# PU M Sc Food Science and Technology

#### 1 of 100

139 PU 2015 396 Protein that helps to maintain the body's fluid balance:-



Globulins



 $\bigcirc$ Prolamines

Albumins

### 2 of 100

133 PU 2015 396 Susceptibility of bacteria to antibiotics depends on:-



 $\odot$ 

Nucleoplasm Protoplasm

 $\bigcirc$ 

Cytoplasm

 $\bigcirc$ Cell wall

### 3 of 100

137 PU\_2015\_396 What is GILSP?

- $\circ$ 
  - Guidelines in Laboratory Sampling Procedure

 $\bigcirc$ Good Industrial Laboratory Scale Practice

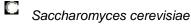
- $\bigcirc$
- Good Industrial Large Scale Practice
- $\bigcirc$ Good Industrial Laboratory Scale Protocol

### 4 of 100

126 PU\_2015\_396

Which organism act as the potent reducers of dye Methylene blue reductase?

- $\circ$
- Streptococcus lactis



- $\bigcirc$ Staphylococcus lactis
- $\bigcirc$ Listeria monocytogenes

### 5 of 100

177 PU\_2015\_396 Meat has\_\_\_\_\_amino acids.  $\square$ All essential  $\bigcirc$ Limited  $\bigcirc$ All

C None

6 of 100 124 PU\_2015\_396 Chief carotenoid present in chilly is:-





Capsanthin

All of the above

7 of 100 108 PU\_2015\_396 Sliminess or souring is due to:-Osmophilic yeast

Mould

Saprophytic bacteria

Saccharophilicmould

## 8 of 100

138 PU\_2015\_396 Dye used for screening Poly Hydroxy Alkanoates (PHA):-

Nile red

Nile blue

C All of these

C Sudan Black

## 9 of 100

185 PU\_2015\_396 Myoglobin is:-

- C Protein
- Lipid

Carbohydrate

C Vitamin

## 10 of 100

179 PU\_2015\_396 During contraction , the lenth of \_\_\_\_\_\_ shorten.

a) A band

b) I band

C) H-zone

d) Both (b) and (c)

**11 of 100** 145 PU\_2015\_396 A lipoprotein is born as a:-

C Fat

Chloesterol

Lipid

Chylomicron

## 12 of 100

196 PU\_2015\_396

Which of the following is the correct sequence of the given plastic material used in packaging in decreasing order of their tensile properties?





PVC, HDPE, LDPE and PET

PET, LDPE, HDPE and PVC

## 13 of 100

102 PU\_2015\_396 Enveloped viruses carry surface receptors called:-



Buds

C Sheath

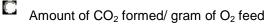
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14 of 100

172 PU\_2015\_396 Respiratory Quotient PQ is a mass

Respiratory Quotient RQ is a measure of:-

- Amount of O<sub>2</sub> formed / gram of substrate feed
- Amount of CO<sub>2</sub> formed / gram of substrate feed



None of the above

### 15 of 100

194 PU\_2015\_396 C- enamel cans are used for:-



Low acid foods



High acid foods

 $\bigcirc$ 

Medium acid foods

Non acid foods

### 16 of 100

136 PU\_2015\_396 Major stimulus for spore formation in bacteria is:-

Heat stress

Nutrition limitation

D pH

Cold stress

## 17 of 100

176 PU\_2015\_396 The dark bands of muscle is known as:-

H- zone

Anisotropic bands

Z- line

Isotropic bands

### 18 of 100

106 PU\_2015\_396 pH of honey is:-

- $\square$  2.3 2.9  $\square$  7.0 8.0
- 7.0 8.0
- 3.2 4.2
- 5.6 6.9

## 19 of 100

125 PU\_2015\_396 Major offending organism in food handlers is:-



Salmonella typhi



Staphylococcus

Streptocococcus

### 20 of 100

147 PU\_2015\_396 Zero emission is related in:-

C Air.



Noise pollution

Air pollution

Water pollution

Land pollution

### 21 of 100

148 PU\_2015\_396

The concept which asserts the existence of a specified level of emissions into the environment which does not lead to unacceptable environmental or human health effects:-

Pollution control concept

Wichman-Fievig concept

O

Assimilative capacity concept

Principle of control concept

## 22 of 100

104 PU\_2015\_396 Coconut extract agar detects:-

C Ochratoxin

C Aflatoxin

C Penicillin

Calcitonin

## 23 of 100

 $\bigcirc$ 

197 PU\_2015\_396 The first commercial aseptic filling plant was brought by:-

DHL company

DXN company

Dole company

DRL company

## 24 of 100

186 PU\_2015\_396 Frankfurter sausages are:-

Fresh, cooked and smoked



Cured, Uncooked and smoked



Cured, cooked and smoked

Cures, cooked and unsmoked

## 25 of 100

127 PU\_2015\_396

The process of crushed or pressed to express the juice from grapes in wine production is called:-

C Must

0	Malt	
$\bigcirc$	Mast	
$\bigcirc$	Juicing	

187 PU\_2015\_396 Which of the following is sulphur containing spice?

$\sim$	Clove

C Asfoetida

<u> </u>	Dill

Vanilla

## 27 of 100

146 PU\_2015\_396

Among the following which does not belongs to POPs:-

$\bigcirc$	Europos
	Furanes

$\sim$	Dioxins
	DIOXINS

$\sim$	DTT

C PCP

## 28 of 100

107 PU\_2015\_396 Bloats in pickles is due to:-



Lactobacillus brevis



Lactobacillus lactis

Lactobacillus plantarum

All of the above

## 29 of 100

193 PU\_2015\_396 What is cellophane?

- It has no relation with cellulose
- A cellobiose combined with ethane
- Cellulose combined with methane

Regenerated cellulose

## 30 of 100

 $\bigcirc$ 

129 PU\_2015\_396 Protein that soluble only in dilute acids and alkalines:-

Globulins

$\bigcirc$	Prolamines
	FIUIAIIIIIIES

C Albumins

Glutaelins

### 31 of 100

171 PU\_2015\_396 Fruit juice can be concentrated in a:-

r	Τ.				
-		Lo	na	tu	

Long tube evaporator

High pressure evaporator

Falling film evaporator

$\Box$			
	None	of	these

## 32 of 100

143 PU\_2015\_396

The technique first described to determine the incipient spoilage in meat was:-

Agar plate count (APC)

Homogenate extract volume (HEV)



Extract release volume (ERV) None of the above

## 33 of 100

141 PU\_2015\_396

The *Bacillus cereus* causes gastroenteritis by the production of an exoenterotoxin which is released in food as a result of:-

Cell permeation

Cell growth

Cell damage

Cell autolysis

## 34 of 100

 $\odot$ 

134 PU\_2015\_396 Which acts as the sites of oxidative metabolism?

C Ribosome

Lysozyme

Mitochondria

**0** 6

Chloroplast

**35 of 100** 183 PU\_2015\_396 Cured meats are called:-

$\bigcirc$	Beef	

Bacon

🖸 Ham

C Marinades

### 36 of 100

188 PU\_2015\_396 True garlic colour is due to the presence of:-

Trimethylsulphoxide

Diallylsulphide

Tetramethylsulphonate

Mixture of above

## 37 of 100

182 PU\_2015\_396 Up on thawing of meat, the liquid that comes out from meat is called:-

C Blot

- C Drip
- Drop
- C None

## 38 of 100

191 PU\_2015\_396 Cocoa butter has:-

Very high melting point

Long range of melting point

Sharp melting point

None of the above

## 39 of 100

181 PU\_2015\_396 Ageing /ripening of meat is done at \_\_\_\_\_ °C.

- 25
- C 2
- 10
- C 7

## 40 of 100

131 PU\_2015\_396 Which fills cell interior like sugars , aminoacids and protein? Cytoplasm

 $\bigcirc$ Endoplamic reticulum

 $\bigcirc$ Plasma menbrane

 $\bigcirc$ Nucleus

### 41 of 100

128 PU\_2015\_396 Test used to determine most probable number of colliform bacteria:-

 $\bigcirc$ Presumptive test

 $\bigcirc$ Primitive test

 $\odot$ Methylene blue reductase test

 $\bigcirc$ Most probable number test

## 42 of 100

173 PU\_2015\_396 For an ideal gas, the compressibility factor:-

- $\bigcirc$ 
  - Is unity at all temperature
- $\bigcirc$ Decreases with pressure rise
- $\bigcirc$ Is unity at Boyle's temperature
- $\odot$ Zero

## 43 of 100

132 PU 2015 396

In which microscope electrons are transmitted through specimen:-

 $\bigcirc$ Scanning Electron Microscope

- $\bigcirc$ Fluroscent microscope
- $\bigcirc$ Electron transmit microscope
- $\bigcirc$ Transmission Electron Microscope

## 44 of 100

192 PU\_2015\_396 Lliipie butter is:-

O Equivalent fat

 $\bigcirc$ Oil obtained from ground nut

- $\bigcirc$ Cocoa butter substitute
- $\bigcirc$ Butter obtained from cow milk

### 45 of 100

142 PU\_2015\_396 If the mash in the brewhouse is held too long it may undergo:-

- $\bigcirc$ a) Butyric acid fermentation
- $\bigcirc$ b) Lactic acid fermentation
- $\bigcirc$ c) Both (a) and (b)
- $\bigcirc$ d) Citric acid fermentation

105 PU\_2015\_396 Bacteria present during maturation of nector to honey:-

 $\bigcirc$ a) Glucanobacter

- $\bigcirc$ b) Lactobacillus
- $\bigcirc$ c) Penicillium

D

d) Both (a) & (b)

## 47 of 100

189 PU\_2015\_396 Volatile oils can be obtained from spices by using:-

 $\bigcirc$ Microwave



Supercritical fluid extraction

O Solvent extraction

 $\bigcirc$ All of the above

## 48 of 100

184 PU\_2015\_396 Deposition of fat within lean meat is called:-

O

Homogenization

- $\bigcirc$ Curing
- O Marbling
- $\bigcirc$ None

## 49 of 100

101 PU\_2015\_396 The colour of spores in Wirtz method is:-

- O Pink
- $\bigcirc$ Green
- 0 Blue
- $\bigcirc$
- Red

50 of 100 144 PU\_2015\_396 If milk is left open lactose is fermented first to produce acid. This is followed by proteolytic bacterial activity which increases the pH. Ultimately milk fats are degraded to produce rancidity. This is an example of:-

Microbial antagonism

Micro evaluation

Interference competition

Ecological succession

### 51 of 100

122 PU\_2015\_396 Fishy flavor is due to:-

C Oleic acids

Linoleic acids

Linolenic acids

Palmitic acids

## 52 of 100

175 PU\_2015\_396 Liver is a rich source of vitamin:-



Vitomi

Vitamin A

C Vitamin K

Vitamin C

## 53 of 100

135 PU\_2015\_396

Fat and alcohol with no calories:-

C Stanols

C Steroids

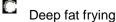
Sterols

C Sterone

54 of 100

123 PU\_2015\_396 Lipolysis of fat is mostly observed during:-

Hydogenation



Fat bloom

All of the above

121 PU\_2015\_396 Aluminium foil acts:-



As a good barrier for light

As a good barrier for oxygen

As a good barrier for vapor

C All of the above

#### 56 of 100 103 PU\_2015\_396

Tur	pidostat and Chemostat are:-
$\bigcirc$	Continuous culture system
0	Types of fermentor
0	Type of sterilizer
0	Instruments to enumerate the microbial cells
174	pt 100 PU_2015_396 of mass velocity is:- Kg/hr Kg/m <sup>2</sup> Kg/m <sup>2</sup> Kg/m hr
	of 100
	PU_2015_396 ne occurs in the centre of:-
O	H-zone
O	Z-line
0	H-line
0	B-zone
59	of 100

198 PU\_2015\_396 Instant coffee is packed in flexible laminates of:-

Ο	a) LDPE/Al foil/PET
---	---------------------

 $\bigcirc$ b) PET/Al foil/LDPE

O c) Metallized PET/LDPE

d) Both (b) and (c)

195 PU\_2015\_396 Aluminium foil act as:-



As a good barrier for light

 $\bigcirc$ 

 $\bigcirc$ 

As a good barrier for oxygen

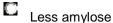
As a good barried to vapour

All of the above

#### 61 of 100

241 PU\_2015\_396 Starch used in frozen food should contain:-

Amylose content dose does not make any difference



High amylose

Less amylopectin

### 62 of 100

236 PU\_2015\_396 Xanthan gum is a type of:-



Exudate gum

Sea weed gum

Microbial gum

Seed gum

### 63 of 100

238 PU\_2015\_396

Eugenol is the principal component of:-

C coriander

C cassia

C cardamom

C clove

### 64 of 100

235 PU\_2015\_396 Cellulose generally having a degree of polymerization of:-

C 20000

10000

C 2000

**1**000

251 PU\_2015\_396

catalyse oxidation/ reduction reactions which involve the transfer of electrons.

0	Isomerase
$\bigcirc$	

 $\odot$ 

Lyases

 $\bigcirc$ Oxido reductases

Hydrolase

#### 66 of 100

239 PU\_2015\_396 Chemically caffeine is:-



 $\Box$ Aminoacid

 $\bigcirc$ Fatty acid

 $\bigcirc$ Nucleotide

### 67 of 100

253 PU\_2015\_396

Which of the following amino acids is considered as both ketogenic and glucogenic?

$\sim$	Lysine
	сузіне

 $\bigcirc$ 

 $\bigcirc$ Valine



None of these

### 68 of 100

252 PU\_2015\_396

Which of the following have carbohydrate as prosthetic group?

 $\bigcirc$ Nucleoprotein

 $\bigcirc$ Glycoprotein

 $\bigcirc$ Chromoprotein

Lipoprotein

### 69 of 100

229 PU 2015 396

Which of the following processes changes liquid oils into semisolids and makes the oil less susceptible to oxidation and rancidity?



 $\bigcirc$ 

hydrogenation

 $\bigcirc$ fermentation

 $\odot$ oxidization

 $\bigcirc$ 

rehydration

242 PU\_2015\_396 DHA is:-

- $\odot$ ω-6 fatty acid
- $\bigcirc$

ω- fatty acid

 $\bigcirc$ 

ω-4 fatty acid

$\bigcirc$	ω-3	fatty	acic
	ω-3	fatty	acio

#### 71 of 100

226 PU\_2015\_396

The number of double bonds in Arachidonic acid:-



# 4

### 72 of 100

258 PU\_2015\_396

An example of a transamination process is:-

 $\bigcirc$ aspartate +  $\alpha$  ketoglutarate = glutamate + oxaloacetate



aspartate + hexanoic acid = glutamate + oxaloacetate

P	7
٤.	- 4
	-
r	7

glutamate =  $\alpha$  -ketoglutarate + NH<sub>3</sub>

1	glutamate =	hexanoic	acid	+	$NH_3$
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## 73 of 100

249 PU 2015 396

Enzymes, vitamins and hormone can be classified into a single category of biological chemicals, because all of these:-



Help in regulating metabolism



Care conjugated proteins



 $\bigcirc$ 

Enhance oxidative metabolism

Are exclusively synthesized in body of a living organism

### 74 of 100

243 PU\_2015\_396 Vegetable oils are rich in:-





ω-4 fatty acids

 $\odot$ ω-3 fatty acids

ω-5 fatty acids

ω-6 fatty acids

**75 of 100** 237 PU\_2015\_396 Nigerose is a:-



Trisaccharide

Polysaccharide

C Monosaccharide

### 76 of 100

227 PU\_2015\_396 Which of the following is/are unsaturated fatty acids?



Palmitoleic acid

Oleic acid

Linoleic acid

All of these

## 77 of 100

254 PU\_2015\_396

\_\_\_\_\_\_ is a non-protein organic substance which is dialyzable, thermo stable and loosely attached to the protein part which helps in enzyme activity.



C Activator

Enzyme

Prosthetic group

## 78 of 100

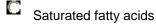
228 PU\_2015\_396 The fats and oils are respectively rich in:-



Saturated and unsaturated fatty acids



Unsaturated fatty acids



None of these

## 79 of 100

256 PU\_2015\_396 A glucogenic amino acid is one which is degraded to:-



either acetyl CoA or acetoacetyl CoA



pyruvate or citric acid cycle intermediates

 $\bigcirc$ 

keto-sugars

 $\square$ none of the above

### 80 of 100

257 PU 2015 396

Which of the following is the best described glucogenic amino acid?

O Valine

 $\bigcirc$ 

 $\Box$ Lysine

Tryptophan

 $\bigcirc$ None of these

## 81 of 100

271 PU\_2015\_396 Enzymes having slightly different molecular structure but performing identical activity are:-

 $\bigcirc$ Holoenzymes

 $\Box$ Apoenzymes

 $\bigcirc$ Isoenzymes

 $\bigcirc$ Coenzymes

## 82 of 100

277 PU\_2015\_396 Which of the following is a non-thermal method of food processing?



 $\bigcirc$ Pasterurization

 $\Box$ Pulse electric filed

Canning

83 of 100

261 PU\_2015\_396 The glycosidic bond:-

 $\odot$ 

a) in maltose is not hydrolyzed in lactose intolerant humans



O

 $\bigcirc$ 

b) in sucrose is hydrolyzed by bees

 $\bigcirc$ c) joins glucose and fructose to form sucrose

d) both (b) and (c)

## 84 of 100

294 PU 2015 396 With respect to the product life cycle, the \_\_\_\_\_ begins when the Company finds and develops a new-product idea.  $\bigcirc$ 

product development stage

 $\Box$ 

0	growth stage
$\bigcirc$	introduction stage
0	maturity stage
290 Whi	of 100 PU_2015_396 ich of the following best describes the first stage of the new-product development Process?
$\odot$	Idea generation
0	Business analysis
	Idea screening
0	Concept development and testing
262	of 100 PU_2015_396 ich of the following is not a disaccharide?
	Maltose
$\odot$	Lactose
	Sucrose
0	Mannose
272 An (	of 100 PU_2015_396 example of phosphoprotein present in egg yolk is:-
$\bigcirc$	Avidin
	Ovovitellin
$\odot$	Ovoalbumin
0	Ovoglobulin
260	of 100 PU_2015_396 ich one of the following is a group of proteolytic enzyme?
$\bigcirc$	Bromelin and Papain
$\bigcirc$	Callulase and myrosinase
$\bigcirc$	Phsophatase and chlorophyllase
0	Maltase and Diastase
291	of 100 PU_2015_396 is a detailed version of the idea stated in meaningful Consumer terms.
	is a detailed version of the idea stated in medilingidi Consullet lettis.

product feature

0	product image	
---	---------------	--

product idea

product concept

### 90 of 100

259 PU\_2015\_396

In which of the following all are polysaccharides:-

Glycogen, sucrose and maltose

 $\odot$ 

 $\bigcirc$ 

Maltose, lactose and fructose

 $\bigcirc$ 

Glycogen, cellulose and starch



Sucrose, glucose and fructose

### 91 of 100

296 PU\_2015\_396

The process of getting a group to think of unlimited ways to vary a product or solve a problem is:-

0		
-	concept	test

brainstorming

- screening
- 0

focus group

### 92 of 100

293 PU\_2015\_396

The course of a product's sales and profits over its lifetime is called:-



the dynamic growth curve

the product life cycle

the adoption cycle

the sales chart

### 93 of 100

276 PU\_2015\_396 Dry heat brings changes to starch granules through a process known as:-

- Retrogradation
- Dextrinisation

Crystallisation

Gelatinization

### 94 of 100

298 PU\_2015\_396

Products purchased frequently, immediately, and with a minimum of comparison and Buying effort are called:-

 $\bigcirc$ consumer products

 $\bigcirc$ shopping products

 $\bigcirc$ convenience products

 $\bigcirc$ specialty products

### 95 of 100

263 PU\_2015\_396

In which one of the following enzymes, is copper necessarily associated as an activator:-

 $\bigcirc$ Carbonic anhydrase

 $\bigcirc$ Tyrosinase

 $\Box$ Trypsinase

 $\bigcirc$ 

Lactic dehydrogenase

## 96 of 100

### 273 PU 2015 396

Some enzymes require the presence of a non-protein substance if they are to catalyse a reaction. Which of the following terms is the best general term for such a substance?

۴	- P.	
Ŀ	4	pros

sthetic group

 $\Box$ cofactor

 $\bigcirc$ modulator

 $\odot$ co-enzyme

## 97 of 100

292 PU\_2015\_396 Designing an initial marketing strategy for a new product based on the product Concept is called:-

 $\bigcirc$ screening

 $\bigcirc$ marketing strategy development



product development

 $\bigcirc$ busi /sis

### 98 of

274 PU\_2015\_396 Which of the following is not used as a fumigation agent?

 $\bigcirc$ Potassium phosphides

 $\bigcirc$ EDB

 $\bigcirc$ Aluminium phosphides

99 of 100 270 PU\_2015\_396

isiness	analys
100	
	~ ~ ~

Methyl bromide

 $\bigcirc$ 

ATP is:-
C Vitamin
C Nucleotide
Enzyme
C Nucleic acid
<pre>100 of 100 297 PU_2015_396 the most basic level of a product is called the:-     fundamental product     central product     central product</pre>
augmented product

C core product