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

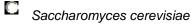
- \bigcirc
- Good Industrial Large Scale Practice
- \bigcirc Good Industrial Laboratory Scale Protocol

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

Fibres

14 of 100

172 PU_2015_396 Respiratory Quotient PQ is a mass

Respiratory Quotient RQ is a measure of:-

- Amount of O₂ formed / gram of substrate feed
- Amount of CO₂ 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

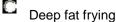
Sterols

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 ² Kg/m ² 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

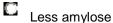
As a good barried to vapour

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

1000

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 + α ketoglutarate = glutamate + oxaloacetate



aspartate + hexanoic acid = glutamate + oxaloacetate

P	7
٤.	- 4
	-
r	7

glutamate = α -ketoglutarate + NH₃

1	glutamate =	hexanoic	acid	+	NH_3
---	-------------	----------	------	---	--------

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

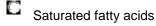
228 PU_2015_396 The fats and oils are respectively rich in:-



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