

# Andhra Pradesh State Council of Higher Education

## Notations :

- 1.Options shown in green color and with ✓ icon are correct.
- 2.Options shown in red color and with ✗ icon are incorrect.

<b>Question Paper Name :</b>	Food Technology 29th May 2023 Shift 2
<b>Duration :</b>	120
<b>Total Marks :</b>	120
<b>Display Marks:</b>	No
<b>Share Answer Key With Delivery Engine :</b>	Yes
<b>Calculator :</b>	None
<b>Magnifying Glass Required? :</b>	No
<b>Ruler Required? :</b>	No
<b>Eraser Required? :</b>	No
<b>Scratch Pad Required? :</b>	No
<b>Rough Sketch/Notepad Required? :</b>	No
<b>Protractor Required? :</b>	No
<b>Show Watermark on Console? :</b>	Yes
<b>Highlighter :</b>	No
<b>Auto Save on Console?</b>	Yes
<b>Change Font Color :</b>	No
<b>Change Background Color :</b>	No
<b>Change Theme :</b>	No
<b>Help Button :</b>	No
<b>Show Reports :</b>	No

Show Progress Bar :	No
Is this Group for Examiner? :	No
Examiner permission :	Cant View
Show Progress Bar? :	No

## Food Technology

Section Id :	78773225
Section Number :	1
Mandatory or Optional :	Mandatory
Number of Questions :	120
Section Marks :	120
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Maximum Instruction Time :	0
Is Section Default? :	null

Question Number : 1 Question Id : 7877322881 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The pigment primarily responsible for the colour of saffron is

Options :

1. ✘ Carotenoids
2. ✘ Caryophyllales
3. ✘ Anthocyanin
4. ✔ Crocin

Question Number : 2 Question Id : 7877322882 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Animal proteins are made up of

Options :

1. ✘ Beta amino acid
2. ✔ L-alpha amino acid
3. ✘ D-alpha amino acid
4. ✘ Mixture of D and L amino acid

Question Number : 3 Question Id : 7877322883 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Chitin composed of polymer of

Options :

1. ✔ N-acetylglucosamine
2. ✘ O-acetylgalactosamine
3. ✘ N-methylglucosamine
4. ✘ N-acetylgalactosamine

**Question Number : 4 Question Id : 7877322884 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The examples for heteropolysaccharide are

**Options :**

1. ✓ Hemicellulose and pectin
2. ✗ Cellulose and Hemicellulose
3. ✗ Starch and inulin
4. ✗ Glycogen and pectin

**Question Number : 5 Question Id : 7877322885 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

After denaturation of protein, its solubility is

**Options :**

1. ✗ Increased
2. ✗ Sparingly increased
3. ✗ Unaffected
4. ✓ Decreased

**Question Number : 6 Question Id : 7877322886 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Inter-esterification process of oil leads to

**Options :**

1. ✘ Hydrogenation of oil
2. ✘ Reduced hydrolytic rancidity
3. ✔ Moderation of melting point
4. ✘ Emulsification

**Question Number : 7 Question Id : 7877322887 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Hydrolytic rancidity of oil leads to

**Options :**

1. ✔ Increase in free fatty acids
2. ✘ Decrease in free fatty acids
3. ✘ Increase in saturated fatty acids

4. ✘ Decrease in trans fatty acids

**Question Number : 8 Question Id : 7877322888 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Catechol oxidase is involved in

**Options :**

1. ✘ Ripening of food
2. ✔ Enzymatic browning of food
3. ✘ Protease inhibition
4. ✘ Loss of vitamins

**Question Number : 9 Question Id : 7877322889 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Maillard reaction occurs between

**Options :**

1. ✘ Alcohol group of the sugar and amino group of the amino acid
2. ✘ Alcohol group of the sugar and carboxyl group of the amino acid
3. ✘ Carbonyl group of the sugar and thiol group of the amino acid

4. ✓ Carbonyl group of the sugar and amino group of the amino acid

**Question Number : 10 Question Id : 7877322890 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Isoamyl acetate used in the food preparation for the following flavour

**Options :**

1. ✓ Banana

2. ✗ Pine apple

3. ✗ Mango

4. ✗ Kiwi

**Question Number : 11 Question Id : 7877322891 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Folic acid deficiency leads to

**Options :**

1. ✓ Anencephaly

2. ✗ Antioxidant deficiency

3. ✗ Bleeding disorder

4. ✘ Dermatitis

Question Number : 12 Question Id : 7877322892 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Dietary deficiency of selenium

Options :

1. ✘ Affects immune cells maturation
2. ✘ Leads to Muscle weakness
3. ✘ Decreases insulin levels
4. ✔ Decreases antioxidant status

Question Number : 13 Question Id : 7877322893 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Excess of phytic acid in the food affects absorption of

Options :

1. ✘ Lipid soluble vitamins
2. ✔ Calcium



3. ✘ Vitamin C

4. ✘ Amino acids

**Question Number : 14 Question Id : 7877322894 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which one of the following fatty acid is considered as essential fatty acid?

**Options :**

1. ✘ Stearic acids

2. ✘ Palmitic acid

3. ✘ Arachidic acid

4. ✔ Linolenic acid

**Question Number : 15 Question Id : 7877322895 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which one of the following is an essential amino acid?

**Options :**

1. ✘ Serine

2. ✘ Alanine

3. ✘ Glutamic acid

4. ✔ Lysine

**Question Number : 16 Question Id : 7877322896 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Recommended dietary allowance of Vitamin D for adult is

**Options :**

1. ✘ 50 IU

2. ✘ 150 IU

3. ✔ 600 IU

4. ✘ 2000 IU

**Question Number : 17 Question Id : 7877322897 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The least quantity of amino acid present in the corn is

**Options :**

1. ✘ Leucine

2. ✔ Lysine

3. ✘ Methionine

4. ✘ Cysteine

**Question Number : 18 Question Id : 7877322898 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The anti-nutrient present in raw egg is

**Options :**

1. ✘ Thiaminase

2. ✘ Phytic acid

3. ✔ Avidin

4. ✘ Ascorbate oxidase

**Question Number : 19 Question Id : 7877322899 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The vitamin that plays a vital role in collagen synthesis is \_\_\_\_\_.

**Options :**

1. ✘ Vitamin E

2. ✘ Vitamin B1

3. ✘ Vitamin K

4. ✔ Vitamin C

**Question Number : 20 Question Id : 7877322900 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Dietary deficiency manifestation of biotin results in

**Options :**

1. ✘ Tetany

2. ✔ Dermatitis

3. ✘ Bleeding disorder

4. ✘ Osteoporosis

**Question Number : 21 Question Id : 7877322901 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Residues of Aflatoxin M1 can be found in

**Options :**

1. ✔ Milk and milk products

2. ✘ Dried cereals

3. ✘ Honey

4. ✘ Vegetables

**Question Number : 22 Question Id : 7877322902 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What is the exo-acting enzyme that catalyzes the hydrolysis of starch to release  $\beta$ -glucose?

**Options :**

1. ✘ Cellulase

2. ✘  $\beta$ -amylase

3. ✘  $\alpha$ -amylase

4. ✔ Glucoamylase

**Question Number : 23 Question Id : 7877322903 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Yeast and mold count determination specifically requires

**Options :**

1. ✘ Eosin Methylene blue agar

2. ✘ Violet red bile agar

3. ✓ Potato dextrose agar

4. ✘ MacConkey agar

**Question Number : 24 Question Id : 7877322904 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which bacteria is found in processed/ cured meat among the following?

**Options :**

1. ✓ *Lactobacillus curvatus*

2. ✘ *Pseudomonas fluorescens*

3. ✘ *Moraxella bovis*

4. ✘ *Alcaligenes faecalis*

**Question Number : 25 Question Id : 7877322905 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Lag phase is also known as

**Options :**

1. ✓ Period of initial adjustment

2. ✘ Transitional period

3. ✘ Generation time

4. ✘ Period of rapid growth

**Question Number : 26 Question Id : 7877322906 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is the best definition of generation time in a bacterium?

**Options :**

1. ✘ the length of time it takes to reach the log phase

2. ✔ the length of time it takes for a population of cells to double

3. ✘ the time it takes to reach stationary phase

4. ✘ the length of time of the exponential phase

**Question Number : 27 Question Id : 7877322907 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is the reason jams and dried meats often do not require refrigeration to prevent spoilage?

**Options :**

1. ✔ Low water activity

2. ✘ Toxic alkaline chemicals

3. ✘ Naturally occurring antibiotics

4. ✘ Low pH

**Question Number : 28 Question Id : 7877322908 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

A soup container was forgotten in the refrigerator and shows contamination. The contaminants are probably which of the following?

**Options :**

1. ✘ Thermophiles

2. ✘ Acidophiles

3. ✔ Psychrotrophs

4. ✘ Mesophiles

**Question Number : 29 Question Id : 7877322909 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The decimal reduction time refers to the amount of time it takes to which of the following?

**Options :**

1. ✘ reduce a microbial population by 10%

2. ✘ reduce a microbial population by 0.1%



3. ✓ reduce a microbial population by 90%

4. ✘ completely eliminate a microbial population

**Question Number : 30 Question Id : 7877322910 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following chemical food preservatives is used in the wine industry but may cause asthmatic reactions in some individuals?

**Options :**

1. ✘ Nitrites

2. ✓ Sulfites

3. ✘ Propionic acid

4. ✘ Benzoic acid

**Question Number : 31 Question Id : 7877322911 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following organisms is used in alcoholic fermentation?

**Options :**

1. ✘ *Pseudomonas*

2. ✘ *Aspergillus*

3. ✔ *Saccharomyces*

4. ✘ *Penicillium*

**Question Number : 32 Question Id : 7877322912 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following products have higher acidity and lacks aroma?

**Options :**

1. ✘ Cultured buttermilk

2. ✘ Cultured sour cream

3. ✔ Bulgarian milk

4. ✘ Acidophilus milk

**Question Number : 33 Question Id : 7877322913 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The flavour of butter is due to

**Options :**

1. ✘ Maleic acid

2. ✘ Tartaric acid

3. ✘ Acetic acid

4. ✔ Butyric acid

**Question Number : 34 Question Id : 7877322914 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The partial fermentation of green tea results in the formation of

**Options :**

1. ✘ Yogurt

2. ✘ Sauerkraut

3. ✔ Kombucha

4. ✘ Kefir

**Question Number : 35 Question Id : 7877322915 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Cheese is made by coagulating which of the following milk protein

**Options :**

1. ✘ Rennet

2. ✔ Casein

3. ✘ Pepsin

4. ✘ Trypsin

**Question Number : 36 Question Id : 7877322916 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Bacteria like Lactobacillus produce what compound required for the production of sauerkraut, yogurt, and sourdough

**Options :**

1. ✔ Lactic acid

2. ✘ Carbon dioxide

3. ✘ Yeast

4. ✘ Flour

**Question Number : 37 Question Id : 7877322917 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The FDA requires labelling for which of the following food products?

**Options :**

1. ✘ All food products containing a major allergen.
2. ✘ Any food produced using biotechnology that introduces a major allergen.
3. ✘ Any food produced using biotechnology that changes the nutritional composition of the food.
4. ✔ All of the above mentioned

**Question Number : 38 Question Id : 7877322918 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What effect does eating genetically modified foods have on your genes?

**Options :**

1. ✘ It could cause your own genes to mutate.
2. ✘ It could cause your own genes to absorb the excess genes.
3. ✔ It has no effect on your genes.
4. ✘ The effects on human genetics aren't known.

**Question Number : 39 Question Id : 7877322919 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following microorganism have high vitamin content?

**Options :**

1. ✘ bacteria
2. ✔ yeast
3. ✘ algae
4. ✘ protozoa

**Question Number : 40 Question Id : 7877322920 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is said to be the “Doctor” of confectionary

**Options :**

1. ✔ Invertase
2. ✘ Mono sodium glutamate
3. ✘ Sorbitol
4. ✘ Aspartame

**Question Number : 41 Question Id : 7877322921 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Wheat is also known as

**Options :**

1. ✓ king of cereals
2. ✘ minister of cereals.
3. ✘ queen of cereal
4. ✘ poor man's cereal

**Question Number : 42 Question Id : 7877322922 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Protein content in Barley is

**Options :**

1. ✓ 10-12%
2. ✘ 50-60%
3. ✘ 90-100%
4. ✘ 80-90%

**Question Number : 43 Question Id : 7877322923 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Pea maturity is measured by

**Options :**

1. ✓ tendrometer
2. ✗ hydrometer
3. ✗ peatometer
4. ✗ speedometer

**Question Number : 44 Question Id : 7877322924 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Delayed harvesting leads to conversion of sugar to

**Options :**

1. ✗ Carbohydrates
2. ✗ Chocolate
3. ✓ Starch
4. ✗ Drink

**Question Number : 45 Question Id : 7877322925 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Scientific name of chickpea is



**Options :**

1. ✓ Cicerarietinum
2. ✗ cicerfaboideae
3. ✗ cicerkabulinum
4. ✗ zea mays

**Question Number : 46 Question Id : 7877322926 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The peculiar pungency of rapeseed-mustard is due to the presence of

**Options :**

1. ✗ erusic acid
2. ✓ sinigrin
3. ✗ Glucosinolates
4. ✗ Both erusic acid and Glucosinolates

**Question Number : 47 Question Id : 7877322927 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

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.

**Options :**

1. ✘ Statement 1 is True, Statement 2 is False
2. ✔ Both statement 1 and 2 are True
3. ✘ Both statement 1 and 2 are False
4. ✘ Statement 1 is False, Statement 2 is True

**Question Number : 48 Question Id : 7877322928 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Statement 1: Dry Milling of Sorghum → product rich in starch.

Statement 2: Wet Milling of Sorghum → product poor in fibre.

**Options :**

1. ✘ Statement 1 is True, Statement 2 is False
2. ✘ Both statement 1 and 2 are True
3. ✔ Both statement 1 and 2 are False
4. ✘ Statement 1 is False, Statement 2 is True

**Question Number : 49 Question Id : 7877322929 Display Question Number : Yes Is Question**

**Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is NOT a step in the process involved in dry milling of maize?

**Options :**

1. ✘ Degermination
2. ✘ Sifting
3. ✘ Removal of moisture
4. ✔ Diluting

**Question Number : 50 Question Id : 7877322930 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Stripping Solvent off a meal is called

**Options :**

1. ✔ Toasting
2. ✘ Buttering
3. ✘ Jamming
4. ✘ Milling

**Question Number : 51 Question Id : 7877322931 Display Question Number : Yes Is Question**

**Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is true about fruits and vegetable processing?

**Options :**

1. ✘ They get spoil very slow and hence need not to be consumed soon
2. ✘ They have low moisture content and should be kept in a cold place
3. ✘ They're tender and hence don't get spoiled easily
4. ✔ They have high moisture content and should be kept in a cold and dark place

**Question Number : 52 Question Id : 7877322932 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following holds true with respect to jam making?

**Options :**

1. ✘ Boiling water to concentrate the mixture is an important step
2. ✘ The fruit is heated to soften it, extract pectin and then boiled rapidly to increase sugar content to about 70%
3. ✘ High methoxyl pectin is used in jam and low methoxyl in gelling agents in milk products
4. ✔ All the above mentioned

**Question Number : 53 Question Id : 7877322933 Display Question Number : Yes Is Question**

**Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

In Solvent Extraction, the oil and miscella are moved in a \_\_\_\_\_

**Options :**

1. ✘ Co- current fashion
2. ✔ Counter- current fashion
3. ✘ Cross- current fashion
4. ✘ Sequential Co-cuurent and cross-current fashion

**Question Number : 54 Question Id : 7877322934 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Difference of Green tea from Black tea is that \_\_\_\_\_

**Options :**

1. ✘ The oxidation process is omitted  

The tea leaves are steamed in a pan before being rolled so that the enzymes don't interact
2. ✘ with air and oxidize  

The oxidation process is omitted and the tea leaves are steamed in a pan before being rolled
3. ✔ so that the enzymes don't interact with air and oxidize  

The oxidation process is carried out thoroughly and the tea leaves are drenched in cold water
4. ✘ before being rolled so that the enzymes interact with air and oxidize

**Question Number : 55 Question Id : 7877322935 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Company xyz claims that its Coffee is really expensive because they only choose the best coffee beans.

What does that mean?

**Options :**

1. ✘ The coffee beans have been strip picked
2. ✔ The coffee beans have been selectively picked
3. ✘ The coffee cherry beans irrespective of how ripe they are picked
4. ✘ The coffee beans have been strip picked for 50% and the remaining have been selectively picked

**Question Number : 56 Question Id : 7877322936 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Statement 1: Spices along with spice oils are called Spice Oleoresins.

Statement 2: Spice Oleoresins are the concentrated liquid part of spices. They are obtained by solvent extraction of the dry spices and represent the characteristic aroma of the spices.

**Options :**

1. ✘ Statement 1 is True, Statement 2 is False
2. ✘ Both statement 1 and 2 are True
3. ✘ Both statement 1 and 2 are False

4. ✓ Statement 1 is False, Statement 2 is True

**Question Number : 57 Question Id : 7877322937 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Statement 1: Oleoresins are used as flavouring agents in the food industry.

Statement 2: Hard, big pieces and clean ones fetch a premium price when it comes to turmeric.

**Options :**

1. ✗ Statement 1 is True, Statement 2 is False

2. ✓ Both statement 1 and 2 are True

3. ✗ Both statement 1 and 2 are False

4. ✗ Statement 1 is False, Statement 2 is True

**Question Number : 58 Question Id : 7877322938 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The addition of salt during pickling \_\_\_\_\_ hence supplementing the action of salt.

**Options :**

1. ✓ Permits the naturally present lactic acid bacteria to grow

2. ✗ Prevents the naturally present lactic acid bacteria to grow

3. ✗ Initially permits the naturally present lactic acid bacteria to grow but prevents it later on.

4. ✘ Neither permits nor prevents the naturally present lactic acid bacteria to grow

**Question Number : 59 Question Id : 7877322939 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following points out the difference between other fruit products and jellies?

**Options :**

1. ✘ Initial material in fruit preserves
2. ✘ Gel development in fruit pastes
3. ✘ Solid content in fruit pastes
4. ✔ All of the mentioned above

**Question Number : 60 Question Id : 7877322940 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Chocolate melts at which temperature?

**Options :**

1. ✔ Around 34 Celsius degrees
2. ✘ Around 44 Celsius degrees
3. ✘ Around 54 Celsius degrees



4. ✘ Around 64 Celsius degrees

Question Number : 61 Question Id : 7877322941 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Liver is a rich source of vitamin

Options :

1. ✔ A

2. ✘ C

3. ✘ D

4. ✘ K

Question Number : 62 Question Id : 7877322942 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

..... forms major protein of thick filament

Options :

1. ✔ Myosin

2. ✘ Actin

3. ✘ Actomyosin

4. ✘ Tropomyosin

Question Number : 63 Question Id : 7877322943 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The quantity of collagen ..... upon ageing of animal

Options :

1. ✔ Increases
2. ✘ Decreases
3. ✘ No change
4. ✘ Abruptly decreases

Question Number : 64 Question Id : 7877322944 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Meat fats are rich in ..... fatty acids

Options :

1. ✔ Saturated
2. ✘ Unsaturated
3. ✘ PUFA
4. ✘

Both saturated and non saturated

**Question Number : 65 Question Id : 7877322945 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Colour of meat is due to .....

**Options :**

1. ✘ Haemoglobin
2. ✘ Metmyoglobin
3. ✔ Myoglobin
4. ✘ Both Haemoglobin and Metmyoglobin

**Question Number : 66 Question Id : 7877322946 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Marinated (sour pickled) fish should not have spoilage problems unless

**Options :**

1. ✘ The acid content is very high
2. ✔ The acid content is low enough
3. ✘ The acid content is moderate

4. ✘ The acid content is extremely high

Question Number : 67 Question Id : 7877322947 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Carcass means

Options :

1. ✘ Whole animal

2. ✔ Animal without organs

3. ✘ Animals with organs

4. ✘ Animal with or without organs

Question Number : 68 Question Id : 7877322948 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Salami is a ..... type of sausage

Options :

1. ✔ Fermented

2. ✘ Smoked

3. ✘ Cooked

4. ✘ All the mentioned above

**Question Number : 69 Question Id : 7877322949 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Irradiation of metmyoglobin in presence of  $H_2O_2$  makes

**Options :**

1. ✘ Ferrylmyoglobin

2. ✘ Cholemyoglobin

3. ✘ Sulfmyoglobin

4. ✔ None of Ferrylmyoglobin, Cholemyoglobin and Sulfmyoglobin

**Question Number : 70 Question Id : 7877322950 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The demineralized bone is called

**Options :**

1. ✔ Ossein

2. ✘ Casein

3. ✘ Ligament

4. ✘ Tendon

Question Number : 71 Question Id : 7877322951 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Casein present in milk is found in the form of

Options :

1. ✘ Magnesium caseinate-phosphate complex
2. ✔ Calcium caseinate- phosphate complex
3. ✘ Potassium caseinate-phosphate complex
4. ✘ Calcium complex-phosphate caseinate

Question Number : 72 Question Id : 7877322952 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

\_\_\_\_\_ is the basis for checking pasteurization efficiency of milk

Options :

1. ✘ Peroxidase and catalase test
2. ✘ Analase test
3. ✔ Phosphatase test

4. ✘ Only catalase test

**Question Number : 73 Question Id : 7877322953 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Clot-on-boiling is the test carried out to

**Options :**

1. ✘ Determine both heat-stability and pH of the milk
2. ✔ Determine the heat-stability of the milk
3. ✘ Determine the extent of bacterial contamination and growth in milk
4. ✘ Detect adulteration in milk

**Question Number : 74 Question Id : 7877322954 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Blue cheese is also called as

**Options :**

1. ✔ Roquefort cheese
2. ✘ Soft cheese
3. ✘ Cottage cheese
4. ✘ Camembert cheese

Question Number : 75 Question Id : 7877322955 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Microorganism/s involved in yoghurt formation is

Options :

1. ✘ *Vibrio parahaemolyticus*
2. ✘ *Lactobacillus bulgaricus*
3. ✘ *Streptococcus thermophiles*
4. ✔ Both *Lactobacillus bulgaricus* and *Streptococcus thermophiles*

Question Number : 76 Question Id : 7877322956 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which amino acid is absent in milk?

Options :

1. ✘ Methionine
2. ✘ Arginine
3. ✘ Threonine
4. ✔ Phenylalanine



Question Number : 77 Question Id : 7877322957 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

pH of fresh cow milk is

Options :

1. ✘ 6.1

2. ✘ 6.2

3. ✔ 6.6

4. ✘ 6.8

Question Number : 78 Question Id : 7877322958 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Lactometer can be used

Options :

1. ✘ to find adulteration in milk

2. ✘ to find specific gravity of milk

3. ✔ to find both adulteration in milk and specific gravity of milk

4. ✘ neither to find adulteration in milk nor specific gravity of milk

**Question Number : 79 Question Id : 7877322959 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The minimum standards prescribed by the PFA (1976) rules for cow milk are \_\_\_\_ % fat

**Options :**

1. ✘ 1.0-2.0
2. ✔ 3.0-4.0
3. ✘ 2.0-3.0
4. ✘ 4.0-5.0

**Question Number : 80 Question Id : 7877322960 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the tests comes under the 'platform tests'?

**Options :**

1. ✘ Appearance test
2. ✘ Acidity test
3. ✘ Lactometer reading test
4. ✔ Appearance, Acidity and Lactometer reading tests

Question Number : 81 Question Id : 7877322961 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following ratios gives the value of viscosity of fluid?

Options :

1. ✘ Ratio of the shearing stress to the weight of the fluid
2. ✔ The ratio of the shearing stress to the velocity gradient
3. ✘ Ratio of the shearing stress to the density of the fluid
4. ✘ Ratio of the velocity gradient and shearing stress

Question Number : 82 Question Id : 7877322962 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is the dimension of dynamic viscosity?

Options :

1. ✘  $[M^1 L^1 T^{-1}]$
2. ✔  $[M^1 L^{-1} T^{-1}]$
3. ✘  $[M^1 L^{-2} T^{-2}]$
4. ✘  $[M^{-1} L^{-2} T^{-2}]$

Question Number : 83 Question Id : 7877322963 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The continuity equation

Options :

1. ✓ relates the mass rate of flow along a stream line
2. ✗ relates the pressure along a stream line
3. ✗ relates the energy of flow along a stream line
4. ✗ expresses the relation between work and energy

Question Number : 84 Question Id : 7877322964 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What is the dimension for surface tension?

Options :

1. ✗  $[M T^{-1}]$
2. ✗  $[L M^{-2}]$
3. ✗  $[L M^{-1}]$
4. ✓  $[M T^{-2}]$

**Question Number : 85 Question Id : 7877322965 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

If the shear stress at a point in a liquid is found to be  $0.03 \text{ N/m}^2$  and the velocity gradient at the point is  $0.15 \text{ s}^{-1}$ , then the dynamic viscosity is

**Options :**

1. ✘  $0.5 \text{ N/s m}^2$
2. ✘  $5 \text{ N/s m}^2$
3. ✔  $0.2 \text{ Ns/m}^2$
4. ✘  $0.02 \text{ Ns/m}^2$

**Question Number : 86 Question Id : 7877322966 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The pressure at a point in the fluid is  $4.9 \text{ N/cm}^2$ . Find height when the fluid under consideration is in oil of specific gravity of 0.85.

**Options :**

1. ✘  $5.04 \text{ m}$
2. ✘  $0.17 \text{ m}$
3. ✘  $4.17 \text{ m}$
4. ✔

✓ 5.83 m

**Question Number : 87 Question Id : 7877322967 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Determine the hydrostatic pressure for water moving with constant velocity at a depth of 5 m from the surface.

**Options :**

1. ✘ 0.2 kN/m<sup>2</sup>

2. ✘ 0.51 kN/m<sup>2</sup>

3. ✘ 5 kN/m<sup>2</sup>

4. ✓ 49 kN/m<sup>2</sup>

**Question Number : 88 Question Id : 7877322968 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The diameters of a pipe at the sections 1 and 2 are 2 cm and 4 cm respectively. If the velocity of water flowing through the pipe at section 1 is 4 cm/s, determine the velocity at section 2.

**Options :**

1. ✘ 32 cm/s

2. ✘ 8 cm/s

3. ✘ 2 cm/s

4. ✔ 1 cm/s

**Question Number : 89 Question Id : 7877322969 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

In a U-tube mercury manometer, one end is exposed to the atmosphere and the other end is connected to a pressurized gas. If the gauge pressure of the gas is found to be 40 kPa and density of mercury is  $13600 \text{ kg/m}^3$ , then the height difference in mercury manometer is

**Options :**

1. ✔ 0.30 m

2. ✘ 0.40 m

3. ✘ 2.94 m

4. ✘ 340 m

**Question Number : 90 Question Id : 7877322970 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Volumetric efficiency of reciprocating pump is defined as

**Options :**

1. ✘ the ratio of the power consumed to the fluid discharged

2.

- ✘ the ratio of the volume swept by the piston to the volume of the fluid discharged
- 3. ✘ the ratio of the input power to the output power
- 4. ✓ the ratio of the volume of the fluid discharged to the volume swept by the piston

**Question Number : 91 Question Id : 7877322971 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is the unit of thermal conductivity?

**Options :**

- 1. ✓ W/m K
- 2. ✘ W/K
- 3. ✘ W m/K
- 4. ✘ K/W

**Question Number : 92 Question Id : 7877322972 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is the dimension of energy?

**Options :**

- 1. ✓  $ML^2T^{-2}$



2. ✘  $ML^2T^{-1}$

3. ✘  $ML^1T^{-2}$

4. ✘  $MLT^{-2}$

**Question Number : 93 Question Id : 7877322973 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

For a given value of Nusselt number, the convective surface coefficient  $h$  is directly proportional to

**Options :**

1. ✘ length

2. ✘ mass

3. ✔ thermal conductivity

4. ✘ density

**Question Number : 94 Question Id : 7877322974 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

If the body is at thermal equilibrium, then the

**Options :**

1. ✔ emissivity = absorptivity

2. ✘ emissivity > absorptivity

3. ✘ emissivity < absorptivity

4. ✘ emissivity is not equal to absorptivity

**Question Number : 95 Question Id : 7877322975 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The Duhring's rule is used to determine \_\_\_\_\_

**Options :**

1. ✘ Osmotic pressure

2. ✘ Surface tension

3. ✔ Boiling point elevation

4. ✘ Vapour pressure depression

**Question Number : 96 Question Id : 7877322976 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Fouriers law of heat conduction is expressed as

**Options :**

1. ✘  $dq/dA = (k(-dx))/dT$

2. ✓  $dq/dA = (k(-dT))/dx$

3. ✗  $dq/dA = (-dT)/k dx$

4. ✗  $dq/dA = (-dx)/k dT$

**Question Number : 97 Question Id : 7877322977 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

For forced turbulent flow heat transfer, Sieder-Tate equation is expressed as

**Options :**

1. ✗  $Nu = 0.023 (Re)^{0.8} (Pr)^{0.4}$

2. ✓  $Nu = 0.023 (Re)^{0.8} (Pr)^{0.3}$

3. ✗  $Nu = 0.023 (Re)^{0.8} (Pr)^{0.2}$

4. ✗  $Nu = 0.023 (Re)^{0.8} (Pr)^{0.1}$

**Question Number : 98 Question Id : 7877322978 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

With increase in excess temperature, the heat flux in boiling

**Options :**

1. ✗ Increases continuously

2. ✘ Decreases and then increases
3. ✘ Decreases, then increases and again decreases
4. ✔ Increases, then decreases and again increases

**Question Number : 99 Question Id : 7877322979 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Air at  $50^{\circ}\text{C}$  blows over a plate of  $8\text{ cm} \times 5\text{ cm}$  maintained at  $250^{\circ}\text{C}$ .

If the convection heat transfer coefficient is  $25\text{ W/m}^2\text{ }^{\circ}\text{C}$ , then the heat transfer rate is

**Options :**

1. ✘ 2.0 W
2. ✘ 20 kW
3. ✘ 2.0 kW
4. ✔ 20 W

**Question Number : 100 Question Id : 7877322980 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Depending on the radiating properties, a body will be white when \_\_\_\_\_.

(Where  $a$  = absorptivity,  $p$  = reflectivity,  $x$  = transmissivity)

**Options :**

1. ✘  $p = 0, x = 0$  and  $a = 1$

2. ✔  $p = 1, T = 0$  and  $a = 0$

3. ✘  $p = 0, x = 1$  and  $a = 0$

4. ✘  $x = 0, a + p = 1$

**Question Number : 101 Question Id : 7877322981 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What should be the TPC of oil as per FSSAI?

**Options :**

1. ✘ 10%

2. ✘ 15%

3. ✘ 20%

4. ✔ 25%

**Question Number : 102 Question Id : 7877322982 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What is an example of Biological Hazard?

**Options :**

1. ✓ Salmonella

2. ✗ Dirt

3. ✗ Cleaners

4. ✗ Antibiotics

**Question Number : 103 Question Id : 7877322983 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Corrective action is needed when

**Options :**

1. ✓ Monitoring indicates a deviation from a critical limit

2. ✗ Monitoring indicates a deviation in process of RM

3. ✗ Monitoring indicates a shift in production quality

4. ✗ Monitoring indicates a defect in production

**Question Number : 104 Question Id : 7877322984 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Test for Lead Chromate is conducted for the sample of

**Options :**

1.

✘ Chilli Powder

2. ✔ Turmeric powder

3. ✘ Coriander Powder

4. ✘ Curry powder

**Question Number : 105 Question Id : 7877322985 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The International body that is involved in harmonize food standards around the world is

**Options :**

1. ✘ World Health Organization

2. ✔ Codex Alimentarius Commission

3. ✘ International Standards Organization

4. ✘ International Union of Food Standards

**Question Number : 106 Question Id : 7877322986 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Traceability of goods done with help of \_\_\_\_\_

**Options :**

1. ✘ Numbering the products

2. ✘ Batch code

3. ✔ Barcode system and Batch code records

4. ✘ Document record

**Question Number : 107 Question Id : 7877322987 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Risk assessment, risk management, risk communication, are part of \_\_\_\_\_

**Options :**

1. ✘ Hazard analysis

2. ✔ Risk analysis

3. ✘ Control of non-conformance

4. ✘ Preventive action

**Question Number : 108 Question Id : 7877322988 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

In Codex Horizontal committees are also called \_\_\_\_\_

**Options :**

1. ✘ Vertical committees



2. ✘ Quality check

3. ✘ FSM

4. ✔ General subject committees

**Question Number : 109 Question Id : 7877322989 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What is the permissible amount of calcium in mineral water according to FSS Act, 2011?

**Options :**

1. ✘ Not more than 70 mg/litre

2. ✘ Not more than 100 mg/litre

3. ✔ Not more than 80 mg/litre

4. ✘ Not more than 50 mg/litre

**Question Number : 110 Question Id : 7877322990 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which microorganism was found to be involved in maximum number food poisoning cases?

**Options :**

1. ✘ Clostridium perfringens

2. ✘ Staphylococcus aureus

3. ✔ Salmonella

4. ✘ Listeria

**Question Number : 111 Question Id : 7877322991 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What is the most suitable temperature (degree C) to grow food poisoning bacteria?

**Options :**

1. ✘ 27

2. ✘ 30

3. ✔ 37

4. ✘ 40

**Question Number : 112 Question Id : 7877322992 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What is the acceptable pH range of mineral water according to FSS Act, 2011?

**Options :**

1. ✘ 4.5-6.5

2.

✘ 8.5-10.5

3. ✔ 6.5-8.5

4. ✘ 10.5-12.5

**Question Number : 113 Question Id : 7877322993 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What is the full form of ICPEN?

**Options :**

1. ✘ International Consumer Protection and Education Network
2. ✔ International Consumer Protection and Enforcement Network
3. ✘ Indian Consumer Protection and Enforcement Network
4. ✘ International Consumer Prosecution and Education Network

**Question Number : 114 Question Id : 7877322994 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which ingredient is restricted under "Prohibition and Restrictions on sales" regulations?

**Options :**

1. ✔ Kesari gram

2. ✘ Green gram

3. ✘ Black gram

4. ✘ Yellow pigeon pea

**Question Number : 115 Question Id : 7877322995 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The maximum dosage of irradiation permitted for Mango by FSSR is

**Options :**

1. ✘ 0.09 KGy

2. ✔ 0.75 KGy

3. ✘ 0.09 Rad

4. ✘ 0.75 Rad

**Question Number : 116 Question Id : 7877322996 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

ISO 22000 represents

**Options :**

1. ✘ quality system

2. ✓ safety system

3. ✘ quality and safety system

4. ✘ management system

**Question Number : 117 Question Id : 7877322997 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is the function of the food additive "Agar"?

**Options :**

1. ✓ Thickener

2. ✘ Carminative

3. ✘ Antioxidant

4. ✘ Diuretic

**Question Number : 118 Question Id : 7877322998 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

HACCP defined as:

**Options :**

1. ✘ identifies and evaluates the hazards

2. ✘ identifies and control hazards
3. ✔ identifies, evaluates and controls hazards
4. ✘ identifies and control hazards after verification

**Question Number : 119 Question Id : 7877322999 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Identify the relevant regulatory body in USFDA for approval of drugs.

**Options :**

1. ✘ BLA
2. ✘ IND
3. ✘ CBER
4. ✔ CDER

**Question Number : 120 Question Id : 7877323000 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Milk and milk product order was established in

**Options :**

1. ✔ 1992
2. ✘ 1968

3. ✖ 1986

4. ✖ 2006