158 PU Ph D Food Science and Technology

113 Ane	f 100 PU_2016_158_E mometer is an instrument used to measure:-
0	Water flow rate
0	Air temperature
0	Pressure
0	Air flow rate
114 If ar	f 100 PU_2016_158_E n equation is dimensionally homogenous, it can be reduced to a relationship among a complete set of ensionless products and the statement is known as:-
0	Buckingham π Theorem
0	Laplace Theorem
0	Newtons Theorem
0	Partial derivatives
191	f 100 PU_2016_158_E sible heating or cooling process of air-vapor mixture on psycrometric chart is represented by:-
0	Curve
0	Vertical line
0	Horizontal line
0	Inclined line
184 The	f 100 PU_2016_158_E work required for crushing material is proportional to the logarithm of the ratio between initial and diameters. This is the statement of:-
	Bond's Law
	Rittinger's Law
	Boyle's Law
	Kinks's Law
153 Rota	f 100 PU_2016_158_E ary or reel sterilizers are used for sterilizing:-
0	Liquid foods in pipe
0	Bulk materials

0	Micowave Canned food
107 The	F 100 PU_2016_158_E unit of thermal conductivity is:- W/m/k W/m² /K J/m-K
0	Btu/ft ² .h ⁰ F
118 Salt	PU_2016_158_E is a better food preservative than sugar because it:- Lowers the vapor pressure of food water by a larger extent Reduces pH
0	Has lower molecular weight
0	Kills microorganisms better
137 Frou	F 100 PU_2016_158_E ude number is expressed as:- v/gD ²
	$V^2/\sqrt{2D}$
0	v/√gD
0	v/gD
149 The	F 100 PU_2016_158_E difference between Pasteurizer and sterilizer is only in:-
0	Temperature attained
0	Heating agent used
0	Design of equipment
0	Cooling pattern
163 A m	of 100 PU_2016_158_E ale bovine animal that is castrated after maturing is called:-
0	Steer
O	Veal

O	Stag
0	Heifer
136	of 100 PU_2016_158_E fluid flow system velocity at one point is measured by:-
0	Orifice meter
0	Anemometer
0	Pitot tube
0	Rotameter
116	of 100 PU_2016_158_E for measurement of vacuum is:-
	Mm of Hg
0	Kg/cm
0	Kgf/cm ²
	Torr
131	of 100 PU_2016_158_E d materials are generally:-
0	Plastic
0	Visco-plastic
0	Elastic
0	Visco-elastic
102 Wat	of 100 PU_2016_158_E er activity of pure water is:-
0	Less than one
0	Equal to one
0	Greater than one
0	Zero
170 Poly	of 100 PU_2016_158_E vstyrene can be used for:-
0	Semi-acidic foods
0	Neutral foods

О	Acidic foods
0	Basic foods
196 A m	of 100 PU_2016_158_E hixture of dry air and water vapor, when the air has diffused the maximum amount of water vapor into a called:-
0	Dry-moist air
0	Dry air
0	Saturated air
0	Moist air
171 Wa	of 100 PU_2016_158_E ter Vapor transmission rate (WVTR) is expressed as:-
0	g/m ²
0	$g/m^2/24 hr$
0	g/cm ²
0	g/cm ² /24 hr
182	of 100 PU_2016_158_E fishy flavor of fish is due to:-
0	Tri methyl amine oxide
0	Diacetyl
0	Methyl Urea
0	Trimethyl amine
141 The	of 100 PU_2016_158_E unit of thermal diffusivity is:-
0	m/h ⁰ C
0	m^2/h
0	K Cal/m ² /C
	m^2/h^0 C
123 The	of 100 PU_2016_158_E refreezable water can be detected by:-
0	X-ray fluorescence

0	Wet bulb and Dry bulb temperatures
\circ	Gas Chromatography
0	Differential Thermal Analysis
194 An a	of 100 PU_2016_158_E air stream (1 atmospheric pressure) at 100° C and 60% relative humidity has apartial pressure of er vapor equal to:- 0.53 bar 0.72 bar 0.41 bar 0.61 bar
117	of 100 PU_2016_158_E et cereal foods contain mainly:- Fat Protein Crude fiber Carbohydrate
101	of 100 PU_2016_158_E d processes can be analyzed in terms of:- Mass balance Unit operation Process chart Energy balance
126 Nation	PU_2016_158_E ure of crop grain is:- Wet and dry Aerodynamic Humid Hygroscopic
133	of 100 PU_2016_158_E un's equation is applicable to:-

0	Porous media flow
0	Turbulant flow
\circ	Slit flow
\circ	Laminar flow
111	of 100 PU_2016_158_E -cooling of fruit and vegetable is done to:- Improve appearance Improve ripening Increase moisture loss Reduce the amount of refrigeration
146 100 500 stea	of 100 5 PU_2016_158_E 50 Kg of milk (Cp= 3.9 KJ/Kg/K) at 80°C is to be heated to 135°C in a sterilizer by injecting steam at 50 KPa(152°C, λ= 2109 Kj/Kg, Cpw = 4.18KJ/Kg/K). If heat loss to the surrounding is 5%, the amount of am to be injected is:-
0	106.8 Kg
0	101.7 Kg
0	103.3 kg
0	98.4 Kg
159 The	of 100 PU_2016_158_E e temperature at which the water in a fruit will freeze is dependent on the amount of the following sent in the fruit:- Oil Fiber
0	Sugar
0	Water
151 Mal den	of 100 PU_2016_158_E Ithu's Law on microbial growth is given by the differential equation, dx/dt =μx, where x is microbial exity (mass of cells per unit volume of batch culture). μ is specific growth rate of culture (constant for batch) and t is the time. The time required for microbial density to double will be:-
0	In2/µ
0	μ/ln2
0	$\mu(ln2)^2$

C _{μ.ln2}
30 of 100 122 PU_2016_158_E The amount of husk that will be produced from100 Kg of paddy is:-
© 22 Kg
[©] 32 Kg
[©] 42 Kg
C 52 Kg
31 of 100 105 PU_2016_158_E Pycnometer is used to measure:-
Humidity
Porosity
Temperature
Displacement
32 of 100 142 PU_2016_158_E Highest thermal conductivity is of:-
Air
Oxygen
C Hydrogen
© Water
33 of 100 129 PU_2016_158_E If the viscosity of the fluid decreases with time, the fluid is called:-
C Thixotropic
Dilatent
Rheopectic
Bingham Fluid
34 of 100 166 PU_2016_158_E The white fuzzy growth caused by molds on meat is called:-
White spot
Green Patches
Whiskers

0	Black spot
130 A fa requ	of 100 PU_2016_158_E an delivers air at a flow rate of 15m³/s against static pressure of 150 mm water gauge. The power uirement is given as 30 KW. The static efficiency of fan will be:-
0	75 %
0	7.35%
0	73.5 %
0	7.5 %
134 Dar	of 100 PU_2016_158_E cy's law valid under conditions of:-
0	Steady uniform flow
0	Laminar flow with Reynold's number>10
0	Reynold's number<1
0	Newtonian flow
128	of 100 PU_2016_158_E noulli's equation represents conservation of:-
0	Energy
0	Momentum
	Mass
0	Force
132 For	of 100 PU_2016_158_E laminar flow region, the drag coefficient is, in terms of particle Reynolds's numbers R _{ep} :-
0	64/R _{ep}
0	18/ R _{ep}
0	24/ R _{ep}
0	1/ Rep
179	of 100 PU_2016_158_E or component of Vanilla flavor is:-
0	2,5-dimethyl vanillin
0	2-hydroxy vanillin

0	Vanillin 4- methyl vanillin
108	of 100 PU_2016_158_E iilibrium moisture curve is a plot between:-
\circ	Moisture content and air temperature
0	Moisture content and air velocity
0	Temperature and RH
0	Moisture content and RH
119	of 100 PU_2016_158_E h increase in pressure, boiling point temperature of water and enthalpy of evaporation
0	Decreases, Increases
0	Increases, decreases
0	Increases, Increases
0	Decreases, decreases
176	of 100 PU_2016_158_E atent for a method of treating food by microwave energy was filed by:-
0	Raymond
0	Tappan
0	Dr. Percy Spencer
0	Raytheon
125 Acc	of 100 PU_2016_158_E elerated testing calculation for shelf life prediction are based on:-
0	Organoleptic Data
0	Chemical Reactions
0	Arrhenius Equation
О	Temperature dependent linear models
174	of 100 PU_2016_158_E meat food products order was promulgated in:-
	1955

0	1983
0	1988
0	1973
193	PU_2016_158_E abatic humidification is an:- Isentropic process Isobaric process Isothermal process Isoenthalpic process
154	PU_2016_158_E refrigeration system works on which law of thermodynamics? Third Zeroth First Second
147	of 100 PU_2016_158_E o of energy reflected by a body to the total radiation energy incident on a body is:- Emissivity
0	Transmissivity Absorptivity Reflectivity
103	of 100 PU_2016_158_E al phase of processing operation is:- Drying Treating Bagging Milling
112	of 100 PU_2016_158_E difference between absolute and gauge pressure is:- Atmospheric pressure

Constants of the policy of the constants of the policy of the constants of the constants of the constants of and relative humidity of 20%. If Henderson equation for and are equilibrium moisture content of seeds will be: - Constants of the constants of constants of and are equilibrium moisture content of seeds will be: - Constants of the constants of constants of and are equilibrium moisture content of seeds will be: - Constants of the constants of constants of and are equilibrium moisture content of seeds will be: - Constants of the constants of the constants of and are equilibrium moisture content of seeds will be: - Constants of the constants of the constants of the constants of and are equilibrium moisture content of seeds will be: - Constants of the c	0	Vacuum pressure
Zero 50 of 100 188 PU_2016_158_E Psychrometric chart is plotted between:- Absolute humidity and dry bulb temperature Dry bulb temperature and wet bulb temperature Relative humidity and enthalpy Enthalpy and dry bulb temperature 51 of 100 104 PU_2016_158_E Pascal is the unit of:- Viscosity Pressure Displacement Temperature 52 of 100 162 PU_2016_158_E The cut from the belly portion of hog carcass is called:- Ham Veal Mutton Bacon 53 of 100 120 PU_2016_158_E Vegetable seeds are stored at absolute temperature of 320K and relative humidity of 20%. If Henderson equation for equilibrium relationship is valid for this case, where the values of constants C and n are 6.510° and 1.8 respectively, the equilibrium moisture content of seeds will be:- 5.6% 20.5% 13.4%	0	0.4333PSI
188 PU_2016_158_E Psychrometric chart is plotted between:- Absolute humidity and dry bulb temperature Dry bulb temperature and wet bulb temperature Relative humidity and enthalpy Enthalpy and dry bulb temperature 51 of 100 104 PU_2016_158_E Passcal is the unit of:- Viscosity Pressure Displacement Temperature 52 of 100 162 PU_2016_158_E The cut from the belly portion of hog carcass is called:- Ham Veal Mutton Bacon 53 of 100 120 PU_2016_158_E Vegetable seeds are stored at absolute temperature of 320K and relative humidity of 20%. If Henderson equation for equilibrium relationship is valid for this case, where the values of constants C and n are 6.510-6 and 1.8 respectively, the equilibrium moisture content of seeds will be:- 5.6% 20.5% 13.4%	0	Zero
Enthalpy and dry bulb temperature 51 of 100 104 PU_2016_158_E Pascal is the unit of:- Viscosity Pressure Displacement Temperature 52 of 100 162 PU_2016_158_E The cut from the belly portion of hog carcass is called:- Ham Veal Mutton Bacon 53 of 100 120 PU_2016_158_E Vegetable seeds are stored at absolute temperature of 320K and relative humidity of 20%. If Henderson equation for equilibrium relationship is valid for this case, where the values of constants C and n are 6.510-6 and 1.8 respectively, the equilibrium moisture content of seeds will be:- 5.6% 20.5% 13.4%	188 Psy	PU_2016_158_E chrometric chart is plotted between:- Absolute humidity and dry bulb temperature Dry bulb temperature and wet bulb temperature
Enthalpy and dry buils temperature 51 of 100 104 PU_2016_158_E Pascal is the unit of:- Viscosity Pressure Displacement Temperature 52 of 100 162 PU_2016_158_E The cut from the belly portion of hog carcass is called:- Ham Veal Mutton Bacon 53 of 100 120 PU_2016_158_E Vegetable seeds are stored at absolute temperature of 320K and relative humidity of 20%. If Henderson equation for equilibrium relationship is valid for this case, where the values of constants C and n are 6.510 ft and 1.8 respectively, the equilibrium moisture content of seeds will be:- 5.6% 20.5% 13.4%	0	
162 PU_2016_158_E The cut from the belly portion of hog carcass is called:- Ham Veal Mutton Bacon 53 of 100 120 PU_2016_158_E Vegetable seeds are stored at absolute temperature of 320K and relative humidity of 20%. If Henderson equation for equilibrium relationship is valid for this case, where the values of constants C and n are 6.510-6 and 1.8 respectively, the equilibrium moisture content of seeds will be:- 5.6% 20.5% 13.4%	104 Pas O O	of 100 PU_2016_158_E scal is the unit of:- Viscosity Pressure Displacement
120 PU_2016_158_E Vegetable seeds are stored at absolute temperature of 320K and relative humidity of 20%. If Henderson equation for equilibrium relationship is valid for this case, where the values of constants C and n are 6.510 ⁻⁶ and 1.8 respectively, the equilibrium moisture content of seeds will be:- 5.6% 20.5% 13.4%	162 The O	PU_2016_158_E cut from the belly portion of hog carcass is called:- Ham Veal Mutton
54 of 100 145 PU 2016 158 E	120 Veg equ 6.5 C	PU_2016_158_E getable seeds are stored at absolute temperature of 320K and relative humidity of 20%. If Henderson action for equilibrium relationship is valid for this case, where the values of constants C and n are 10 ⁻⁶ and 1.8 respectively, the equilibrium moisture content of seeds will be:- 5.6% 20.5% 13.4% 10.2%

Butter has thermal diffusivity of $8.6x\ 10^{-8}m^2/s$. If the characteristic dimension of butter slab is 2 cm then Fourier number at one hour is:-
1.670
0.599
0.774
1.292
55 of 100 156 PU_2016_158_E One ton of refrigeration (K Cal/min) is equivalent to a heat load of:-
200
100
[©] 50
150
56 of 100 109 PU_2016_158_E An adiabatic process taken place at:-
Pressure
Enthalpy
C Heat
Temperature
57 of 100 187 PU_2016_158_E The ratio of the mass of water vapours to the mass of dry air is called:-
Relative humidity
Partial pressure of water vapours
© Water ratio
C Absolute humidity
58 of 100 167 PU_2016_158_E The iron content of yolk is mg/egg. 14.2
1.42
142.2
0.42
59 of 100

	PU_2016_158_E ss flow meter utilizes principle of:-
0	Faradays Law
	Bernoulli's theorem
0	Angular momentum
0	Newton's third law
100 If th bas	of 100 PU_2016_158_E be moisture content of paddy on wet basis is 25%, then what should be the moisture content on dry is? 30% 33% 20%
0	40%
235 Par	of 100 PU_2016_158_M boiling is treatment.
0	Chemical
0	Physical
0	Thermal
0	Hydrothermal
234	of 100 PU_2016_158_M content (Whole mass basis) in rice bran ranges between:- 8-10% 17-22 % 11-16 % 25-35 %
242	of 100 PU_2016_158_M ple of repose of wheat grain falls in the range of:-
0	30-40
0	31-44
0	23-28
0	20-25

	PU_2016_158_M godown extra space for alleys for inspection and disinfecting of stacks is provided which is generally ut:-
0	5%
\circ	1%
\circ	30%
\circ	20%
233	of 100 PPU_2016_158_M Idy contains% bran. 20 10 5
66 of 100 243 PU_2016_158_M When a granular material is permitted to flow from appoint into a pile, the angle which the si makes with the horizontal is called:-	
0	Scant modulus
0	Critical angle
0	Angle of repose
0	Tangent modulus
228	of 100 PU_2016_158_M nmunition means:-
0	Extraction
0	Distillation
	Leaching
0	Size reduction
230	of 100 PU_2016_158_M emoisture content in pulse for dehusking and splitting should be:-
0	10-20 %
0	35%
0	0-10 %

64 of 100

0	20-30 %		
247 Pres	of 100 PU_2016_158_M ssure drop in fluid flow through g	ranular materials	is best estimated by:-
0	Burke-Plummer equation		
0	Fourier equation		
0	Ergun equation		
0	Blake-Kozney equation		
250 Mixi	of 100 PU_2016_158_M ng index	with time.	
0	Increases		
0	Decreases		
0	Equals		
0	Does not change		
246	PU_2016_158_M senn equation is related to:- Size reduction of particle Storage silo design Grain transportation system Size separation of grains		
252 The	of 100 PU_2016_158_M arms of kneaders are of		shape.
0	Circular		
0	Sigmoid		
0	Rectangular		
0	Triangular		
220 In re	of 100 PU_2016_158_M everse osmosis, particles sizes re	emoval range is:-	
0	5 nm-0.1 mm		
0	10-50 mm		
0	0.1-10m		

0	<5 nm	
239	of 100 PU_2016_158_M aw crusher, the angle made be 40-50°	etween fixed jaw and movable jaw:-
0	30-40°	
0	20-30°	
0	10-20°	
226	of 100 PU_2016_158_M ch the items under Group I wit	h items under Group II.
G	roup I	Group II
P.	Threonine	1. Fatty acid
Q	Pyridoxine phosphate	2. Sugar
R.	Xylose	3. Amino acid
S.	Oleic acid	4. Co-enzyme
О	P-4, Q-3, R-1, S-2	
0	P-2, Q-1, R-4, S-3	
0	P-1, Q-2, R-3, S-4	
0	P-3, Q-4, R-2, S-1	
224 Sep	of 100 PU_2016_158_M aration on the basis of roundn	ess is accomplished by:-
0	Aspiration separator	
0	Spiral separator	
0	Roll separator	
О	Indented cylinder separator	
77 of 100 254 PU_2016_158_M Maximum inclination to carry food material with the belt conveyor is:- 40° 30°		

0	10°
0	20°
	20
	of 100
	PU_2016_158_M kes law is used to find out:-
0	Drag coefficient
0	Specific gravity
0	Terminal velocity
0	Surface tension
237 Mo	of 100 PU_2016_158_M dern flour mills for wheat milling are:-
0	Attrition Type
0	Under Runner type
0	Disc Type
О	Roller type
231	of 100 PU_2016_158_M k's law states that:-
0	The energy required for size of particle is proportional to ratio of initial size to final size.
Surf	The energy required for size reduction is proportional either to change in dimension or change in face area.
0	The energy required for size reduction is proportional to change in surface area of the pieces of food.
0	The energy required for size reduction is proportional to initial size.
269 Afte	of 100 PU_2016_158_D er addition of sugar, the gelatinization temperature of starch:-
0	First increases then decreases
0 0 0	Decreases
	Remains unchanged
	Increases
267 Wh	of 100 ? PU_2016_158_D ich is not a part of plant layout?
0	Combination layout

0	Location economics
0	Product lay out
0	Process layout
262	of 100 PU_2016_158_D er attaining terminal velocity, if the density of the particle is greater than density of the fluid: The particle will neither move upward nor downward The particle will either move upward or downward Particle will move upward Particle will move downward
261	of 100 PU_2016_158_D bulk density of rough rice approved by ASAE is:- 576Kg/m³ 596Kg/m³ 606Kg/m³ 586Kg/m³
276	of 100 5 PU_2016_158_D ich of the following is the causative agent of fowl cholera? E.coli V.cholera P.multocida S.pullorum
277	of 100 PU_2016_158_D a typical oil-seed crop, the matured seeds are enriched with:- Galactolipid Neutral lipid Phospholipid Sphingolipid
292	of 100 PPU_2016_158_D Insmembrane regions of membrane proteins are usually more:- Basic

0	Hydrophilic Acidic
0	Hydrophobic
270 IU is	of 100 PU_2016_158_D s equal to:-
0	0.2µg
0	0.1µg
0	0.5µg
0	0.3µg
280 Rhe	of 100 PU_2016_158_D cumatic fever is an example of:-
0	neurodegenerative disorder
0	immunodeficiency disease
0	autoimmune disease
0	type IV hypersensitive reaction
274	of 100 PU_2016_158_D trecker degradation, during maillard reaction, the aminoacids usually react with:- Glucose
0	α- dicarbonyl compound
0	Schiffs base
0	Fat
293 Cho	of 100 PU_2016_158_D cose the option with two reducing sugars:-
0	Lactose and Maltose
0	Trehalose and Sucrose
0	Maltose and Trehalose
0	Lactose and Sucrose

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265 PU_2016_158_D
The ratio of diameter of the largest inscribing circle to the diameter of the smallest circumscribing circle is called:-

0	Trignometry
0	Roundness
0	Sphericity
0	Shape factor
288	of 100 PU_2016_158_D ch is the strongest reducing agent in photosynthetic electron transfer reactions? P700* P700 P680*
0	Plastoquinone
264	of 100 PU_2016_158_D specific gravity of skim milk is:- Higher than water
_	Same as water
0	Lower than water
0	Same as whole milk
282	PU_2016_158_D at mechanism is responsible for movements of eukaryotic cilia and flagella? Dynein moving on microtubules Myosin moving on microfilaments Kinesin moving on microfilaments
\circ	Dynein moving on microfilaments
260	of 100 PU_2016_158_D angle of repose of wheat grain is:- 28-33
0	23-28
0	18-23
0	33-38
284	of 100 PU_2016_158_D protein is associated with all of the following except:-

0	Transcription
0	Post transcriptional modification
0	Programmed cell death
0	Tumour suppression
286 Whi	PU_2016_158_D ch one of the following microscopic techniques can be used to study the contour of proteins? SEM Confocal microscopy TEM AFM
289 The	of 100 PU_2016_158_D end products of glycolysis include ATP:-
0	CO ₂ and H ₂ O
0	CO ₂ and NADH
0	NADH and pyruvate
0	H₂O and pyruvate
272 Wha	of 100 PU_2016_158_D at is phytin?
0	Phosphoric acid of sorbitol
	A polymer of phytic acid
0	Calcium salt of phytic acid
0	Phosphorous associated with mannitol