Objective Question				
77	77	<p>The limiting amino acids of the legume is/are i. Methionine,</p>	4.0	1.00

		ii. Lysine, iii. Threonine, iv. Tryptophan A1 i & ii : A2 ii only : A3 i only : A4 ii, iii & iv :		
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Objective Question

78	78	Which type of resistant starch is also known as functional fibers A1 RS ₁ & RS ₂ : A2 RS ₃ & RS ₄ : A3 RS ₁ & RS ₃ : A4 RS ₂ & RS ₄ :	4.0	1.00
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Objective Question

79	79	Deficiency of Riboflavin (B2) causes A1 Beriberi : A2 Pellagra : A3 Dermatitis : A4 Cheilosis :	4.0	1.00
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Objective Question

80	80	Kyphosis is caused by _____ Deficiency A1 Vitamin C : A2 Vitamin D : A3 Vitamin A : A4 Vitamin b	4.0	1.00
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Objective Question				
81	81	<p>Statement 1: During de-hulling of rice, shearing action is used. Statement 2: During milling of rice, the rice kernel is subjected to rubbing action.</p> <p>A1 True, False :</p> <p>A2 True, True :</p> <p>A3 False, False :</p> <p>A4 False, True :</p>	4.0	1.00
Objective Question				
82	82	<p>The Queen of spices is _____</p> <p>A1 Cardamom :</p> <p>A2 Pepper :</p> <p>A3 Ginger :</p> <p>A4 Chilly :</p>	4.0	1.00
Objective Question				
83	83	<p>Statement 1: Black pepper is obtained from ripened berries by removing the pulp. Statement 2: White pepper is obtained by plucking a few cherries which have turned orange/ red, are spread on the floor and are separated by trampling.</p> <p>A1 True, False :</p> <p>A2 True, True :</p> <p>A3 False, False :</p> <p>A4 False, True :</p>	4.0	1.00
Objective Question				
84	84	<p>The amino acid deficient in groundnut is</p> <p>A1 Serine :</p> <p>A2 Valine :</p>	4.0	1.00

		A3 Lysine :		
		A4 Leucine :		

Objective Question

85	85	Oxidation of _____ to orthoquinones happen in enzymatic browning. A1 Cresols : A2 Tyrosine : A3 Caffeic acids : A4 Phenols :	4.0	1.00
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Objective Question

86	86	Coriander seeds are rich in A1 Allin : A2 Sinigin : A3 Eugenol : A4 Thalides :	4.0	1.00
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Objective Question

87	87	Absorption of _____ is decreased by the presence of phytates in cereals. A1 Calcium : A2 Phosphorus : A3 Iron : A4 Copper :	4.0	1.00
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Objective Question

88	88	_____ molecules of globulins are attached to haem in haemoglobin. A1 4 : A2 2	4.0	1.00
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		: A3 3 : A4 1 :		
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Objective Question				
89	89	When chlorophyll is treated with sodium bicarbonate _____ is formed	4.0	1.00
		A1 Pheophytin A :		
		A2 Pheophytin B :		
		A3 Chlorophyllin :		
		A4 Phytin :		

Objective Question				
90	90	Curing of meat is done with	4.0	1.00
		A1 Carbonates and nitrates :		
		A2 Nitrates and sulphates :		
		A3 Chlorides and nitrates :		
		A4 Sulphates :		

Objective Question				
91	91	The chief flavour constituent present in _____ are D- Carvone and D-Limonene	4.0	1.00
		A1 Cardamom :		
		A2 Caraway Seeds :		
		A3 Cumin seeds :		
		A4 Bay leaves :		

Objective Question				
92	92	_____ is a component of cell membrane	4.0	1.00
		A1 Triglyceride :		

A2 Cholesterol
:

A3 Butyric acid
:

A4 Phospholipid
:

Objective Question

93	93	The degreased liquid from cooked meat or vegetable is known as A1 Disques : A2 Consomme : A3 gelatin : A4 Stock :	4.0	1.00
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Objective Question

94	94	The colourless rot formed in egg is due to A1 Mucor : A2 Cladosporium : A3 Achromobacter : A4 Pseudomonas :	4.0	1.00
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Objective Question

95	95	Which of the following is a vasoconstrictor? A1 Methionine : A2 Serotonin : A3 Tyrosine : A4 Tryptophan :	4.0	1.00
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Objective Question

96	96	Beta-oxidation of fatty acids take place at	4.0	1.00
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		<p>A1 Mitochondria :</p> <p>A2 Peroxisomes :</p> <p>A3 Peroxisomes and mitochondria :</p> <p>A4 ER, Peroxisomes and mitochondria :</p>		
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Objective Question

97	97	_____ is the measure of the degree of unsaturation of lipid	4.0	1.00
		<p>A1 Reichert Meissil number :</p> <p>A2 Polenske number :</p> <p>A3 Iodine number :</p> <p>A4 Saponification number :</p>		

Objective Question

98	98	Specific gravity of lipid is	4.0	1.00
		<p>A1 0.8 :</p> <p>A2 0.2 :</p> <p>A3 1.0 :</p> <p>A4 1.5 :</p>		

Objective Question

99	99	The number of double bonds in Arachidonic acid is	4.0	1.00
		<p>A1 4 :</p> <p>A2 3 :</p> <p>A3 2 :</p> <p>A4 1 :</p>		

Objective Question

100	100	The key enzyme in transcription is	4.0	1.00
		A1 : RNA polymerase		
		A2 : DNA polymerase		
		A3 : Taq polymerase		
		A4 : T4 DNA ligase		