

Subject Code	Q Id	Questions	Answer Key
618	1651	Wheat is the principal cereal grain used in (A) Asia (B) Europe (C) America (D) Australia	(B)
618	1652	When water is added to wheat flour gliadin and glutelin combine and form (A) Whey water (B) Sweetened wheat (C) Gluten (D) None of the above	(C)
618	1653	Phytate present in cereal the absorption of iron (A) increases (B) decreases (C) neutralizes (D) None of the above	(B)
618	1654	Corn has special type of protein called (A) Whey (B) Hordein (C) Zein (D) None of the above	(C)
618	1655	One additional protein in barely is known (A) Zein (B) Whey (C) Hordein (D) None of the above	(C)
618	1656	The green vegetables have (A) Natural alkali (B) Natural acid (C) Natural neutralizer (D) None of the above	(B)
618	1657	The flavour of fruit may be termed as (A) Taste (B) Fragrant (C) Sweet	(D)

		(D) Any of these	
618	1658	Sweetened condensed milk contains.....sucrose (A) 0.2 (B) 25 % (C) 30 % (D) 40 %	(D)
618	1659	The heat labile factor in egg white is called (A) Cholesterol (B) Heat resistant (C) Avidin (D) None of the above	(C)
618	1660	The amount of vitamin content in flesh depends on animals (A) The age (B) Height (C) Weight (D) Feed	(D)
618	1661	Rigor mortis is (A) Lot of physical activity (B) Cell chemical reaction (C) Stiffening the carcass (D) None of the above	(C)
618	1662	What is convection? (A) Transfer of heat through solid (B) Transfer of heat through fluid (C) Transfer of heat through utensil (D) Transfer of heat through gas	(B)
618	1663	What is emulsion? (A) One liquid dispersed in another which is immiscible (B) One liquid dispersed in another which is miscible (C) Two liquid dispersed in another which is immiscible (D) Two liquid dispersed in another which is miscible	(A)
618	1664	Blanching of vegetables done before freezing (A) To wash it (B) To inactive enzymes (C) For taste (D) For texture	(B)
618	1665	The changes in texture, colour and physical state which occurs when starch is heated in water is	(C)

		<p>called</p> <p>(A) Coagulation</p> <p>(B) Gel</p> <p>(C) Gelatinisation</p> <p>(D) None of the above</p>	
618	1666	<p>Precooked and prepacked foods are</p> <p>(A) Supplement foods</p> <p>(B) Convenience foods</p> <p>(C) Carry away food</p> <p>(D) None of the above</p>	(B)
618	1667	<p>Protein are precipitated by</p> <p>(A) Moisture</p> <p>(B) Temperature</p> <p>(C) Change of pH</p> <p>(D) None of the above</p>	(C)
618	1668	<p>It is advisable to cook potatoes with the skin because</p> <p>(A) Cooks faster</p> <p>(B) Adds flavour</p> <p>(C) Ascorbic acid destruction preventable</p> <p>(D) None of the above</p>	(C)
618	1669	<p>If salt is added to butter</p> <p>(A) Taste better</p> <p>(B) Shelf life longer</p> <p>(C) Forms a brick</p> <p>(D) Change in colour</p>	(B)
618	1670	<p>Marmalade is</p> <p>(A) Fruit preserve</p> <p>(B) Acioic</p> <p>(C) Gel</p> <p>(D) Salt</p>	(A)
618	1671	<p>Pickles have a very soothing smell .it is due to</p> <p>(A) Brine</p> <p>(B) Lactic acid</p> <p>(C) Combination of brine and lactic acid</p> <p>(D) None of the above</p>	(C)
618	1672	<p>The % of sugar in candy is</p> <p>(A) 25%</p> <p>(B) 50%</p>	(A)

		(C) 75% (D) 100%	
618	1673	Which nutrient is reason for the Tetany? (A) Calcium (B) vitamin-c (C) Thiamine (D) Niacin	(A)
618	1674	Epidermis of the wheat consist of the walled long rectangular cells called (A) Aleurone layer (B) Endosperm (C) Pericarp (D) Embryo	(C)
618	1675	Ferulic acid is (A) An anticancerous (B) Prevent the constipation agent (C) Delayed the absorption (D) an antioxidants	(D)
618	1676	The other name of lima bean is (A) French bean (B) Aconite bean (C) Butter bean (D) Avarai	(C)
618	1677	This nutrient is needed for a healthy immune system and strong connective tissue (A) Fiber (B) Vitamin K (C) Vitamin C (D) Fluoride	(C)
618	1678	S.N.F of toned milk is (A) 8.5 percent (B) not less than 9 percent (C) 7.0 percent (D) 7.1 percent	(A)
618	1679	Mention the temperature process of sterilized milk is (A) 120 C, 10 minutes (B) 115 C, 15 minutes (C) 125C, 10 minutes (D) 150C, 5 minutes	(B)

618	1680	<p>Carcasses of young sheep usually from 12 to 20 months old are termed</p> <p>(A) Mutton</p> <p>(B) Yearling mutton</p> <p>(C) Mature mutton</p> <p>(D) Veal</p>	(B)
618	1681	<p>Which one of the following contains vitamin C?</p> <p>(A) Rohu</p> <p>(B) Mackerel</p> <p>(C) Catfish</p> <p>(D) Herring</p>	(A)
618	1682	<p>The color of chlorophyll-a is</p> <p>(A) Green</p> <p>(B) Blue green</p> <p>(C) Dull yellow green</p> <p>(D) Yellow green</p>	(B)
618	1683	<p>Spirulina is rich in</p> <p>(A) Gamma linolenic acid</p> <p>(B) Thiamine</p> <p>(C) alpha linolenic acid</p> <p>(D) Sodium</p>	(A)
618	1684	<p>Write the correct example for Anthoxanthin rich foods.</p> <p>(A) Goose berry</p> <p>(B) Blue berries</p> <p>(C) Cherries</p> <p>(D) Pine apple</p>	(A)
618	1685	<p>The examples of fine white crystal sugar is</p> <p>(A) Granulated sugar</p> <p>(B) castor sugar</p> <p>(C) cube sugar</p> <p>(D) diamond sugar</p>	(B)
618	1686	<p>Which one of the sugar is prepared from corn starch?</p> <p>(A) Maple syrup</p> <p>(B) Maltodextrins</p> <p>(C) Caramel sugar</p> <p>(D) Molasses</p>	(B)
618	1687	<p>Which of the following microorganisms is commonly known as 'Pink Bread Mould'?</p> <p>(A) Neurospora</p> <p>(B) Aspergillus</p>	(A)

		(C) Mucor (D) Rhizopus	
618	1688	The major component of bacterial cell wall is a polymer called as (A) Xylan (B) Chitin (C) Cellulose (D) Peptidoglycan	(D)
618	1689	Which one is the fruit plant sugar? (A) Thaumatin (B) Alitame (C) Dulin (D) saccharin	(A)
618	1690	Mention the correct example for long chain fatty acid (A) Butter (B) olive oil (C) fish oil (D) canola oil	(A)
618	1691	The rich sources of Linoleic acid is (A) Soyabean oil (B) coconut oil (C) Fish oil (D) lard	(A)
618	1692	It is made from lean beef & bone (A) Stock (B) Brown stock (C) Broth (D) Bouillon	(B)
618	1693	Which one gives the direct percentage of sugar by weight in syrup? (A) Butyrometer (B) Brix refractometer (C) Stormer viscometer (D) Brookfield synchroelectric viscometer	(B)
618	1694	Toxic effect of Arsenic is (A) Kidney damage (B) Liver damage (C) Paralysis (D) Teratogenesis	(C)

618	1695	<p>Toxic effect of Tin is</p> <p>(A) Heart disease</p> <p>(B) Paralysis</p> <p>(C) Photophobia</p> <p>(D) Dizziness</p>	(C)
618	1696	<p>The germination takes longer when</p> <p>(A) In air tight container</p> <p>(B) Dried</p> <p>(C) Temperature is low</p> <p>(D) None of the above</p>	(C)
618	1697	<p>The slow freezing temperature is</p> <p>(A) -32°C to -40°C</p> <p>(B) -30°C to -45°C</p> <p>(C) -4°C to -29°C</p> <p>(D) -4°C to -27°C</p>	(C)
618	1698	<p>Write the internal temperature of the canned acid foods</p> <p>(A) 82.2°C</p> <p>(B) 83.2°C</p> <p>(C) 90.2°C</p> <p>(D) 93.2°C</p>	(A)
618	1699	<p>Which one is the firming agent?</p> <p>(A) CaCO_3</p> <p>(B) Tannic acid</p> <p>(C) BHA</p> <p>(D) Bentonite</p>	(A)
618	1700	<p>Which one of the below is example of sequestrant?</p> <p>(A) EDTA</p> <p>(B) ClO_2</p> <p>(C) NO_2</p> <p>(D) N_2O_4</p>	(A)
618	1701	<p>Totapuribegumpalli give excellent juice it is</p> <p>(A) Orange</p> <p>(B) Mango</p> <p>(C) Grapes</p> <p>(D) Malta</p>	(B)
618	1702	<p>The nutritional status is directly related to</p> <p>(A) Food groups</p>	(D)

		<p>(B) Nutrition</p> <p>(C) Good health</p> <p>(D) poverty line</p>	
618	1703	<p>Legumes of lathyrus family contain toxic factors which cause the disease</p> <p>(A) Beri-beri</p> <p>(B) Scurvy</p> <p>(C) Lathyrism</p> <p>(D) None of the above</p>	(C)
618	1704	<p>Beets and radish have..... Pigment</p> <p>(A) Anthocyanin</p> <p>(B) Flavones</p> <p>(C) Flavonol</p> <p>(D) All of the above</p>	(A)
618	1705	<p>Custard powder is made up of</p> <p>(A) Corn starch</p> <p>(B) Edible colour</p> <p>(C) Flavour</p> <p>(D) All of the above</p>	(D)
618	1706	<p>Which of the following is a toxic dhal?</p> <p>(A) Moong</p> <p>(B) Masoor</p> <p>(C) Urd</p> <p>(D) Kesari</p>	(D)
618	1707	<p>Syneresis increases association of the amylose molecules this is termed as</p> <p>(A) Weeping</p> <p>(B) Gelatinisation</p> <p>(C) Retrogradation</p> <p>(D) None of the above</p>	(C)
618	1708	<p>Scarlet fever is the result of</p> <p>(A) Salmonelle</p> <p>(B) Staphylococci</p> <p>(C) Clostridium welchi</p> <p>(D) Clostridium botulinum</p>	(B)
618	1709	<p>The setting point is tested in making jelly by</p> <p>(A) Glass test</p> <p>(B) Sheet test</p> <p>(C) Plate test</p> <p>(D) Any one of them</p>	(D)

618	1710	<p>There are over essential nutrients supplies by foods</p> <p>(A) 20</p> <p>(B) 30</p> <p>(C) 40</p> <p>(D) 60</p>	(C)
618	1711	<p>The contraction of the muscular walls of the digestive organs is stimulated by</p> <p>(A) Cellulose</p> <p>(B) Hemicellulose</p> <p>(C) Fibre</p> <p>(D) All of the above</p>	(D)
618	1712	<p>Deficiency of essential fatty acids leads to a skin condition known as</p> <p>(A) Ketosis</p> <p>(B) Phrynoderma</p> <p>(C) Rancity</p> <p>(D) None of the above</p>	(B)
618	1713	<p>What is C₂₇ H₄₅ OH?</p> <p>(A) Oleic acid</p> <p>(B) Stearic acid</p> <p>(C) Cholesterol</p> <p>(D) None of the above</p>	(C)
618	1714	<p>The fat intake should include at least gmof vegetable oil</p> <p>(A) 5 gm</p> <p>(B) 10 gm</p> <p>(C) 15 gm</p> <p>(D) 20 gm</p>	(C)
618	1715	<p>For the quantitative analysis of food nutrients which of the following technique is used</p> <p>(A) Chemical</p> <p>(B) Fluorometric</p> <p>(C) Biological</p> <p>(D) All of the above</p>	(D)
618	1716	<p>Legumes are poor sources of</p> <p>(A) Sulphur</p> <p>(B) Amino acids</p> <p>(C) Tryptophan</p> <p>(D) All of the above</p>	(D)
618	1717	<p>Fatty and lean are terms used for</p> <p>(A) Nuts</p>	(C)

		<p>(B) Vegetables</p> <p>(C) Meat</p> <p>(D) Cake</p>	
618	1718	<p>Cumin seeds have the property of</p> <p>(A) Stimulant</p> <p>(B) Carminative</p> <p>(C) Anti cancer</p> <p>(D) All of the above</p>	(D)
618	1719	<p>Milk is digested by renin and</p> <p>(A) Paracaesin</p> <p>(B) Chymoteypsin</p> <p>(C) Amino acid</p> <p>(D) All of the above</p>	(B)
618	1720	<p>Measurement of the Energy instrument</p> <p>(A) Bomb calorimeter</p> <p>(B) Oxy calorimeter</p> <p>(C) BMR</p> <p>(D) Colorimeter</p>	(A)
618	1721	<p>What is Antibiotic Vitamin?</p> <p>(A) Vitamin – C</p> <p>(B) Vitamin – A</p> <p>(C) Vitamin – D</p> <p>(D) Vitamin-E</p>	(A)
618	1722	<p>Which is Beauty Vitamin?</p> <p>(A) Vitamin B₂</p> <p>(B) Vitamin B₁₂</p> <p>(C) Vitamin B₇</p> <p>(D) Vitamin B₆</p>	(A)
618	1723	<p>Measurement of water availability in foods</p> <p>(A) Water activity</p> <p>(B) Moisture</p> <p>(C) Ph</p> <p>(D) Humidity</p>	(A)
618	1724	<p>Expand CFTRI?</p> <p>(A) Central Food Technological Research Institute</p> <p>(B) Control Food Technological Research Institute</p> <p>(C) Central Food Technics Resource Institute</p>	(A)

		(D) Central Food Training Research Institute	
618	1725	The physical appearance is like beads, it is (A) Clostridium (B) Salmonella (C) Staphylococci (D) None of the above	(C)
618	1726	Thermophilic bacteria affect the (A) Refrigerated food (B) Milk processing (C) Pickle making (D) None of the above	(B)
618	1727	The temperature of home refrigeration should be maintained below (A) 10°C (B) 12°C (C) 6°C (D) 4°C	(C)
618	1728	Freeze dried foods are packed in the presence of (A) Oxygen (B) Carbon-di-oxide (C) Inert gas like nitrogen (D) None of the above	(C)
618	1729	Expand ARF? (A) Amylase rich food (B) Anthoxanin rich food (C) Agriculture rich food (D) Antioxidant rich food	(A)
618	1730	Expand NIN (A) National Institute of Nutrition (B) Nickel Institution of New Delhi (C) Newly Important Nutrition (D) Nutrition in Nation	(A)
618	1731	Expand FAO (A) Food and Agriculture Organization (B) Food and administrative organization (C) Food and advising organization (D) Food and additives organization	(A)
618	1732	When is celebrated the world food day?	(B)

		<p>(A) Nov 19</p> <p>(B) 43389</p> <p>(C) Sep 15</p> <p>(D) April 7</p>	
618	1733	<p>When is celebrated the world health day?</p> <p>(A) April 7</p> <p>(B) Oct 16</p> <p>(C) Sep 15</p> <p>(D) Jan 7*</p>	(A)
618	1734	<p>Expand MAP?</p> <p>(A) Modified Atmosphere Packaging</p> <p>(B) Method of Atmosphere Packaging</p> <p>(C) Method of Atmosphere Production</p> <p>(D) Method of Air Processing</p>	(A)
618	1735	<p>Pyruvic acid is the end product of</p> <p>(A) Electron transport system</p> <p>(B) Phosphate metabolism</p> <p>(C) Glycolysis</p> <p>(D) Fat metabolism</p>	(C)
618	1736	<p>Exhausting of cans is done to</p> <p>(A) Sterilize the cans</p> <p>(B) Raise the sugar contents</p> <p>(C) Remove the acid</p> <p>(D) Expel the entrapped air in the contents</p>	(D)
618	1737	<p>Lacquering of tin cans is done to</p> <p>(A) Prevent discolouration of products</p> <p>(B) To make the can attractive</p> <p>(C) Kill the microorganism</p> <p>(D) Expell the air</p>	(A)
618	1738	<p>Gliadin is soluble in</p> <p>(A) Salt</p> <p>(B) Alcohol</p> <p>(C) Dilute acid and alkali</p> <p>(D) Sugar</p>	(B)
618	1739	<p>Which of these is not a Medium Acid Foods (pH 5.3-4.5)?</p> <p>(A) Spinach</p> <p>(B) Asparagus</p>	(D)

		(C) Pumpkin (D) Tomato	
618	1740	Grapes are rich in (A) Citric acid (B) Ascorbic acid (C) Tartaric acid (D) Mallic acid	(C)
618	1741	Cobalt is present in which of the following vitamins (A) Vitamin B1 (B) Vitamin B12 (C) Vitamin B5 (D) Vitamin D	(B)
618	1742	Unit of Basal Metabolic Rate is (A) K cal/g/hr (B) Cal/kg/hr (C) K cal/kg/min (D) K cal/kg/hr	(D)
618	1743	Green rot in egg is caused by (A) <i>Pseudomonas fluorescens</i> (B) <i>Acinetobacter spp.</i> (C) <i>Proteus melanovogenes</i> (D) <i>Serratia spp.</i>	(A)
618	1744	Mustiness in eggs is caused by bacteria: (A) <i>Achromobacterperolens</i> (B) <i>Pseudomonas graveolens</i> (C) <i>Pseudomonas mucidolens</i> (D) All of the above	(D)
618	1745	Lipid content in flour results (A) Low flour lipid requires more mixing (B) More flour lipid requires more mixing (C) Low flour lipid requires less mixing (D) Lipid has no effect on dough formation	(A)
618	1746	Flour dough extensibility may be increased by (A) Treating with a proteolytic enzyme (B) Use of reducing agent Sulphur dioxide (C) Addition of sodium metabisulphite (D) All of the above	(D)

618	1747	Which part of egg contains cholesterol and thus restricted to cholesterol patient (A) Egg white (B) Egg yolk (C) Egg shell (D) Whole egg	(B)
618	1748	Wheat flour with water becomes (A) Elastic and substance is called gluten (B) Weak and substance is called lipid (C) Hard and unable to cook (D) Wet and difficult to cook	(A)
618	1749	Septic sore throat is caused by (A) Salmonella (B) Staphylococci (C) Clostridium welchi (D) clostridium botulinium	(B)
618	1750	The best temperature for the growth of staphylococci is (A) 10-15°C (B) 12-25°C (C) 12-35°C (D) 12-50°C	(D)
618	1751	Phytochemicals are (A) Nutritive substances (B) Non-nutritive substances (C) Both above (D) None of the above	(B)
618	1752	The term cookies derived from (A) Cookie, Latin word (B) Cookie, Dutch word (C) Koekje, Latin word (D) Koekje, Dutch word	(D)
618	1753	Which portion of wheat is rich in sugar? (A) Endosperm (B) Bran (C) Germ (D) Aleurone layer	(C)
618	1754	Calcium pectates are (A) Fat insoluble (B) Water insoluble	(B)

		(C) Water soluble (D) All of the above	
618	1755	Tannins are soluble in (A) Oil (B) Water (C) Both above (D) None of the above	(B)
618	1756	Compared to boiling and baking, fried foods are (A) Attractive (B) Tasty (C) Higher energy (D) All of the above	(D)
618	1757 are added as preservatives to cured meats (A) Nitrites (B) Nitrates (C) Nitrous oxide (D) Nitric oxide	(A)
618	1758	Fruit rich in fats is (A) Citrus (B) Avocado (C) Guava (D) Apricot	(B)
618	1759	Which food contains most fat? (A) Graham crackers (B) Brownies (C) Pudding (D) Angel food cake	(B)
618	1760	This nutrient is most important for healthy vision (A) Vitamin A (B) Iron (C) Calcium (D) Vitamin K	(A)
618	1761	What food does not belong to this food group? (A) Chocolate milk (B) Cream cheese (C) Salad dressing (D) Ice cream	(C)

618	1762 is an example of a hydrogenated fat (A) Butter (B) Margarine (C) Olive oil (D) Coconut oil	(B)
618	1763	Carbohydrate content in potato is (A) 12% (B) 42% (C) 32% (D) 22%	(D)
618	1764	Which refrigerant is commonly used in cold storage in our country? (A) Ethylene (B) Carbide (C) Ammonia (D) Sodium benzoate	(C)
618	1765	Mango variety having strong flavour is (A) Langra (B) Dashart (C) Sindhu (D) fazli	(A)
618	1766	The indigestible material in food is known as (A) Roughage (B) Minerals (C) Vitamins (D) Fats	(A)
618	1767	Self raising flour is (A) Flour with low protein content (B) Hard wheat upto 20% can be used (C) Moisture content should not exceed 13.5% (D) All of the above	(D)
618	1768	Coriander Powder is adulterated with (A) Saw dust (B) Horse dung powdered (C) Cow dung (D) Wooden powder	(B)
618	1769	Yellow colour to the surface of meat is caused by (A) <i>Pseudomonas syncyanea</i> (B) <i>Micrococcus and Flavobacterium</i>	(B)

		(C) <i>Serratiamarcescens</i> (D) <i>Chromobacteriumlividium</i>	
618	1770	Fishy odour in eggs is caused by (A) <i>Achromobacterperolens</i> (B) <i>Enterobacter cloacae</i> (C) <i>Pseudomonas mucidolens</i> (D) <i>Escherichia coli</i>	(D)
618	1771	The spoilage of cereals is mainly because of (A) Moulds (B) Bacteria (C) Yeast (D) Virus	(A)
618	1772	<i>Clostridium botulinum</i> is a example for (A) Thermophillic organism (B) Mesophillic organism (C) Psychrophillic organism (D) Psychrotrophs	(A)
618	1773	What is the antimicrobial constituent present in eggs? (A) Allicin (B) LysozymeAllyl isothiocyanate (C) Eugenol (D)	(B)
618	1774	Agar is superior to gelatin as a solidifying agent because agar (A) Does not melt at room temperature (B) Solidifies at 75°C (C) Is not usually decomposed by microorganism (D) Both (A) and, (C)	(D)
618	1775	Which is not the intrinsic parameters of food, which affect the microbial growth? (A) pH (B) Moisture content (C) Oxidation – reduction potential (Eh) (D) Temperature of storage	(D)
618	1776	Among these which one is not a yeast? (A) <i>Saccharomyces</i> (B) <i>Torulpora</i> (C) <i>Pichia</i> (D) <i>Yersinia</i>	(D)

618	1777	Entrance of microorganisms into the body through the ingestion of contaminated foods is called (A) Food infection (B) Food intoxication (C) Food contamination (D) None of the above	(A)
618	1778	Liquid media /broth contains (A) 1.5 To 2% agar (B) 0.5 To 0.2% agar (C) 0.05 To 0.02% agar (D) No agar	(D)
618	1779	Softness of pickles is due to (A) <i>Penicillium</i> (B) <i>Bacillus</i> (C) <i>Lactobacillus</i> (D) <i>Pseudomonas</i>	(A)
618	1780	The composition of capsule of bacteria is (A) Fatty acid (B) Cellulose (C) Chitin (D) Pectin	(B)
618	1781	Controlled growth of is recommended for flavor development in meat (A) <i>Penicillium</i> (B) <i>Sporotrichum</i> (C) <i>Thamnidium</i> (D) <i>Cladosporium</i>	(C)
618	1782	The non motile fungal spores are known as (A) Aplanospores (B) Planospores (C) Zygosporangia (D) Hypnospores	(A)
618	1783	Brewing is (A) Cultivation of grape (B) Manufacture of beer (C) Preservation of meat by fermentation (D) None of the above	(B)
618	1784	Microorganism/s involved in sauerkraut manufacture is/are (A) <i>Enterobacter cloacae</i>	(D)

		<p>(B) <i>Erwinia herbicola</i></p> <p>(C) <i>Lactobacillus plantarum</i></p> <p>(D) All of the above</p>	
618	1785	<p>Which staining technique is best suited to know the presence of micro bacterium species in culture?</p> <p>(A) Positive staining</p> <p>(B) Negative staining</p> <p>(C) Fluorescent staining</p> <p>(D) Acid fast staining</p>	(D)
618	1786	<p>An insulator should have</p> <p>(A) high thermal conductivity</p> <p>(B) low thermal conductivity</p> <p>(C) less resistance to heat transfer</p> <p>(D) None of the above</p>	(B)
618	1787	<p>Unit of mass velocity is</p> <p>(A) Kg/m hr</p> <p>(B) Kg/m² hr</p> <p>(C) Kg/hr</p> <p>(D) Kg/m²</p>	(B)
618	1788	<p>Which of the following is a renewable energy source?</p> <p>(A) Bitumen</p> <p>(B) Solar Energy</p> <p>(C) Coal</p> <p>(D) Natural Gas</p>	(B)
618	1789	<p>Among the following, which is most important for carrying out a material balance?</p> <p>(A) Temperature of Products</p> <p>(B) Mass</p> <p>(C) Waste Quantity</p> <p>(D) Pressure</p>	(B)
618	1790	<p>Enzyme may be called as</p> <p>(A) Bio catalysts</p> <p>(B) Proteins</p> <p>(C) Amino acids</p> <p>(D) None of the above</p>	(A)
618	1791	<p>Enzyme Commission number is in four digit code to denote particular enzyme</p> <p>(A) True</p> <p>(B) False</p> <p>(C) Group of enzyme</p> <p>(D) None of the above</p>	(A)

618	1792	<p>..... is a disaccharide</p> <p>(A) Lactose</p> <p>(B) bStarch</p> <p>(C) Trehelose</p> <p>(D) Cellulose</p>	(A)
618	1793	<p>Glucose is a</p> <p>(A) Ketopentose</p> <p>(B) Aldohexose</p> <p>(C) Keto hexose</p> <p>(D) aldoketose</p>	(B)
618	1794	<p>Amylopectin is</p> <p>(A) Heteropolysaccharide</p> <p>(B) Straight chain homo polysaccharide</p> <p>(C) Branched chain polysaccharide</p> <p>(D) Protein</p>	(C)
618	1795	<p>Cane sugar is and milk sugar is.....</p> <p>(A) Lactose and sucrose</p> <p>(B) Sucrose and lactose</p> <p>(C) Glucose and sucrose</p> <p>(D) Duplication in Key</p>	(B)
618	1796	<p>Protein component of milk is</p> <p>(A) Casein</p> <p>(B) Heam</p> <p>(C) Olein</p> <p>(D) Linolein</p>	(A)
618	1797	<p>Protein calorie malnutrition (PCM) leads to the disease</p> <p>(A) Kwashiorkor and Marasmus</p> <p>(B) Anemia</p> <p>(C) Beri beri</p> <p>(D) Dwarfism</p>	(A)
618	1798	<p>Site of glycolysis</p> <p>(A) Cytolpasm of cells</p> <p>(B) Mitochondria</p> <p>(C) Lysosomes</p> <p>(D) Peroxysome</p>	(A)
618	1799	<p>The name vitamine coined by</p> <p>(A) Funk</p>	(A)

		(B) Hopkins (C) Mc Collum (D) Drummond	
618	1800is sun shine vitamin (A) Vitamin D (B) Vitamin A (C) Vitamin E (D) Essential fatty acid	(A)