PU Ph D Food Science and Technology

1 of 100 201 PU_2015_158 Which involves achieving growth dry selling more of our existing products in existing markets? Product development Market penetration Market development Diversification 2 of 100 123 PU 2015 158 Cinnamyl esterase activity in white wine contributes to the:-Hydrolysis of pectin Hydrolysis of coumaric and ferulic acid Hydrolysis of polyphenol Hydrolysis of rhamnogalacturonan 3 of 100 135 PU_2015_158 Genes involved in nitrogen fixation:nix gene nit gene nif gene nfi gene 4 of 100 208 PU_2015_158 If permanent preservation is to occur, food must be protected from ______ \circ Dust Contamination Recontamination Spoilage 5 of 100 128 PU_2015_158 pH of egg yolk:-7.0-7.5 5.5-5.8 6.0-6.3

	6.5-7.0
165 Nat	f 100 PU_2015_158 ural convectional heat transfer is characterized by:-
	Peclet number
	Grashhoff number
	Prandtl number
	Reynolds number
204 The	F 100 PU_2015_158 descriptions dimensions, specifications, calculations and so forth, are placed in a formal document assigned a document control number.
	Final engineering
	Determine the impact of environment
	Communication of the design
	Constraints
151	f 100 PU_2015_158 ich of the following is a renewable energy source?
	Solar Energy
	Natural Gas
	Coal
	Bitumen
183	f 100 PU_2015_158 cyl derivatives of nuraminic acid are generally called:-
	Phytic acid
	Sialic acid
0	Uronic acid
	Muramic acid
198	of 100 PU_2015_158 penol is the principal component of:- coriander
	cassia

	clove
	cardamom
155	of 100 PU_2015_158 ong the following, which is most important for carrying out a material balance?
	Waste Quantity
	Pressure
	Temperature of Products
	Mass
196 Pek	of 100 PU_2015_158 oe is a:-
	Method of rolling
	Leaf grade
	Broken grade
	None
122	of 100 PU_2015_158 ich of following is anomeric pair?
	α-D-glucose and β-D-glucose
	D-glucose and D-fructose
	D-glucose and L-glucose
	α-D-glucose and β-L-glucose
	of 100 PU_2015_158 is the act of developing an ideal scheme or plan of action.
	Evaluation of proposal solution
	Identification of constraints
	Component requirement
	Conceptualization
113	of 100 PU_2015_158 at are the components of ceramide?
	Sphingosine+ fatty acid + phosphoric acid
	Sphingosine + fatty acid + phosphoric acid + nitrogenous base

	Sphingosine + fatty acid
	Glycerol + fatty acid + phosphoric acid
142	of 100 PU_2015_158 purine base is substituted by a pyrimidne or viceversa the substitution is called:-
	Transition
	Mutation
	Transversion
	Transformation
121	of 100 PU_2015_158 typical cyclical structure of Glucose is α and β D:- Glucoside
0	Glucosamine
	Glucofuranose
	Glucopyranose
125	of 100 PU_2015_158 hotosynthetic bacteria, photosynthesis takes place in:-
	Chromotophores
0	Thylakoids
	Chloroplast
	Chlorophyll
168 For	of 100 PU_2015_158 an ideal gas, the compressibility factor:-
	Is unity at all temperature
	Decreases with pressure rise
9	Is unity at Boyle's temperature
	Zero
129	of 100 PU_2015_158 artificial inducer commonly used in experimental work is:-
0	β-galactosidase
	Calcium chloride

	Isopropyl thio galactoside (IPTG)
	X-gal
106	of 100 PU_2015_158 at is invert sugar, and why is it so named?
	sugar mixture from hydrolysis of starch; α-glycosidic bonds are changed to β-glycosidic bonds
	the sugar mixture from hydrolysis of sucrose; the optical rotation changes from (+) to (-)
	the sugar mixture from hydrolysis of sucrose; fructose is isomerized to glucose
	the sugar mixture from hydrolysis of starch; glucose is isomerized to fructose
112	of 100 PU_2015_158 Intify the correct name for the following peptide.
Н	O H O OH
	glycyl-L-phenylalanyl-L-alanine
	L-phenylalanyl-L-alanyl-glycine
	L-alanyl-L-phenylalanyl-glycine
	L-alanyl-glycyl-L-phenylalanine
143	of 100 PU_2015_158 first mycotoxin recognized as affecting human beings:- Shiga toxin
	Ergot
	Pertussis
	α toxin
24 of 100 209 PU_2015_158 objective method for measuring volatile flavouring compounds in food products	
	Hunter meter
	Volatile meter

	Long sought meter Mechanical meter
182	of 100 PU_2015_158 Chief spoilage organism on smoked fish are:- Mold Bacteria Both Mold & bacteria Fungi
124	of 100 PU_2015_158 enzyme involved in enzymatic browning reactions is:- Laccases Diphenol hydrases Polyphenol oxidases Polyphenol hydrolases
207	of 100 PU_2015_158
114 Whi	PU_2015_158 ich of the following statements is untrue about protein secondary structure? The ability of peptide bonds to form intramolecular hydrogen bonds is important to secondary cture. The alpha helix, beta pleated sheet and beta turns are examples of protein secondary structure. The hydrophilic/hydrophobic character of amino acid residues is important to secondary structure. The steric influence of amino acid residues is important to secondary structure.
138	of 100 PU_2015_158 food that readily spoil unless special preservative methods are used, classified under:- Perishable foods

	Semi perishable foods
	Stable foods
0	Non perishable foods
136 Am	of 100 PU_2015_158 ong the following microorganism complete pathway of glucose to lactic acid is found only in:-
	Bifidiobacterium
	Lactobacillus
	Lactococcus
	Leuconostoc
181 Mea	of 100 PU_2015_158 at of goat is called:-
	Mutton
	Chevon
	Hog
	Veal
152	of 100 PU_2015_158 enhouse effect refers to increase in:-
	Greenery
	Carbon monoxide
	Global temperature
	Atmospheric pressure
144 Cole	of 100 PU_2015_158 onies resembling molar teeth are produced by:-
	Nocardia brasiliensis
	Actinomadura madurae
	Nocardia asteronoids
	Actinomyces israelii
199 Nige	of 100 PU_2015_158 erose is a:-
	Trisaccharide

	Polysaccharide
	Disaccharide
	Monosaccharide
154	PU_2015_158 en heat is added or removed, resulting in a change of temperature is called as:- Latent heat Sensible heat Heat capacity Specific heat
150	of 100 PU_2015_158 teurization temperature of milk:-
	72 C 82 C
	52 C
167	PU_2015_158 piratory Quotient RQ is a measure of:- Amount of O ₂ formed / gram of substrate feed Amount of CO ₂ formed / gram of substrate feed Amount of CO ₂ formed/ gram of O ₂ feed None of the above
141	of 100 PU_2015_158 biotic Gramicidin S is obtained from the bacterium:- Bacillus cereus Bacillus licheniformis Bacillus subtilis Bacillus brevis
153	of 100 PU_2015_158 he sugar is and milk sugar is Lactose and sucrose

	Sucrose and lactose	
0	Glucose and sucrose	
	Lactose and Maltose	
184	of 100 PU_2015_158 rch used in frozen food should contain:- Amylose content dose does not make any difference Less amylopectin High amylose Less amylose	
41 of 100 205 PU_2015_158 the laboratory studies are undertaken during which environmental conditions are		
acc	elerated by a known factor, so that the product deteriorates at a faster than normal rates.	
	Shelf life prototype Accelerated shelf life testing	
	Shelf life of existing products	
	Endpoint study	
173 Pec	of 100 8 PU_2015_158 Elet number (Pe) is given by:- Pe = Re Pr 9Pe = Nu Re Pe = Pr/Re Pe = Re/Pr	
174	of 100 PU_2015_158 ashhoff number is:- $\mu^2/\beta g \Delta t l^2 \rho^3$	
	$\beta g \Delta t l^2 \rho^3 / \mu^2$	
	$Bg\Delta t l^3 \rho^2 / \mu^2$	
	$\mu^2/Bg\Delta t l^3 \rho^2$	

127	of 100 'PU_2015_158 hemical substance resembling a base is called a:-
	Base strategy
	Base substance
	Base analogues
	Base molecule
197	of 100 'PU_2015_158 mato ketchup is a type offluid. Bingham plastic Newtonian Dilatent Plastic
139	of 100 PU_2015_158 e proteins in combination with prosthetic group like pigment is:- Lipoprotein Chromoprotein Phosphoprotein Metalloprotein
172	of 100 2 PU_2015_158 2 deking – Pircet equation is his study of:- Product formation kinetics Oxygen utilization kinetics Substrate utilization None of the above
137 Ana	of 100 'PU_2015_158 aerobic decomposition of proteins, peptides or aminoacids results in the production of obnoxious ours and is then called:- Deamination Denitrification Putrefaction

	Nitrification
111	of 100 PU_2015_158 ch of the following molecules is involved in the feedback control of the enzyme phosphorylase a?
	glucose-1-phosphate
	AMP adrenaline'
	glycogen
50	
126 Pso	of 100 PU_2015_158 ralens are:-
	Food additives
	Digestive compound
	Food allergens
	Natural toxicans
108	of 100 PU_2015_158 Ich of the following statements most correctly defines the isoelectric point?
	the pH at which all molecular species are neutral and uncharged.
	the pH at which negatively and positively charged molecular species are present in equal centration.
	the pH at which all molecular species are ionized and that carry the same charge.
	the pH at which half the molecular species are ionized (charged) and the other half unionized.
171	of 100 PU_2015_158 c is called:-
	Grashhoff number
	Schmidt number
0	Rayleigh number
	None of these
206 The	PU_2015_158 average length of time that a product spends on the retail shelf is found by monitoring sales from ils outlets and from this the required shelf life is estimated.
	Processing pavameters
	Turnover time

	Literature study
	Newly developed products Turnover time
107	of 100 PU_2015_158 Isaccharide formed by 1,1-glycosidic linkage between their monosaccharide units is:- Lactose Sucrose Maltose Trehalose
105	of 100 PU_2015_158 example of sulphur containing amino acid is:- 2-Amino-3-methylbutanoic acid 2-Amino-3-mercaptopropanoic acid 2-Amino-3-hydroxypropanoic acid Amino acetic acid
195	of 100 PU_2015_158 halpy of the product is on freezing. Increases and Decreases Decreases Remain same Increases
169	of 100 PU_2015_158 t of mass velocity is:- Kg/hr Kg/m hr Kg/m ² Kg/m ² hr
109 Ider	of 100 PU_2015_158 httify the strongest form of intermolecular bonding that could be formed involving the residue of the no acid serine.

	hydrogen bond
	van der Waals interactions
	none of the above
	of 100 PU_2015_158 is a newly packaged and labelled form of existing products prompted
thro	ugh new advertising strategies.
	Creative products
	Line extension
	Reformulate the existing products
	Repositioned existing products
166 Frui	of 100 PU_2015_158 t juice can be concentrated in a:-
	High pressure evaporator
	Long tube evaporator
	Falling film evaporator
	None of theses
230	of 100 PU_2015_158 diffication of starch may affect:-
	Viscosity
	Gelatinization and heating time
	Freezing stability and cold water stability
	All of the above
226	of 100 PU_2015_158 ch of the following pair of carbohydrates are anomers of each other?
	α- Glucose and β-Fructose
	α- Glucose and β-Glucose
	α- Glucose and α- Mannose
	All of the above
231	of 100 PU_2015_158 ymes are:-

0 0 0	carbohydrates DNA molecule proteins nucleic acids
252	PU_2015_158 nest source of Riboflavin is:- Mango Bael Papaya Karonda
229	PU_2015_158 bonation in soft drinks is commonly achieved by adding:- carbon dioxide sodium carbonate calcium carbonate sodium bicarbonate
243	of 100 PU_2015_158 s are abundantly found in:- a) Reproductive tissue b) Vegetative tissue c) Both (a) and (b) d) None of these
253 Soft	PU_2015_158 c dough is due to:- High temperature Low temperature Below normal temperature Normal temperature
	of 100 PU_2015_158

Which refrigerant is commonly is used in cold storage in our country?

	Ammonia
	Carbide
	Sodium benzoate
	Ethylene
235	PU_2015_158 no acids are joined by:- peptide bond glycosidic bond hydrogen bond ionic bond
225	PU_2015_158 etable oils are rich in:- ω-3 fatty acids ω-6 fatty acids ω-5 fatty acids ω-4 fatty acids
254	of 100 PU_2015_158 at is the ratio of flour, fat, salt and water in the preparation of water biscuits and matzos? 100:6.5:1:29 70:6.5:1:15 90:7.5:1:25 80:6.5:1:20
227	PU_2015_158 nest source of B12:- Goat liver and Spirulina Chocolate and green grains Rice and egg Carrot and chicken breast
	of 100

234 PU_2015_158 What is phytic acid?

	Hexaphosphoric acid of inositol
	Potassium salt of hexaphosphoric acid
	Phosphorous associated with mannitol
	None of the above
241	PU_2015_158 id form of triglycerides at ordinary room temperature are called:- Fats Oils Solid None of these
242	of 100 PU_2015_158 ne value measures:-
	Degree of saturation
	Amount of carbon present
	Degree of unsaturation
	Degree of oxidation
233	PU_2015_158 ST milk is milk that has been processed using~. procedures. homogenous tempering short time hot temperature short tempering high temperature short time homogenization time scalding temperature
245	PU_2015_158 bod gels are examples of:- Plastic solids
0	Gels are not solids
0	Elastic solids
	None of the above
	of 100 PU 2015 158

A dipeptide has:-

	2 amino acids and 3 peptide bonds
0	2 amino acids and 2 peptide bonds
	2 amino acids and 4 peptide bonds
	3 amino acids and 3 peptide bonds
244	of 100 PU_2015_158 nolds number is:- Ratio b/w inertial force and pressure
	Ratio b/w viscous force and pressure difference
	Ratio b/w inertial force and viscous force
	Ratio b/w viscous force and inertial force
232	of 100 PU_2015_158 primary structure of protein represents:-
	3-dimensional structure of protein
	sub unit structure of protein
	helical structure of protein
	Linear sequence of amino acids joined by peptide bond
281 Whi	of 100 PU_2015_158 ch of the following cells secretes Eselectins?
	Microglial cells
	Eosinophils
	Endothelial cells
	Epithelial cells
282 Bov	of 100 PU_2015_158 ine keratitis is caused by:-
	Bacteroides
	Staphylococcus
	Bordetellapertosis
	Morexellabovis
83 (of 100

83 of 100
287 PU_2015_158
The micro-organism which is present in both fresh and frozen juices is:-

	P. chrysogenum
	E. coli
	Entereobacteraerogenes
	None of these
277	PU_2015_158 rces of lead in our environment are:- fillings for teeth, refrigerators, crystal glassware, oil paintings x-ray shielding, fillings for teeth, automobile paint, bathroom fixtures paint, crystal glassware, old water pipes, PVC pipes
	paint, x-ray shielding, old water pipes, residue from leaded gasoline
278	PU_2015_158 the US, the percentage of traffic deaths that are alcohol related is:- 20% 75% 10% 40%
272	PU_2015_158 d involved in the dough of the flour is/are:- Hydrogen bond Covalant bond Hydrophobic bond All of the above
271	PU_2015_158 uum cooling is most suitable for:- Leafy vegetables Tubers Fruits None of these
	of 100 PU 2015 158

299 PU_2015_158
Arrange the potencies of toxin in descending order of the following canned foods:-

	corn> peas>string beans>spinach
	peas>string beans>spinach> corn
	corn> spinach> peas>string beans
	corn> string bean>peas>spinach
280	of 100 PU_2015_158 right red lividity indicates:- cyanide poisoning carbon monoxide poisoning strychnine poisoning arsenic poisoning
279	PU_2015_158 bot test can be used to determine:- whether a particular white powder is casine whether a particular white powder is cocaine whether a particular white powder is not cocaine whether a particular white powder is protin
297	PU_2015_158 production of acetic acid from ethanol is an:- anaerobic process aerobic process both anaerobic & aerobic neither anaerobic nor aerobic
286 Antl	of 100 PU_2015_158 hracnose is a defect which can be observed as:- spotting of leaves spotting of seedpods spotting of fruits all of these of 100
204	PU 2015 158

What is meant by the therapeutic ratio or index?

	The ratio of LD ₅₀ to ED ₉₉
	The ratio of ED ₉₉ to ED ₅
	The ratio of LD ₅₀ to ED ₅₀
	The ratio of LD ₁ to LD ₅
273	of 100 PU_2015_158
Bes	t maturity indices of orange is:-
	Sugar %
	TSS
	Acid %
	Brix : arid ratio
296 The	of 100 PU_2015_158 organism B. <i>brevis</i> can be used commercially for the production of:-
	tyrocidin
	tyrothricin (bacitracin tyrocidin complex)
	gramicidin A
	all of the above
276	of 100 PU_2015_158 ch of the following is NOT a narcotic?
	Fentanyl
	Ectasy
	Heroine
	All of these are narcotics
298 Vine	of 100 PU_2015_158 egar is a fermentation derived food product containing not less than:-
	25% acetic acid
	6% acetic acid
	15% acetic acid
	4% acetic acid
274	of 100 PU_2015_158 rry coffee is obtained by:-

	Chemical treatment
	Wet processing
	Vacuum processing
	Dry processing
283	of 100 PU_2015_158 which of the following the enzyme substrate complex is irreversible in nature? Both Competitive & Non- competitive inhibition Un Competitive inhibition Non- Competitive inhibition Competitive inhibition
288 The	O of 100 PU_2015_158 e spoilage of eggs by fungi goes through stages of mold growth that give the defects their names. Very ly mold growth is termed:- bacterias spot superficial fungal spoilage fungal rotting
	pin-spot molding