PREVIEW QUESTION BANK

Module Name : DAIRY SCIENCE-ENG
Exam Date : 14-Jul-2023 Batch : 10:00-12:00

Sr. No.	Client Question ID	Question Body and Alternatives	Marks	Negative Marks
Objective Question				
1	3401	The heat stable toxin of *Bacillus cereus* is responsible for ..... 1. Undulant fever 2. Abortion 3. Diarrhoeal syndrome 4. Emetic syndrome A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
2	3402	Musty potato aroma in milk is the result of the production of.....caused by the contamination of milk with Gram negative bacteria. 1. 2-methoxy-3-isopropylpyrazine 2. Dimethyl sulphide 3. Diethyl sulphide 4. 3-methylbutanol A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
3	3403	Which of the following statement is NOT true for lactanins ? 1. Lactanins exhibit little activity under anaerobic conditions 2. Addition of reducing substances reduces antimicrobial activity of lactanins in milk 3. All the three lactanins (L_1, L_2 and L_3) exhibit simailar activity 4. Lactanins are active aganist *Streptococcus pyogenes.* A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
4	3404	Silver nitrate and Potassium chromate solutions are reagents used in the test meant for ..... 1. Detection of mastitic milk 2. Differentiating faecal and non faecal coliforms 3. Assessing activity of starter cultures 4. Differentiating Gram positive and Gram negative bacteria A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
5	3405	Given below are two statements: Statement (I): Moseley count is a sterility test that determines post processing contamination. Statement (II): Moseley count is determined by taking the count after incubating the samples at 30°C for seven days. In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
6	3406	Which of the following are responsible for food infection ? 1. *Bacillus cereus* and *Clostridium botulinum* 2. *Listeria.monocytogenes* and *Vibrio parahemolyticus* 3. *Clostridium botulinum* and *Clostridium perfringens* 4. *Staphylococcus aureus* and *Bacillus cereus* A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
7	3407	Given below are two statements: Statement (I): Bovine milk contains more lysozyme content than that of human milk. Statement (II): Gram negative bacteria are more sensitive to lysozyme than gram positive bacteria due to the absence of peptidoglycan component in the cell wall. In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
8	3408	As per Food Safety and Standard Regulations (FSSR), maximum permitted limit of afflatoxin M1 in liquid milk is 1. 0.1µg /kg 2. 0.5 µg /kg 3. 0.01 µg /kg 4. 0.05 µg /kg A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
9	3409		4.0	1.00

		Shigella like invasiveness is typical for ..... strain of *E. coli.* 1. EPEC 2. ETEC 3. EIEC 4. ECEC A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
10	3410	Gram negative curved spiral rods which are motile by means of single polar flagellum belong to the genus _____ 1. *Brucella* 2. *Listeria* 3. *Salmonella* 4. *Campylobacter* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
11	3411	A careful study on the types of organisms predominating in milk film during microscopic examination of a milk smear, gives information on the sources of contamination. Possible cause of an excessive number of rod-shaped bacteria, especially sporeformers could be ..... 1. Improperly cleaned utensils 2. Dusty and dirty environment 3. Improper cooling of milk 4. Mastitis A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
12	3412		4.0	1.00

Incubation parameters to get thermophilic count are_____

1. 42°C for 24 hours
2. 42°C for 48 hours
3. 55°C for 24 hours
4. 55°C for 48 hours

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

13 | 3413 | 4.0 | 1.00

The type of mastitis spread by head flies is _____

1. Environmental mastitis
2. Contagious mastitis
3. Summer mastitis
4. Winter mastitis

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

14 | 3414 | 4.0 | 1.00

Match **List-I** with **List-II**

List-I	**List-II**
Disease Condition	Pathogen involved
(A). Bacillary dysentry	(I). *Brucella abortus*
(B). Hemolytic uremic syndrome	(II). *Coxiella burnetti*
(C). Malta fever	(III) *Shigella* spp.
(D). Q fever	(IV). *Escherichia coli* O157:H7

Choose the **correct** answer from the options given below:

1. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
2. (A) - (I), (B) - (III), (C) - (II), (D) - (IV)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

A1 : 1

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
15	3415	Given below are two statements: Statement (I): Scarlet fever is caused by *Streptococcus pyogenes* Statement (II): Dick test is used for screening susceptible individuals to scarlet fever. In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
16	3416	The plate method used for detection of thermonuclease enzyme employs ..... 1. Toluidine blue DNA agar 2. Malachite green DNA agar 3. Hematoxyline DNA agar 4. Desoxycholate DNA agar A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
17	3417	Food Safety Standards Authority of India has included the following pathogens in the food safety criteria of pasteurised milk. 1. *Bacillus cereus* and sulphite reducing Clostridia 2. *Bacillus cereus* and *Listeria monocytogenes* 3. *Salmonella* spp. and *Bacillus cereus* 4. *Salmonella* spp. and *Listeria monocytogenes*	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
18	3418	If the serving size of a probiotic product is 200g/d, then the minimum probiotic count in the product shall be _____ to meet the FSSAI standards. 1. 5.0 x 10^5/g 2. 1.0 x 10^6/g 3. 1.0 x 10^7/g 4. 5.0 x 10^6/g A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
19	3419	Compound responsible for fruity flavor 1. 3- methylbutanol 2. 2- methoxy formazine 3. Ethylbutanoate 4. Trimethylamine A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
20	3420		4.0	1.00

Match **List-I** with **List-II**

List-I	**List-II**
(Media)	**(Bacteria)**
(A). Kings medium.	(I). *Pseudomoas aeruginosa*
(B). Baird Parker agar	(II). *Staphylococcus aureus*
(C). PALCAM agar	(III). *Listeria monocytogenes*
(D). Desoxycholate citrate agar .	(IV). *Salmonella* spp.

Choose the **correct** answer from the options given below:

1. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
2. (A) - (IV), (B) - (II), (C) - (III), (D) - (I)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

21 | 3421 | 4.0 | 1.00

Ultra pasteurized milk can be stored for _____

1. Approx. 90 days at 4-5 °C
2. Approx. 90 days at ambient temperature (25 - 30°C)
3. Approx. 21 days at 4- 5 °C
4. Approx. 180 days at ambient temperature (25 - 30°C)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

22 | 3422 | 4.0 | 1.00

Match **List-I** with **List-II**

List-I	**List-II**
n for Infant milk food	**Organism**
(A). 60	(I). *Cronobacter sakazaki*
(B). 30	(II). *Salmonella* spp.
(C). 10	(III). *Bacillus cereus*
(D). 5	(IV). *Enterobacteriaceae*

Choose the **correct** answer from the options given below:

1. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
2. (A) - (I), (B) - (III), (C) - (IV), (D) - (II)
3. (A) - (II), (B) - (I), (C) - (IV), (D) - (III)
4. (A) - (I), (B) - (IV), (C) - (III), (D) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

23 | 3423 | 4.0 | 1.00

Which one of the following best describes off-flavour of non microbial origin in dairy products?

1. Malty
2. Bitty
3. Oxidized
4. Rancid

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

24 | 3424 | 4.0 | 1.00

The maximum Thermophilic spore, count in Canners's grade sugar used for ice cream preparation should not exceed

1. 450/10g
2. 220/10g
3. 150/10g
4. 375/10g

A1 : 1

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
25	3425	Sufficient head space must be allowed during filling of evaporated milk in cans to _____ 1. avoid coagulation of curd 2. allow for expansion and to prevent opening of seams 3. prevent germination of spores 4. avoid sedimentation A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
26	3426	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : *Leuconostocs* spp. produce diacetyl from citrate metabolism, but *Lactococcus lactis* spp. *lactis* do not do the same Reason (R) : The plasmid coding for citrate utilization genes are present in *Leuconostoc*, but not in *Lactococcus lactis* spp. *lactis* In light of the above statements, choose the most appropriate answer from the options given below . 1. Both (A) and (R) are correct and (R) is the correct explanation of (A). 2. Both (A) and (R) are correct but (R) is NOT the correct explanation of (A). 3. (A) is correct but (R) is not correct. 4. (A) is not correct but (R) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
27	3427	The medium used for detecting Staphylococci in dairy products 1. MacConkey agar 2. McClung Toabe agar 3. Malt Extract agar 4. Baird Parker agar	4.0	1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

28 3428 4.0 1.00

Match **List-I** with **List-II**

List-I	**List-II**
Causative Organism.	**Defect**
(A). *Salmonella newbrunswick*	(I). reddish pink discolouration on butter
(B). Fusarium	(II). phenolic flavour
(C). *Pseudomonas taetrolens*	(III). faulty instantizing process
(D). *Bacillus circulans*	(IV).musty potato flavour

Choose the **correct** answer from the options given below:

1. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
2. (A) - (IV), (B) - (I), (C) - (III), (D) - (II)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (I), (C) - (IV), (D) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

29 3429 4.0 1.00

The suggested standard for yeast and moulds count of satisfactory air quality in cheese processing rooms should be less than ----/m^3

1. 400
2. 200
3. 50
4. 100

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question				
30	3430	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) :The fruity flavor in milk is due to the production of esters. Reason (R) : The esters are produced by lipases and esterases elaborated by *Pseudomonas* spp. In light of the above statements, choose the *correct* answer from the options given below. 1. Both (A) and (R) are true and (R) is the correct explanation of (A). 2. Both (A) and (R) are true but (R) is NOT the correct explanation of (A). 3. (A) is true but (R) is false. 4. (A) is false but (R) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
31	3431	Mold button formation in sweetened condensed milk is caused by 1. *Aspergillus repens* 2. *Proteus vulgaris* 3. *Thermobacterium mathiacelle* 4. *Torulopsis globosa* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
32	3432	Which of the following additive makes Gulabjamun relatively resistant to microbial spoilage? 1. use of nuts 2. soaking in sugar syrup 3. use of condensed milk 4. added essence A1 : 1 A2 : 2 A3 : 3	4.0	1.00

A4 : 4

Objective Question

33 | 3433 | 4.0 | 1.00

5 samples of pasteurized milk from a single lot were analyzed and their total plate counts were (cfu/ml): 25,000; 37,000; 15,000; 45,000 and 20,000:

Which of the following statements are true with respect to n, c and quality of the lot on the basis of the given data:

1. n=5; c= 2; acceptable
2. n=5; c=3; satisfactory
3. n=5; c= 2; satisfactory
4. n=5; c= 3; unsatisfactory

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

34 | 3434 | 4.0 | 1.00

Match **List-I** with **List-II**

List-I	**List-II**
Causative organism	Defect
(A). *Pseudomonas nigrifaciens*	(I). bacterial thickening
(B). *Lactococcus lactis* spp *Lactis* biovorin *maltigenes*	(II). bitterness in evaporated milk
(C). *Bacillus panis*	(III). black discolouration on butter
(D). *Staphylococcus albus*	(IV). malty taint

Choose the **correct** answer from the options given below:

1. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
2. (A) - (III), (B) - (IV), (C) - (II), (D) - (I)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

35 | 3435 | 4.0 | 1.00

		When non sporing organisms are responsible for spoilage in sterilized products the defective can is called 1. Leaker 2. Bulger 3. Bloater 4. Lumpy A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
36	3436	Bloats in evaporated milk is caused by 1. *Proteus ichthyosmius* 2. *Staphylococcus epidermides* 3. *Bacillus subtilis* 4. *Clostridium foetidum* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
37	3437	Absence of *Salmonella* spp. in ___ g of sweetened condensed milk is considered as a food safety criteria as per FSSAI specifications. 1. 125 2. 10 3. 25 4. 5 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
38	3438		4.0	1.00

		The permissible limit of yeast and molds (cfu) as process hygiene criteria for satisfactory quality of Khoa/ Khoa based sweets as per FSSAI specifications is _____ 1. >50/g 2. 150/g 3. 100/g 4. ≤ 10/g A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
39	3439	The Codex Alimentarius is a set of international food standards, guidelines and codes of practice with the goal A. to enforce regulations on safety of food only in Western countries B. to protect the health of consumers and ensure fair practices in the food trade. C. to provide quality food to consumers D. of overriding regulation regarding food in a country. 1. A and D 2. B and C 3. A and B 4. C and D A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
40	3440	The two stage anaerobic process of dairy effluent treatment allows ____ 1. higher retention times and shorter loading rates 2. shorter loading rates and nil retention 3. higher loading rates and shorter retention times 4. nil loading and shorter retention times A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
41	3441	'Blue Stilton' belongs to which category? 1. Unripened cheese variety 2. Internal mold ripened cheese variety 3. Bacterial surface ripened cheese variety 4. Ripened skim milk cheese variety A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
42	3442	In homofermantative lactococci, _____ moles of lactic acid are produced from the metabolism of one mole of lactose. 1. 1 2. 2 3. 4 4. 6 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
43	3443	Who first reported the symbiotic association between yoghurt starter cultures *Streptococcus thermophilus* and *Lactobacillus delbruecki* ssp. *bulgaricus* 1. Joseph Lister 2. Robert Koch 3. Orla Jensen 4. Fanny Hesse A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question				
44	3444	Which of the following starter culture is used for preparing Bioghurt? 1. *S. thermophilus* & *L.acidophilus* 2. *S. thermophilus* & *B.bifidum* & *L.bulgaricus* 3. *S. thermophilus* & *L.acidophilus* & *B.bifidum* 4. *S. thermophilus* & *B.bifidum* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
45	3445	Given below are two statements: Statement (I): The UHT sterilization treatment of milk is designed to achieve a 9-log reduction of the endospores of *Geobacillus stearothermophilus* Statement (II): The UHT sterilization treatment designed for milk given above also results is 12-log reduction of *Clostridium botulinum* In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
46	3446	Which among the following is **not** a probiotic mechanism of action? 1. Enhancement of epithelial barrier function 2. Enhancement of pathogen adhesion 3. Modulation of immune system 4. Production of antimicrobial substances A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
47	3447	What is the correct sequence of evaluation according to ICMR-DBT guidelines related to probiotics? (A). Safety assessment of strain (B). Functional characterization of strain (C). Effectiveness assessment of strain (D). Efficacy assessment of strain Choose the **correct** answer from the options given below: 1. (A), (B), (C), (D). 2. (A), (C), (B), (D). 3. (B), (A), (D), (C). 4. (C), (B), (D), (A). A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
48	3448	The strong flavoured Koumiss contains approximately_____% lactic acid and _____% alcohol 1. 0.7, 1.0 2. 1.0, 0.7 3. 1.1, 1.8 4. 1.1, 2.5 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
49	3449		4.0	1.00

Match **List-I** with **List-II**

List-I	**List-II**
(A). Propagation of starter culture	(I). Horral-Elliker test
(B). Bacteriophage	(II). Conjugation
(C). Cheese starter	(III). Calcium ions
(D). Plasmid	(IV). Burst size

Choose the **correct** answer from the options given below:

1. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
2. (A) - (II), (B) - (I), (C) - (III), (D) - (IV)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

50 | 3450 | 4.0 | 1.00

Which among the following is a foamy, effervescent milk product resulting from mixed lactic acid and alcoholic fermentation of milk?

1. Villi
2. Kefir
3. Skyr
4. Trahana

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

51 | 3451 | 4.0 | 1.00

Match **List-I** with **List-II**

List-I	**List-II**
(A). Introduction of starter cultures in 1905 in England	(I). Joseph Lister
(B). First time use of starter culture for developing flavour and aroma in butter in 1890	(II). J. Stubbs
(C). Introduction of commercial cultures for the first time	(III). Storch and Conn
(D). Discovery of Milk bacterium	(IV). Hansen

Choose the **correct** answer from the options given below:

1. (A) - (II), (B) - (III), (C) - (IV), (D) - (I)
2. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
3. (A) - (III), (B) - (II), (C) - (IV), (D) - (I)
4. (A) - (IV), (B) - (III), (C) - (I), (D) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

52 3452 4.0 1.00

In FSSAI rules and regulations for fermented milk products, which of the following count represents 'Process Hygiene Criteria' ?

1. *Listeria monocytogenes*
2. *Salmonella* spp.
3. *Escherichia coli*
4. *Enterobacter sakazakii*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

53 3453 4.0 1.00

Which is a milk-wheat based fermented food?

1. Zabady
2. Laben
3. Filmjolk
4. Kishk

A1 : 1

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
54	3454	According to FSSAI regulations, in the sampling plan for microbiological analysis of fermented milk products, "n" denotes what? 1. The number of sample units from a lot that must be examined to satisfy a given sampling plan 2. The maximum number or level of relevant bacteria per gram;values above this level are either marginally acceptable or unacceptable 3. The maximum allowable number of sample units that may exceed the microbiological criterion 4. A quantity that is used to separate marginally acceptable quality from unacceptable quality foods A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
55	3455	Which of the following is a facultatively heterofermentative *Lactobacillus* species? 1. *Lactobacillus helveticus* 2. *Limosilactobacillus fermentum* 3. *Levilactobacillus brevis* 4. *Lacticaseibacillus casei* A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
56	3456	Given below are two statements: Statement (I): Diacetyl is formed by oxidative decarboxylation of alpha-acetolactate Statement (II): The process of diacetyl formation is a chemical process taking place in presence of lactic acid at low pH In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true.	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
57	3457	Given below are two statements: Statement (I): The Delvotest- SP is used for detection of *Streptomycin* and penicillin residues in milk. Statement (II): The Delvotest® is used for the detection of penicillin residues in milk In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
58	3458	Given below are two statements: Statement (I): Culture rotation can completely eliminate phage growth in cheese milk Statement (II): Cultures can be rotated on daily basis or after each vat of milk is inoculated In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
59	3459		4.0	1.00

		Given below are two statements: Statement (I): Multiple strain starter cultures contains more than two organisms in unknown proportion Statement (II): Multiple strain starter cultures are more prone to bacteriophage attack than single strain starter cultures In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
60	3460	Given below are two statements: Statement (I): The main purpose of using protected production systems for bulk starter culture preparation is to control contamination from yeast and mold Statement (II): Starter culture rotation would prevent the build-up of bacteriophage and thus avoid starter failure because they are virulent against one host type In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
61	3461		4.0	1.00

Match **List-I** with **List-II**

List-I	**List-II**
Additive	Function
(A). Natamycin	(I). Sweetener
(B). Mannitol	(II). Anticaking agent
(C). Carboxy methyl cellulose	(III). Preservative
(D). Calcium aluminum silicate	(IV). Stabilizer

Choose the **correct** answer from the options given below:

1. (A) - (III), (B) - (I), (C) - (IV), (D) - (II)
2. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
3. (A) - (I), (B) - (IV), (C) - (II), (D) - (III)
4. (A) - (II), (B) - (IV), (C) - (I), (D) - (III)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

62 3462

Given below are two statements:

Statement (I): Formalin is used for preservation of milk samples meant for chemical analysis.

Statement -II - Mercuric chloride is used as preservative for milk samples meant for cryoscopic analysis (test for freezing point depression).

In light of the above statements,choose the *most appropriate* answer from the options given below.

1. Both Statement (I) and Statement (II) are true.
2. Both Statement (I) and Statement (II) are false.
3. Statement (I) is true but Statement (II) is false.
4. Statement (I) is false but Statement (II) is true.

4.0 1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

63 3463

4.0 1.00

Match **List-I** with **List-II**

List-I	**List-II**
Property of milk	Application
(A). Specific gravity	(I). Detection of added water
(B). Freezing Point Depression	(II). Total Solid Estimation
(C). Oxidation Reduction Potential	(III). Heat Stability Assessment
(D). Acidity	(IV). Methylene Blue Reduction Test

Choose the **correct** answer from the options given below:

1. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
2. (A) - (II), (B) - (I), (C) - (IV), (D) - (III)
3. (A) - (IV), (B) - (II), (C) - (III), (D) - (I)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

64 3464

Gerber acid used for fat estimation of milk has a density of _____ at 27°C

1. 1.807 – 1.812
2. 1.840 – 1.882
3. 1.870 – 1882
4. 1.832 – 1.852

4.0 1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

65 3465

4.0 1.00

Given below are two statements:
Statement (I): Potassium sulphate, a constituent of digestion mixture, used in the digestion of milk sample in Kjeldahl method of protein estimation reduces the temperature of the contents.

Statement (II): Copper sulphate, a constituent of digestion mixture, used in the digestion of milk sample in Kjeldahl method of protein estimation, serves as catalyst.

In light of the above statements,choose the *most appropriate* answer from the options given below.

1. Both Statement (I) and Statement (II) are true.
2. Both Statement (I) and Statement (II) are false.
3. Statement (I) is true but Statement (II) is false.
4. Statement (I) is false but Statement (II) is true.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

66 3466 4.0 1.00

Match the Milk constituent in List-I with the corresponding wavelength used for its estimation in the Infrared Milk Analyzer (IRMA)

List-I	**List-II**
Milk Constituent	Wavelength (μM) in IRMA
(A). Fat A	(I). 3.5
(B). Fat B	(II). 5.7
(C). Protein	(III). 9.5
(D). Lactose	(IV). 6.8

Choose the **correct** answer from the options given below:

1. (A) - (IV), (B) - (III), (C) - (II), (D) - (I)
2. (A) - (II), (B) - (I), (C) - (IV), (D) - (III)
3. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)
4. (A) - (III), (B) - (II), (C) - (I), (D) - IV)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

67 3467 4.0 1.00

		Which of the following is the direct reason for high somatic cell count in the lacteal secretion of cows suffering with mastitis? 1. Low milk production associated with drying off of udder 2. Increased production/ release of white blood corpuscles (WBC) 3. Bacterial multiplication in the udder 4. Lowering of blood supply to mammary gland A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
68	3468	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : In RM value determination, glycerol is used as a medium for saponification of ghee with sodium hydroxide. Reason (R) : Boiling point of glycerol is high and hence it is not distilled off along with steam volatile constituents of the medium. In light of the above statements, choose the *correct* answer from the options given below. 1. Both (A) and (R) are true and (R) is the correct explanation of (A). 2. Both (A) and (R) are true but (R) is NOT the correct explanation of (A). 3. (A) is true but (R) is false. 4. (A) is false but (R) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
69	3469	1. In Seliwanoff's method of detection of added sugar in milk, the sequence of reaction is: 1. Sucrose + HCl ⟶ Fructose ⟶ 5-HMF ⟶ Dehydration product of 5-HMF + Resorcinol ⟶ Red colour 2. Sucrose + HCl ⟶ Glucose ⟶ 5-HMF ⟶ Dehydration product of 5-HMF + Resorcinol ⟶ Red colour 3. Sucrose + HCl ⟶ Fructose ⟶ Ketol ⟶ Dehydration product of Ketol + Resorcinol ⟶ Red colour 4. Sucrose + HCl ⟶ Glucose ⟶ Aldol ⟶ Dehydration product of Aldol + Resorcinol ⟶ Red colour A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00

Objective Question

70 | 3470 | 4.0 | 1.00

Match **List-I** with **List-II**

List-I	**List-II**
Adulterant in milk	Reagent
(A). Sugar	(I). Barfoed's Reagent
(B). Ammonium Salts	(II). Silver nitrate
(C). Glucose	(III). Seliwanoff's Reagent
(D). Salt	(IV). Nessler's Reagent

Choose the **correct** answer from the options given below:

1. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)
2. (A) - (II), (B) - (I), (C) - (IV), (D) - (III)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (IV), (B) - (III), (C) - (II), (D) - (I)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

71 | 3471 | 4.0 | 1.00

A ghee sample, which tested low for RM value (less than 24) and high for Polenske Value (more than 2) is likely to be adulterated with _____

(A). Groundnut oil and/or sesame oil

(B). Sunflower oil and/or vanaspathi

(C). Vanaspathi and/or mineral oil

(D). Coconut oil and/or palm oil

Choose the ***correct*** answer from the options given below:

1. (A) and (B) only.
2. (A) only
3. (A) and (C) only
4. (D) only.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question				
72	3472	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : As per Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011, vanaspathi shall contain raw or refined sesame (til) oil in sufficient quantity so as to get the required colour intensity in Baudoin test. . Reason (R) : When vanaspathi is used as an adulterant in ghee, sesame oil present in vanaspathi serves as a marker, which could be ascertained through Baudouin test. In light of the above statements, choose the *correct* answer from the options given below. 1. Both (A) and (R) are true and (R) is the correct explanation of (A). 2. Both (A) and (R) are true but (R) is NOT the correct explanation of (A). 3. (A) is true but (R) is false. 4. (A) is false but (R) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
73	3473	In freshly made milk powder, lactose is non-crystalline and exists in the same equilibrium mixture of α- and β- lactose as existed in milk prior to drying, which is _____ 1. 1.0 : 1.68 2. 1.0 : 2.2 3. 2.2 : 1.0 4. 1.0 : 1.42 A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
74	3474	During high preheating treatment of milk during powder manufacture, _____ undergoes denaturation and interacts with _____ to form a complex. 1. β-lactoglobulin; β-casein 2. α-lactalbumin; αs1 -casein 3. α-lactalbumin; α -casein 4. β-lactoglobulin; κ-casein A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
75	3475	Given below are two statements: Statement (I): During manufacture of milk powder, concentration of soluble calcium and phosphate ions decreases and that of colloidal calcium phosphate increases. Statement (II): Free fat levels are higher in whole milk powder manufactured by roller-dried process than that made by spray dried process. In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
76	3476	During the manufacturing of 1 kg of Shrikhand if 180 grams of solids is contributed by chakka, how much sugar should be added to comply with the total solid level of the product as per the Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011? 1. 580 g 2. 300 g 3. 250 g 4. 400 g A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
77	3477		4.0	1.00

		As per Food Safety and Standards (Prohibition and Restrictions on Sales), 2011, it is not mandatory to have Indian Standards Institution Certification Mark for which of the following dried milk products? 1. Milk powder 2. Skimmed milk powder 3. Partly skimmed milk powder 4. Dairy Whitener A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
78	3478	Given below are two statements: Statement (I): As per the Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011, Drinks based on fermented milk such as buttermilk and lassi shall contain a minimum of 40% (m/m) fermented milk. Statement (II): As per the Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011, Flavoured fermented milks obtained from fermented milks contain a maximum of 50% (m/m) of permitted non-dairy ingredients including flavourings. In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
79	3479	The factor 6.38 used in Kjeldahl method for milk protein estimation is derived based on the ____ 1. Alanine content of milk protein 2. Tryptophan content of milk protein 3. Nitrogen content of milk protein 4. Lysine content of milk protein A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
80	3480	Among the following stages of milk powder manufacture, which stage involves highest degree of denaturation of whey proteins ? 1. Pre-heating 2. Concentration 3. Spray-drying 4. Atomization A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
81	3481	Given below are two statements: Statement (I): Rennet activity can be measured by viscosity change and visual precipitation Statement (II): The optimal pH for rennet activity is 5.3 to 5.5 and it is a first order reaction In light of the above statements, choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are correct. 2. Both Statement (I) and Statement (II) are incorrect. 3. Statement (I) is correct but Statement (II) is incorrect. 4. Statement (I) is incorrect but Statement (II) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
82	3482	Which of the following statements is incorrect with respect to rennet coagulation of milk? 1. pH has no effect on the secondary phase of coagulation 2. Coagulation is very heat sensitive and does not occur below 18°C 3. Calcium content mainly influences the primary phase of coagulation 4. Rennet coagulation time generally increases with the severity of heat treatment of milk A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
83	3483	Given below are two statements: Statement (I): Chymosin is an example for endopeptidase Statement (II): Bovine Chymosin has Asp-Thr-Gly amino acid residues in its active site In light of the above statements, choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are correct. 2. Both Statement (I) and Statement (II) are incorrect. 3. Statement (I) is correct but Statement (II) is incorrect. 4. Statement (I) is incorrect but Statement (II) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
84	3484	Bitterness in cheese is due to the production of excessive amounts of 1. Hydrophobic peptides 2. Hydrophilic peptides 3. Amino acids 4. Sulphur compounds A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
85	3485	Sandy texture in ice cream is due to 1. Lactose crystals 2. Ice crystals 3. Solid fat 4. Denatured proteins	4.0	1.00

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
86	3486	Select the correct statement/s regarding the action of rennet from the following (A). Breaking of protective colloids of casein and release of non protein nitrogen (B). Removal of the colloidal calcium phosphate from casein (C). Over all hydrolysis of all casein components under the protective action of casein (D). Formation of casein coagulum 1. (A), (B) and (D) only. 2. (A), (C) and (D) only. 3. (A), (B), (C) and (D). 4. (B), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
87	3487	Given below are two statements: Statement (I): Butylated hydroxyanisole (BHA) is permitted synthetic antioxidant by FSSAI Statement (II):FSSAI permits the addition of annato colour to buffalo ghee. In light of the above statements, choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are correct. 2. Both Statement (I) and Statement (II) are incorrect. 3. Statement (I) is correct but Statement (II) is incorrect. 4. Statement (I) is incorrect but Statement (II) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				

88	3488	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Products like chocolate containing cocoa butter are solid at room temperature and melt smoothly and rapidly in the mouth, giving a cooling effect. Reason (R) : Cocoa butter has a high solid fat content, which declines steeply as the temperature is raised to just below human body temperature. In light of the above statements, choose the *correct* answer from the options given below: 1. Both (A) and (R) are true and (R) is the correct explanation of (A). 2. Both (A) and (R) are true but (R) is NOT the correct explanation of (A). 3. (A) is true but (R) is false. 4. (A) is false but (R) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
89	3489	Which of the following factors does not influence the heat coagulation of proteins during the manufacture of Khoa 1. Acidity of milk 2. Concentration of the casein 3. Salt balance 4. Amount of fat A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
90	3490	Heat stability of concentrated milk is measured at 1. 140°C 2. 120°C 3. 160°C 4. 180°C A1 : 1 A2 : 2 A3 : 3	4.0	1.00

		A4 : 4		
Objective Question				
91	3491	Given below are two statements: Statement (I): Ripening of Camembert and Brie is characterized by softening of the texture from surface towards the centre Statement (II): Softening of the texture is due to the increase in pH, proteolysis and diffusion and migration of calcium phosphate to the surface. In light of the above statements, choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are correct. 2. Both Statement (I) and Statement (II) are incorrect. 3. Statement (I) is correct but Statement (II) is incorrect. 4. Statement (I) is incorrect but Statement (II) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
92	3492	Given below are two statements: Statement (I): As per Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011, cooking butter/white butter shall be made only from pasteurized cream Statement (II): As per Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011, milk fat % (m/m) and milk protein % (m/m) in yogurt shall not be less than 3.0 and not more than 15, and a minimum of 2.9, respectively In light of the above statements, choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are correct. 2. Both Statement (I) and Statement (II) are incorrect. 3. Statement (I) is correct but Statement (II) is incorrect. 4. Statement (I) is incorrect but Statement (II) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
93	3493		4.0	1.00

		Milk fat in butter taken out of churn is in which of the following forms? (A). Partially crystalline and partially liquid (B). Partially globular and mostly free (C). Completly free fat (D). Completely crystalline 1. (C) and (D) 2. (A) and (D) 3. (A) and (C) 4. (B) and (D) A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
94	3494	Which of the following statements are true (A). The value of the sugar ratio of sweetened condensed milk is 62.5% (B). To obtain smooth texture in sweetened condensed milk, the desirable lactose crystal size is less than < 15 µm (C). Age thickening and gelation is the major storage defect in sweetened condensed milk (D). According to FSSR 2011, milk solids content of sweetened condensed milk should not be less than 28 % Choose the ***correct*** answer from the options given below: 1. (A), (C) and (D) only. 2. (A), (B) and (D) only. 3. (A), (B), (C) and (D). 4. (B), (C) and (D) only. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
95	3495		4.0	1.00

		Given below are two statements: Statement (I): The use of emulsifier improve the whipping properties of Ice-cream mix Statement (II): Emulsifers are used to reduce the size of lactose crystals in Ice cream In light of the above statements, choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are correct. 2. Both Statement (I) and Statement (II) are incorrect. 3. Statement (I) is correct but Statement (II) is incorrect. 4. Statement (I) is incorrect but Statement (II) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
96	3496	Given below are two statements: Statement (I): "Composite milk product" means a product in which milk, milk products or milk constituents shall be present along with non-dairy ingredients which is essential to character of the final product Statement (II): Ice cream containing fruits is an example of "Composite milk product" In light of the above statements, choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are correct. 2. Both Statement (I) and Statement (II) are incorrect. 3. Statement (I) is correct but Statement (II) is incorrect. 4. Statement (I) is incorrect but Statement (II) is correct. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
97	3497	The optimum pH of coagulation of cow milk in the manufacture of paneer is 1. 5.3 2. 5.0 3. 5.2 4. 4.6 A1 : 1 A2 : 2	4.0	1.00

A3 : 3

A4 : 4

Objective Question

98 3498 4.0 1.00

Match **List-I** with **List-II**

List-I	**List-II**
Name of the Vitamin	**Functions**
(A). Vitamin A	(I). Promotes calcification of bone
(B). Vitamin D	(II). Promotes blood clotting
(C). Vitamin E	(III). Involved in physiology of vision
(D). Vitamin K	(IV). Functions as a biological antioxidant

Choose the **correct** answer from the options given below:

1. (A) - (III), (B) - (I), (C) - (IV), (D) - (II)
2. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

99 3499 4.0 1.00

Which of the following can be used as an index of heat treatment of milk?

1. Urea content
2. Lactose content
3. Lactulose content
4. Formic acid content

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

100 3500 4.0 1.00

Most prominent biochemical change influencing the Body and Texure of the cheese is

1. Proteolysis
2. Lipolysis
3. Lactose fermentation
4. Lipid oxidation

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

101 3501 4.0 1.00

Match **List-I** with **List-II**

List-I	**List-II**
Vitamin	**Name**
(A). Vitamin B_1	(I). Cyanocobalamin
(B). Vitamin B_2	(II). Niacin
(C). Vitmain B_3	(III). Riboflavin
(D). Vitamin B_5	(IV). Thiamine
(E). Vitamin B_{12}	(V). Pantothenic acid

Choose the **correct** answer from the options given below:

1. (A) - (II), (B) - (III), (C) - (V), (D) - (I), (E) - (IV)
2. (A) - (III), (B) - (I), (C) - (IV), (D) - (II), (E) - (V)
3. (A) - (IV), (B) - (III), (C) - (II), (D) - (V), (E) - (I)
4. (A) - (V), (B) - (II), (C) - (IV), (D) - (III), (E) - (I)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

102 3502 4.0 1.00

Which of the following reagents is useful to prepare soluble caseinate from insoluble casein?

1. Acetic acid
2. Benzene
3. Ethyl alcohol
4. Sodium hydroxide

		A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
103	3503	Which of the following products has maximum content of phospholipids? 1. Cream 2. Butter 3. Butter oil 4. Butter milk A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
104	3504	Which of the following is a plant hormone, applied for ripening of fruits and is permitted legally 1. Auxin 2. Cytokinin 3. Papain 4. Ethylene A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
105	3505	Which of the following is not an intermediate compound in the biosynthesis of lactose? 1. Lactose -6-phosphate 2. UDP-Galactose 3. Glucose-1-phosphate 4. UDP-Glucose A1 : 1 A2 : 2	4.0	1.00

		A3 : 3 A4 : 4		
Objective Question				
106	3506	Which of the following constituents mainly contributes to depression in freezing point of genuine milk? 1. Fat 2. Casein 3. Lactose 4. Beta Lactoglobulin A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
107	3507	Galactosemia is a congenital disease condition with absence of the enzyme ..... 1. Galactose-1-phosphate uridylyltransferase 2. UDP-galactosyl transferase 3. UDP-glucose pyrophosphorylase 4. Beta-galactosidase A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
108	3508	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Abnormal milk from infected udder can be detected by California Mastitis Test (CMT) Reason (R) : Milk from infected udder contain more amount of catalase enzyme In light of the above statements, choose the *correct* answer from the options given below. 1. Both (A) and (R) are true and (R) is the correct explanation of (A). 2. Both (A) and (R) are true but (R) is NOT the correct explanation of (A). 3. (A) is true but (R) is false. 4. (A) is false but (R) is true. A1 : 1	4.0	1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

109 | 3509 | 4.0 | 1.00

Which protein in cow milk has got an influence in creaming process?

1. Immunoglobulins
2. Casein
3. Alpha lactalbumin
4. Beta Lactoglobulin

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

110 | 3510 | 4.0 | 1.00

Match **List-I** with **List-II**

List-I	**List-II**
Indigenous Enzymes	**Function/Application**
(A). Lipoprotein lipase	(I). Index of mastitis
(B). Alkaline phosphatase	(II). Antimicrobial
(C). Lysozyme	(III). Deterioration
(D). Catalase	(IV). Index of heat treatment

Choose the **correct** answer from the options given below:

1. (A) - (II), (B) - (III), (C) - (I), (D) - (IV)
2. (A) - (IV), (B) - (III), (C) - (I), (D) - (II)
3. (A) - (II), (B) - (III), (C) - (IV), (D) - (I)
4. (A) - (III), (B) - (IV), (C) - (II), (D) - (I)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

111	3511	Given below are two statements, one is labelled as Assertion (A) and other one labelled as Reason (R). Assertion (A) : Ghee, though has a lower content of unsaturated fatty acids than most of the plant oils, has a lower shelf life than plant oils Reason (R) : Plant oils contain high levels of antioxidants and hence, have a long shelf life In light of the above statements, choose the *correct* answer from the options given below. 1. Both (A) and (R) are true and (R) is the correct explanation of (A). 2. Both (A) and (R) are true but (R) is NOT the correct explanation of (A). 3. (A) is true but (R) is false. 4. (A) is false but (R) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
112	3512	The conventional method (antigen - antibody cross-linking) given for detecting the presence of buffalo milk in cow milk is _____ 1. Somatic cell test 2. Protein profiling 3. Fatty acid profiling 4. Hansa test A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
113	3513	Given below are two statements: Statement (I): "Phase inversion" is a phenomenon where "oil in water" emulsion is converted to "water in oil" emulsion during the preparation of a fat rich dairy product. Statement (II): In dairy industry "Phase inversion" is associated with cream separation process In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
114	3514	Which of the following substances produced from lactose stimulates the growth of bifidobacterium in the intestine of bottle fed infants? 1. Lactitol 2. Lactulose 3. Lactate 4. Saccharic acid A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
115	3515	As per Food Safety and Standards (Food Product Standards and Additives Regulations, 2011), the RP-HPLC method shall be used for checking for the presence of ___ in ghee 1. Campesterol 2. Beta-sitosterol 3. Stigmasterol 4. Brassicasterol A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
116	3516	Which class of dairy products contain higher concentration of Conjugated Linoleic Acid (CLA) ? 1. Frozen dairy products 2. Heated dairy products 3. Enzyme coagulated dairy products 4. Fermented dairy products A1 : 1	4.0	1.00

		A2 : 2 A3 : 3 A4 : 4		
Objective Question				
117	3517	Given below are two statements: Statement (I): Skim milk is considered as fat free, cholesterol free and low in saturated fat as per Food Safety and Standards (Advertising and Claims), 2018 Regulations. Statement (II): The FSSR, 2011 Standards for species identified milk (cow, buffalo, goat, sheep and camel) vary among the states of our county. In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
118	3518	Given below are two statements: Statement (I): Heat stability of whole milk is reduced by homogenization. Statement (II): Heat stability of milk is considerably improved with the presence of citrates, phosphates and urea. In light of the above statements,choose the *most appropriate* answer from the options given below. 1. Both Statement (I) and Statement (II) are true. 2. Both Statement (I) and Statement (II) are false. 3. Statement (I) is true but Statement (II) is false. 4. Statement (I) is false but Statement (II) is true. A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00
Objective Question				
119	3519		4.0	1.00

		Which of the following lipids contain maximum amount of short and medium chain saturated fatty acids (g/100g) ? 1. Ghee 2. Lard 3. Tallow 4. Fish oil A1 : 1 A2 : 2 A3 : 3 A4 : 4		
Objective Question				
120	3520	Buffalo ghee is harder than cow ghee because buffalo ghee contains 1. Larger proportion of long chain saturated fatty acids 2. Larger proportion of short chain triglycerides 3. Smaller proportion of long chain saturated fatty acids 4. Smaller proportion of short chain triglycerides A1 : 1 A2 : 2 A3 : 3 A4 : 4	4.0	1.00