Q-1.Which of the following test is used for detection of glucose in milk

A Barford Test B Rosalic acid test C Baljet test D Klung test

Q-2 Minimum area of manufacturing premises excluding store and office space in square meter for home scale production should be

A 25 B 60 C100 D 300

Q-3 Prohibition of use of carbide gas in ripening of fruits is comes under which section of PFA ACT 1954

A – 44 B – 44A C – 44AA D – 44AAA

Q-4-What Is The Qualification Required For A Chemist For Large Scale Manufacturer

- A. B.Sc (food technology)
- B. B.Sc with post graduate diploma in fruit technologyfrom recognized institute
- C. B.Sc with chemistry or agriculture and three year practicle experience in fruit and vegitable preservation factory
- D. all

Q-5 - WHICH OF THE FOLLOWING IS NOT TRUE REGARDING The mixed Masala Powders packing

- A. A PACKED IN tinplate with inner lining of 200 gauge high density polyethylene
- B. B in sound and clean glass bottles
- C. C in new sound and clean pouches of 200 gauge polypropylene or high density polyethylene
- D. D. NONE

Q-6 ACCORDING TO Food Adulteration Act/ Rules, 1954. the Total viable cont FOR PAV BHAJI MASALA SHOULD BE down below:

- A A -10<sup>6</sup> per gram (Maximum)
- B. B-10<sup>4</sup> per gram (Maximum)
- C. C -10<sup>3</sup> per gram (Maximum)
- D. D-NONE

Q-7 The Prevention of Food Adulteration Act & Rules was first pass on which year

A. A 1938 B 1954 C 1968 D 2004

Q-8 PFA Act not applicable for foods

- A foods for export -tea kept in the godown for blending and thereafter for export,
- B) any adulterated food
- C) any misbranded food

Q-9 HOW MUCH Quantity of Sterilized Milk/UHT Milk (sample) to be sent to the public analyst

A 500ML B 250 ML C 100ML D 10ML

Q-10 which of the following is not a Natural colouring matters used in or upon any article of food

A-Beta-apo-8' carotenal B- Canthaxanthin C- Annatto D-Carmoisine

Q-11 which is not correct about Labeling of infant milk substitute and infant food product

A IMPORTANT NOTICE in capital letters

- B "MOTHER'S MILK IS BEST FOR YOUR BABY" in capital letters
- C Warning that infant milk substitute or infant food in not the sole source of nourishment of an infant;
- D The approximate composition of nutrients per 100/gms. Of the product including its energy value in

Kilo Calories/Joules

E NONE

Q-12 PACKING AND LABELLING OF Nutritional food comes under which section of PFA ACT 1954

A - 32A B- 37A C 37B D 36

Q-13 Form NO. of labels FOR Iron fortified common salt ACCORDING TO PFA ACT 1954

A - GG B- A C- VV D- V

Q-14 Which One of Followin Is Not Class I Preservative

A - Common salt B- Sugar C- Vinegar or acetic acid.. D - Benzoic acid including salts

Q-15 According to SCHEDULE - II OF Ghee Grading and Marking Rules, 1938. Color of lettering Showing the LABLE special Grade is

A. RED B. GREEN C. CHOCOLATE D. BLUE

Q 16 ACCORDING TO SCHEDULE III-B OF Ghee Grading and Marking Rules, 1938, Reichert Meissl value FOR GENERAL GRADE GHEE IN WINTER MUST BE FOUND IN BETWEEN

B. A Not less than 23.0 B Not less than 21.0 C Not less than 27.0 D Not less than 29.0

Q-17 Maximum Limit of Saccharin Sodium IN Pan Masala ACCORDING TO Prevention of Food Adulteration Rules, 1955

A 5000 ppm B 1500ppm C 8000ppm D 700ppm

Q-18 In carbonated water, Aspertame (Methy1 Ester) or Acesulfame Potassium, If both artificial sweeteners are used in combination and the proportion of aspertame (Methy1 Ester) is 350 ppm, the proportion of Acesulfame Potassium shall not exceed the proportion of

A 5000 ppm B 1500 ppm C 150 ppm" D 750ppm

Q-19 Sale of insect damaged dry fruits and nuts ARE PROHIBITED IF THEY

A contain more than 5.1 per cent of insect-damaged fruits and nuts,

B contain more than 4.1 per cent of insect-damaged fruits and nuts

C contain more than 2.5 per cent of insect-damaged fruits and nuts

D contain more than 0.5 per cent of insect-damaged fruits and nuts

Q-20 The Blended Edible Vegetable Oils shall not be sold in

A loose form.

B sealed package weighing more than 5 Kg.

C generic name of the oil used in the blend

D ALL

Q-21 THE MAXIMUM PERMISSABLE QUANTITY OF Sulphur dioxide in Beer is A 25 ppm B 150 ppm C 80 ppm D 70ppm

Q-22 WHICH OF THE FOLLOEING IS A POISONOUS METAL FOR FOOD PRODUCTS
A. lead B Arsenic C Cadmium D ALL

Q-23 Anti-oxidants, not exceeding in concentration mentioned against each (ACCORDING TO PFA ACT), may be added to and except

A ghee B edible oils C fats D ALL

- Q-24. Which of the following test is used for Detection of Neutralizers in milk
  - A. keris test B Rosalic acid test C Hal-phen test D foam test
- Q-25. Which one of the following is a glycolipid?
  - a) Sphingomyelin. b) Ganglioside. c) Lecithin. d) Cephalin.
- Q-26. Which one of the following forms the lung surfactant?
  - a) Cephalin. b) Lecithin. c) Plasmalogen. d) Cardiolipin.
- Q-27 All of the following are true exergonic Reactions, EXCEPT: a)  $\Delta G$  is positive. b) spontaneous reactions. c) irreversible reactions. d) seen in catabolism.
- Q- 28 ACCORDING TO FPO-1955, Minimum % of total soluble solids in the orange and pineapple nectar is
- A 15 B 6 C 1 D 3
- Q-29 The following enzyme does NOT catalyze a regulated step in glycolysis:
- a) Hexokinase. b) Phosphofructokinase. c) Phosphoglycerate kinase. d) Pyruvate kinase.
- Q-30 ACCORDING TO SCHEDULE NI-B OF Ghee Grading and Marking Rules, 1938, Percentage of Free Fatty Acids (as oleic acid) FOR SPECIAL GRADE GHEE IN SUMMER MUST BE FOUND IN BETWEEN
- A Not more than 1.4 B Not more than 2.5 C Not more than 5 D Not more than 4
- Q-31 The followings are body buffers EXCEPT:
  - a) Bicarbonate. b) Phosphate. c) Lactate. d) proteins
- Q-32 The groups involved in peptide bond formation are:
  - a) Aldehyde and keto groups, b) COOH and NH2 groups, c) COOH and hydrogen groups, d)  $\rm NH_2$  and keto groups.
- Q-33 Addition of groups to double bonds or formation of double bonds is catalyzed by:
- a) Transferases. b) Lyases. c) Ligases. d) Hydrolases.
- Q-34 The enzyme without its cofactor is called:
- a) Holoenzyme. b) Zymogen. c) Apoenzyme. d) Proenzyme
- Q-35. Biotin is a coenzyme of:
- a) Oxidoreductases. b) Isomerases. c) Carboxylases. d) Mutases.

Q-36 which sentence is NOT correct regarding design on the label OF GHEE

- a) The labels shall be printed on the watermark paper of the Government of India and shall have a micro tint back ground bearing the words "Government of India" in olive green color.
- b) Each label shall have printed thereon a serial number along with a letter or letters denoting the series
- c) Each label shall have printed thereon the approximate weight content of the package on which it is affixed.
- d) The labels shall be printed on the watermark paper of the Government of India and shall have a micro tint back ground bearing the words "Government of India" in olive BLUE color.

Q-37 Form NO. of labels FOR Maida treated with improver/bleaching agents ACCORDING TO PFA ACT 1954

A - G B - J C - N D - A

Q-38 Emergency energy-producing pathway in absence of oxygen is:

- a) TCA cycle b) Glycolysis c) HMP pathway d) Glycogenolysis
- Q-39 All following enzymes participate in gluconeogenesis EXCEPT:
- a) Phosphpenol pyruvate carboxykinase (PEPCK). b) Glycerol kinase. c) Pyruvate dehydrogenase d) Glucose 6 phosphatase.

Q-40 Form NO. of labels FOR Chewing tobacco according to PFA act 1954

A - Z B - ZZZ (1) C - ZZZ D - ZZ

Q-41 Form NO. of labels FOR Veg. Foods according to PFA ACT 1954

A - ZZZ(2) B- ZZZ (1) C-ZZZ (17) D- ZZZ(14)

Q-42 when any article of food contains whole or part of any animal including birds, fresh water or marine animals or eggs or product of any animal origin, the colour of the symbol which is present on the label is

A. RED B. GREEN C. BROWN D. BLUE