

PROVISIONAL ANSWER KEY

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Question1:-I. Match the following:

- | | |
|----------------|--------------|
| 1. Psammophyte | A. Rice |
| 2. Chasmophyte | B. Asparagus |
| 3. Calciphyte | C. Alfalfa |
| 4. Halophyte | D. Castor |
| 5. Basophyte | E. Potato |

A:-1-B, 2-C, 3-D, 4-A, 5-E

B:-1-D, 2-E, 3-B, 4-C, 5-A

C:-1-E, 2-A, 3-C, 4-B, 5-D

D:-1-C, 2-D, 3-E, 4-A, 5-B

Correct Answer:- Option-B

Question2:-Which of the following statement is/are correct?

- a. Temperate crops generally prefer low temperature during vegetative growth and high temperature at maturity.
- b. Tropical crops generally prefer high temperature during the early stages and low temperature at maturity.
- c. Megatherms require low temperature throughout the year.
- d. Sorghum plants flower normally when the photoperiod is more than critical minimum
- e. Growing sesame leave the field exhausted of nutrients.

A:-Only a, b and d are correct

B:-Only a, b and e are correct

C:-Only a, c and e are correct

D:-Only a, b, d and e are correct

Correct Answer:- Option-B

Question3:-Which of the following statement is/are correct?

- a. The response of yield to increase in plant population is asymptotic when the entire dry matter is the economic produce
- b. Plant geometry refers to the shape of the plant while crop geometry refers to the shape of the space available for the individual plants.
- c. A parabolic curve is used to described the relation between plant population and yield, when the economic yield is only a fraction of the total dry matter
- d. The optimum plant population range is less for indeterminate plants and more for determinate plants

A:-a, b, c only

B:-a, c, d only

C:-a, b, d only

D:-b, c, d only

Correct Answer:- Option-A

Question4:-Which of the following statement is/are correct?

- a. Seed viability is defined as the degree to which a seed is metabolically active and capable of germinating under favourable conditions.
- b. Seed vigour is defined as the condition of the seed that permits germination to proceed rapidly and uniformly and allows production of uniform seedling stand.
- c. Small millets retain viability only for a short period.
- d. Low permeability of seed coat to gases is the cause of primary dormancy in seeds of Asteraceae.

A:-a and b only

B:-a, b, c only

C:-a, b, d only

D:-b, c, d only

Correct Answer:- Option-C

Question5:-Which of the following statement is/are correct?

- a. There is no competition between crops in mixed cropping.
- b. Two crops with different growth habits and negligible competition, allowing both to attain their full yield potential is parallel cropping.
- c. The index used to assess the yield advantage of an intercropping system over monocropping is land equivalent ratio.
- d. The unit for crop growth rate (CGR) is g/m^2 (leaf area)/day

A:-All are correct

B:-a, b, c only

C:-a, b, d only

D:-b, c, d only

Correct Answer:- Option-D

Question6:-Which of the following statement is/are correct?

- a. The large non-capillary porosity of sandy soil results in better drainage with low water holding capacity than the clay soil.
- b. Clay soils have larger proportion of small capillary pores but drainage is difficult.
- c. The higher number of macro pores in sandy soil results in higher porosity.
- d. The large number of micropores in clayey soils leads to higher water holding capacity.

A:-All are correct

B:-a, c, d only

C:-a, b, d only

D:-b, c, d only

Correct Answer:- Option-C

Question7:-Match the following:

- | | |
|-------------------------|-----------------------------------|
| 1. Pendimethalin | A. Total killer, contact action |
| 2. Glufosinate ammonium | B. dry seeded rice |
| 3. Oxyflourfen | C. Microtubule assembly inhibitor |
| 4. Carfentrazone ethyl | D. Selective, contact action |

A:-1-C, 2-D, 3-B, 4-A

B:-1-B, 2-A, 3-D, 4-C

C:-1-C, 2-A, 3-B, 4-D

D:-1-B, 2-D, 3-C, 4-A

Correct Answer:- Option-C

Question8:-Depth of irrigation is 10 mm for an IW/CPE ratio of 0.80. If mean per day pan evaporation is 2.5 mm, work out irrigation interval

A:-2.5 days

B:-4 days

C:-5 days

D:-10 days

Correct Answer:- Option-C

Question9:-Which of the following statement is/are correct?

- a. High levels of exchangeable potassium in the soil can induce magnesium deficiency in crops.
- b. Over-liming a strongly acidic soil can induce deficiency of boron.
- c. Sulfur deficiency symptoms in plant closely resemble nitrogen deficiency, with yellowing appearing first on the younger, upper leaves.
- d. Applying high levels of ammonium-based fertilizers can induce magnesium deficiency in plants.
- e. Calcium deficiency symptoms appear on the older leaves.

A:-a, b, c and d

B:-a, b and c

C:-a, c and d

D:-b, c and e

Correct Answer:- Option-A

Question10:-*Lolium temulentum* is a satellite weed of

A:-Berseem

B:-Lucerne

C:-Maize

D:-Wheat

Correct Answer:- Option-D

Question11:-Point out the factors affecting seed longevity in storage:

- i. Seed variety
- ii. Initial seed quality
- iii. Storage on plants
- iv. Moisture content of seed
- v. Relative humidity and temperature in storage
- vi. Storage from harvesting to proceeding

A:-Only (i, ii, v and vi)

B:-Only (ii, iii, iv and v)

C:-Only (ii, iii, v and vi)

D:-Only (i, ii, iv and v)

Correct Answer:- Option-D

Question12:-Identify the correct parameters for different crops in Air oven method of seed moisture determination:

- i. Paddy - 130°C for 2 hours
- ii. Black gram - 130°C for 1 hour
- iii. Maize - 130°C for 3 hours
- iv. Soybean - 103°C for 4 hours

A:-Only (i and ii)

B:-Only (i and iv)

C:-Only (ii and iii)

D:-Only (ii and iv)

Correct Answer:- Option-A

Question13:-Indian minimum seed certification standards for foundation seed of lucerne includes:

- i. Minimum germination 75%
- ii. Minimum germination 80%
- iii. Maximum moisture 9%
- iv. Minimum moisture 10%

A:-Only (i and iv)

B:-Only (i and iii)

C:-Only (ii and iv)

D:-Only (ii and iii)

Correct Answer:- Option-C

Question14:-Minimum isolation distance for fields of foundation seed and certified seed of pigeonpea varieties are _____ respectively.

A:-400m, 200m

B:-200m, 100m

C:-600m, 400m

D:-400m, 100m

Correct Answer:- Option-B

Question15:-Which of the following statement are correct about the functions of State seed certification agency?

- i. Certify seeds of notified varieties
- ii. Provide advice to the government regarding notification of varieties.
- iii. Maintain list of recognised breeders of seeds.
- iv. Undertake educational programmes to promote the use of certified seed.
- v. Inspect seed processing plants.
- vi. To recommend the procedure and standards for seed certification and analysis of seeds.

A:-Only (i, ii, iii and iv)

B:-Only (i, iii, iv and v)

C:-Only (ii, iv, v and vi)

D:-Only (ii, iii, v and vi)

Correct Answer:- Option-B

Question16:-Maximum permissible weight of seed lot in maize:

A:-40,000 kg

B:-20,000 kg

C:-10,000 kg

D:-5,000 kg

Correct Answer:- Option-A

Question17:-The introduction of the international seed analysis certificate, widely used in the international seed trade, is an achievement of

A:-OECD

B:-IMSCS

C:-WTO

D:-ISTA

Correct Answer:- Option-D

Question18:-Number of plants observed for completing a single field count in seed production field of cowpea:

A:-100

B:-200

C:-500

D:-1000

Correct Answer:- Option-C

Question19:-According to Indian minimum seed certification standards, maximum permissible limit of huskless seeds in sunflower is

A:-1% (by weight)

B:-2% (by weight)

C:-2% (by number)

D:-1% (by number)

Correct Answer:- Option-C

Question20:-Identify the methods for improving seed setting in hybrid seed production in paddy:

- i. Staggered sowing
- ii. Supplementary pollination.
- iii. Fertilizer application
- iv. Leaf clipping
- v. Water Management
- vi. GA₃ spray

A:-Only (i, ii and iv)

B:-Only (ii, iv and vi)

C:-Only (iii, iv and vi)

D:-Only (iv, v and vi)

Correct Answer:- Option-B

Question21:-Grains covered with scales of a buff coloured moth with pointed hind wings having fringes of hairs

A:-*Ephestia cautella*

B:-*Sitotroga cerealella*

C:-*Corcyra cephalonica*

D:-*Plodia interpunctella*

Correct Answer:- Option-B

Question22:-Storage of food grains is practiced in small compartments of a room (5.3 m × 2 m × 4 m) called

- A:-PKV bin
- B:-Pusa Cubicle
- C:-Pusa Kothar
- D:-Pusa bin

Correct Answer:- Option-C

Question23:-Statement I : *Heterodera avenae*, the causal agent of "Molya disease" in wheat and barley, is a migratory endoparasite that leaves the root tissue immediately after laying eggs.

Statement II : The roots of *Tagetes* spp. exude a phytochemical compound called alpha-terthienyl, which exhibits nematocidal properties.

- A:-Both Statement I and Statement II are true
- B:-Both Statement I and Statement II are false
- C:-Statement I is true, but statement II is false
- D:-Statement I is false, but statement II is true

Correct Answer:- Option-D

Question24:-The transgenic plants showing resistance to plant pathogens are developed by exploiting:

- A:-Bio-insecticidal proteins derived from *Bacillus thuringiensis*
- B:-Induced hypersensitive cellular programmed cell death (PCD)
- C:-RNA interference (RNAi) triggering post-transcriptional gene silencing
- D:-Complete somaclonal variation through tissue culture micropropagation

Correct Answer:- Option-C

Question25:-A seed borne disease of wheat of high quarantine importance restricting the free global trade of Indian wheat

- A:-Loose smut
- B:-Stinking smut
- C:-Karnal bunt

D:-Black rust

Correct Answer:- Option-C

Question26:-Consider the following statements regarding rodenticides:

- i. Warfarin is a first-generation anticoagulant that acts as a vitamin K antagonist.
- ii. Zinc phosphide releases toxic phosphine gas upon contact with moisture and stomach acids.
- iii. Brodifacoum is a second-generation multiple dose anticoagulant

A:-Both i, ii and iii are true

B:-Both i, ii and iii are false

C:-Both i and ii are true, but iii is false

D:-None of these

Correct Answer:- Option-C

Question27:-Mango leaves twisted into neat thimble shaped structure is due to:

A:-*Deporaus marginatus*

B:-*Apoderus tranquebaricus*

C:-*Rhynchaenus mangiferae*

D:-*Sternocheatus mangiferae*

Correct Answer:- Option-B

Question28:-In the attacked sugarcane plants the outer leaves first show signs of drying and attacked canes comes off easily if pulled

A:-*Chilo sacchariphagus indicus*

B:-*Odontotermes obesus*

C:-*Scircophaga excerptalis*

D:-none of these

Correct Answer:- Option-B

Question29:-Broca traps are devices used to capture and control

A:-*Hypothenemus hampei*

B:-*Coccus viridis*

C:-*Zeuzera coffea*

D:-none of these

Correct Answer:- Option-A

Question30:-Match Column I with Column II

Column I

Column II

- | | |
|----------------------|-----------------------------------|
| 1. Saccharopolyspora | A. Neonicotinoid |
| 2. Pyriproxifen | B. Non-ester synthetic pyrethroid |
| 3. Imidacloprid | C. Avermectins |
| 4. Streptomyces | D. Spinosyns |
| 5. Etofenprox | E. JH mimic |

Which of the following options shows the correct match?

A:-1-D, 2-E, 3-A, 4-C, 5-B

B:-1-A, 2-C, 3-E, 4-D, 5-B

C:-1-D, 2-A, 3-A, 4-C, 5-B

D:-1-C, 2-E, 3-A, 4-D, 5-B

Correct Answer:- Option-A

Question31:-Vacuum cooling method is the best suited precooling method for :

A:-Mango

B:-Tomato

C:-Leafy vegetables

D:-Onion

Correct Answer:- Option-C

Question32:-Which of the following statements is/are correct about irradiation?

- i. Sterilization using cold plasma
- ii. Irradiation is also called as Cold sterilization
- iii. Gamma rays are used for irradiation
- iv. Irradiation delays fruit ripening

A:-Only (i)

B:-Only (ii)

C:-Only (ii and iii)

D:-Only (ii, iii and iv)

Correct Answer:- Option-D

Question33:-Sound is uses as a physical maturity index in

A:-Pineapple

B:-Jackfruit

C:-Mango

D:-Banana

Correct Answer:- Option-B

Question34:-Which of the following statements is/are false in storage of fruits and vegetables?

- i. Controlled atmospheric storage does not need low temperature.
- ii. Modified atmosphere storage can be achieved through packaging.
- iii. Controlled atmosphere storage reduces oxygen concentration.
- iv. In modified atmosphere storage, gas concentration is constantly monitored and controlled

A:-Only (i)

B:-Only (ii)

C:-Only (ii and iii)

D:-Only (i and iv)

Correct Answer:- Option-D

Question35:-Moisture content is desiccated coconut powder

A:-Below 3%

B:-Below 4 to 5%

C:-More than 6%

D:-None of the above

Correct Answer:- Option-A

Question36:-In drying of food, the initial phase of drying is

A:-First falling rate

B:-Second falling rate

C:-Constant rate

D:-First and Second falling rate

Correct Answer:- Option-C

Question37:-Wet processed coffee is known as;

A:-Cherry coffee

B:-Parchment coffee

C:-Green coffee

D:-Robusta coffee

Correct Answer:- Option-B

Question38:-Ethylene is associated with

A:-Ripening

B:-Sanitization

C:-Drying

D:-Grading

Correct Answer:- Option-A

Question39:-The overfilling of fruits/vegetables in a package causes which physical injury?

A:-Vibration injury

B:-Transport injury

C:-Stable injury

D:-Compression injury

Correct Answer:- Option-D

Question40:-When a ripe banana is stored below 10°C it becomes black in colour, which is due to

A:-Freezing injury

B:-Chilling injury

C:-Carbon dioxide injury

D:-Bruising injury

Correct Answer:- Option-B

Question41:-Which certification mark is standard for agricultural products in India?

A:-ISI

B:-AGMARK

C:-FSSAI

D:-BIS

Correct Answer:- Option-B

Question42:-Which of the following is not a type of utility created by marketing?

A:-Form utility

B:-Place utility

C:-Time utility

D:-Production utility

Correct Answer:- Option-D

Question43:-What is the primary role of packaging in agricultural marketing?

A:-Increasing production

B:-Protecting the product

C:-Decreasing transportation costs

D:-Reducing marketing margins

Correct Answer:- Option-B

Question44:-Which of the following is not a marketing function performed by middlemen?

A:-Buying and selling

B:-Storage and transportation

C:-Financing and risk bearing

D:-Agricultural production

Correct Answer:- Option-D

Question45:-The difference between the price paid by the consumer and the price received by the producer is called as

A:-Marketing margin

B:-Market price

C:-Cost margin

D:-Price margin

Correct Answer:- Option-A

Question46:-What does "inelastic demand" for agricultural products mean?

A:-Demand influenced by advertising

B:-Demand that changes greatly with price

C:-Demand that remains relatively constant with price changes

D:-Demand that changes with emotional appeal

Correct Answer:- Option-C

Question47:-The primary purpose of standardization in agricultural marketing is

A:-Increasing marketing costs

B:-Decreasing marketing costs

C:-Reducing operational efficiency

D:-Making quality specifications uniform

Correct Answer:- Option-D

Question48:-Marketable surplus is best defined as

A:-Total production

B:-Total production minus total farm/family requirements

C:-Total amount sold in the market

D:-Total output minus cost of production

Correct Answer:- Option-B

Question49:-In India, the Minimum Support Price (MSP) for notified agricultural crops is officially recommended by which of the following bodies?

A:-Reserve Bank of India (RBI)

B:-Commission for agricultural costs and prices (CACP)

C:-NABARD

D:-Food corporation of India (FCI)

Correct Answer:- Option-B

Question50:-Which one of the following is not a pillar among the three pillars of WTO's Agreement on Agriculture (AOA)?

A:-Market access

B:-Domestic support

C:-Issue price

D:-Export subsidies

Correct Answer:- Option-C

Question51:-An important thermodynamic property that influences the processing, structural state, and textural characteristics of hard boiled candies is:

A:-Glass transition temperature

B:-Boiling Point Elevation

C:-Specific heat capacity

D:-Gelatinization temperature

Correct Answer:- Option-A

Question52:-Self-rising flour is a variety of white flour that has which of the following ingredients already combined into it?

A:-Yeast and Sugar

B:-Baking powder and salt

C:-Baking soda and lemon juice

D:-Cornstarch and milk powder

Correct Answer:- Option-B

Question53:-The process of incorporating air into a high-boiled sugar mass by repeated stretching and folding to give a satiny appearance is known as

A:-Caramelization

B:-Pulling

C:-Crystallization

D:-Tempering

Correct Answer:- Option-B

Question54:-The balance between dough strength and its extensibility is indicated by which of the following rheological parameters?

A:-R value

B:-Falling Number Value

C:-Area under Curve

D:-R/E ratio

Correct Answer:- Option-D

Question55:-Which chemical is added to the soaking water during paddy parboiling to control bacterial putrefaction and foul odor development?

A:-Sodium Bisulfite

B:-Calcium Chloride

C:-Potassium Iodate

D:-Sodium Benzoate

Correct Answer:- Option-A

Question56:-Iodine value (IV) is a fundamental chemical indicator used in the quality analysis of oils and fats. It directly measures the

A:-Total amount of free fatty acids present

B:-Degree of unsaturation

C:-Average molecular weight of fatty acids

D:-Level of primary oxidation products

Correct Answer:- Option-B

Question57:-UHT sterilized milk is classified as

A:-Completely sterile product

B:-Commercially sterile product

C:-Completely pasteurized product

D:-None of the above

Correct Answer:- Option-B

Question58:-Which of the following is not a meat curing agent?

A:-Sodium Chloride

B:-Sodium Nitrite

C:-Sucrose

D:-Calcium chloride

Correct Answer:- Option-D

Question59:-Which of the following statements is/are correct with respect to composition of egg?

i. The egg consists of three main parts: the shell (about 10% of the total weight), the egg white (60%) and the yolk (30%).

ii. The egg white is primarily an aqueous solution of proteins, carbohydrates and minerals.

iii. The egg yolk has a solid content of close to 50% comprising of lipids only.

A:-i only

B:-i and ii only

C:-i and iii only

D:-i, ii and iii

Correct Answer:- Option-B

Question60:-Which type of atomizer is suitable for spray drying of highly viscous/ concentrated products?

A:-Centrifugal atomizer

B:-Pressure atomizer

C:-Pneumatic atomizer

D:-Hydraulic atomizer

Correct Answer:- Option-A

Question61:-Which of the following is/are the reason/s for feathering in hot coffee defect in cream?

- i. Excessive homogenisation pressure
- ii. Fat hydrolysis
- iii. Usage of sour cream

A:-i only

B:-i and ii only

C:-i and iii only

D:-i, ii and iii

Correct Answer:- Option-C

Question62:-The shape of an object is described as _____ when vertical diameter greater than horizontal diameter.

A:-Ovate

B:-Oblong

C:-Oblique

D:-Obovate

Correct Answer:- Option-B

Question63:-Find the dry basis moisture content corresponding to 25% wet basis moisture content in a food:

A:-30%

B:-125%

C:-300%

D:-33.33%

Correct Answer:- Option-D

Question64:-In concurrent flow dryers, the temperature of the hot air can be kept at higher levels than the safe temperature limit for the product to be dried. The above statement is true or false. If it is false, correct it.

A:-True

B:-False, In counter current flow dryers it is possible

C:-True for both concurrent and cross flow dryers

D:-False for both counter current and concurrent flow dryers

Correct Answer:- Option-A

Question65:-Which law governs the quantitative relationship between pressure and solubility of a gas in a solvent?

A:-Raoult's law

B:-Dalton's law

C:-Henry's law

D:-Pascal's law

Correct Answer:- Option-C

Question66:-On a psychrometric chart, wet bulb temperature lines are:

A:-Horizontal with uniformly spaced

B:-Inclined with uniformly spaced

C:-Inclined with nonuniformly spaced

D:-Nonlinear with uniformly spaced

Correct Answer:- Option-B

Question67:-The market enzyme which is indicative of an efficient milk pasteurization is _____.

A:-PPO

B:-POD

C:-Alkaline phosphate

D:-LOX

Correct Answer:- Option-C

Question68:-Match the irradiation dose range in Column I with its corresponding application in Column II:

Column I - Dose range (kGy)

Column II - Application

1. 1.0 - 10.0

a. Delay of fruit ripening

2. 0.15 - 1.0

b. Reduction of spoilage microorganisms

3. 0.05 - 0.15

c. Sterilization

4. 10 - 50

d. Sprout inhibition

A:-1-a, 2-c, 3-d, 4-b

B:-1-c, 2-a, 3-b, 4-d

C:-1-b, 2-c, 3-a, 4-d

D:-1-b, 2-a, 3-d, 4-c

Correct Answer:- Option-D

Question69:-Which pressure range is commonly associated with HPP treatment for achieving significant microbial inactivation?

A:-10 - 50 MPa

B:-100 - 200 MPa

C:-400 - 600 MPa

D:-800 - 1000 MPa

Correct Answer:- Option-C

Question70:-Which of the following statements about pulsed light treatment is correct

A:-Pulsed light uses continuous low-intensity visible lights for several hours to inactivate microorganisms

B:-Pulsed light uses intense, short-duration, broad-spectrum light pulses that can achieve microbial inactivation within a fraction of a second

C:-Pulsed light operates only in the infrared region and does not include ultraviolet wavelengths

D:-Longer wavelengths always produce greater microbial inactivation than shorter UV wavelengths

Correct Answer:- Option-B

Question71:-Which of the primary mechanism responsible for the bactericidal effect of ultrasound treatment?

A:-Fragmentation of microbial DNA by ionizing radiation

B:-Formation and collapse of gas bubbles, producing micro-mechanical shocks that disrupt cellular structures

C:-Application of high hydrostatic pressure causing direct protein denaturation

D:-Absorption of ultraviolet radiation by microbial cells

Correct Answer:- Option-B

Question72:-What happens to microbial cells when the electric field strength in pulsed Electric Field treatment is increased to 10-14 kV/cm?

A:-Reversible pores become irreversible, causing cell death

B:-Cell stability increases

C:-Nutritional quality only increases

D:-Energy transfer to cells stops

Correct Answer:- Option-A

Question73:-Xerophilic microorganisms prefers a _____ environment for their growth.

A:-Moist

B:-Dry

C:-Highly acidic

D:-Anaerobic

Correct Answer:- Option-B

Question74:-Most potent aflatoxin produced by *Aspergillus* sp is

A:-AFB1

B:-AFB2

C:-AFG1

D:-AFG2

Correct Answer:- Option-A

Question75:-A food sample contains a coagulase-negative *Staphylococcus* isolate that produces enterotoxin. Which conclusion is most appropriate?

A:-The isolate cannot be associated with foodborne intoxication

B:-Enterotoxin production confirms that the isolate must be *S. aureus*

C:-Coagulase negativity does not exclude enterotoxigenicity

D:-Enterotoxin production occurs only in TNase-positive strains

Correct Answer:- Option-C

Question76:-Microbial population enters the stationary phase primarily due to

A:-Nutrient limitation

B:-Limited oxygen availability

C:-Accumulation of toxic waste

D:-All of these

Correct Answer:- Option-D

Question77:-Sauerkraut is a fermented food produced from _____ by lactic acid bacteria.

A:-Soyabeans

B:-Corn

C:-Cabbage

D:-Cassava

Correct Answer:- Option-C

Question78:-A thermal death curve gives a straight-line survivor curve with a slope of $-0.125 \log_{10}$ survivors/min. What is the D value?

A:-0.125 min

B:-4 min

C:-8 min

D:-12.5 min

Correct Answer:- Option-C

Question79:-Which lipid class contains molecules with both hydrophilic and hydrophobic parts?

A:-Simple lipids

B:-Amphiphilic lipids

C:-Saponifiable lipids

D:-Neutral lipids

Correct Answer:- Option-B

Question80:-Which of the following is the active form of Vitamin A involved in vision?

A:-Retinoic acid

B:-Retinol

C:-Retinal

D:- β -Carotene

Correct Answer:- Option-C

Question81:-What is the initial product formed when a reducing sugar reacts with an amino group in the Maillard reaction?

A:-Alditol

B:-Schiff base

C:-Amadori compound

D:-Ketose

Correct Answer:- Option-B

Question82:-The isoelectric point of a protein is the pH at which the protein

A:-Has a net positive charge

B:-Has a net negative charge

C:-Has no net charge

D:-Is most soluble in water

Correct Answer:- Option-C

Question83:-Which factor significantly reduces the stability of natural colorants like anthocyanins in food systems?

A:-Presence of calcium ions

B:-Acidic pH

C:-Exposure to light and oxygen

D:-Use of metal utensils

Correct Answer:- Option-C

Question84:-Which of the following food additives is commonly used as an antioxidant to prevent rancidity in fats and oils

A:-Sodium benzoate

B:-Butylated hydroxyanisole (BHA)

C:-Monosodium glutamate (MSG)

D:-Carrageenan

Correct Answer:- Option-B

Question85:-Wavelength selection is provided by a _____.

A:-Monochromator

B:-Radiation

C:-Prism

D:-Lamps

Correct Answer:- Option-A

Question86:-The most common radiation sources for measurements in the UV range are:

A:-Tungsten filament lamp

B:-Deuterium electrical-discharge lamps

C:-Tungsten-halogen lamp

D:-Hollow cathode lamp

Correct Answer:- Option-B

Question87:-Which of the following analytical methods can be used to identify adulterants and the geographical origin of oil?

A:-XRD

B:-DSC

C:-SEM

D:-NMR

Correct Answer:- Option-D

Question88:-Which detector is commonly employed for carbohydrate Analysis?

A:-Fluorescence detector

B:-Ionization

C:-Refractive index

D:-PAD detector

Correct Answer:- Option-C

Question89:-Thin-layer chromatography (TLC) plates can be impregnated with silver nitrate to allow separation of:

A:-Amino acids

B:-Carbohydrates

C:-Nucleic acids

D:-Fatty acids methyl esters

Correct Answer:- Option-D

Question90:-Which grain fumigant requires maximum fumigation period to control stored grain pests?

A:-Phosphine

B:-Carbon dioxide

C:-Methyl bromide

D:-Sulfuryl fluoride

Correct Answer:- Option-B

Question91:-Which one is the major pest in pulses?

A:-*Sitotroga cerealella*

B:-*Cadra cautella*

C:-*Callosobruchus sp.*

D:-*Lasioderma serricorne*

Correct Answer:- Option-C

Question92:-What does CAP storage stands for?

A:-Cover and Plinth

B:-Controlled Air Packaging

C:-Covered Agricultural Platform

D:-Controlled Atmospheric Packaging

Correct Answer:- Option-A

Question93:-While placing the active packaging systems such as absorbers or releasers are placed freely in the head-space of the package. Direct contact with food should be avoided due to

A:-Dehydration

B:-Oxidation

C:-Migration and Contamination

D:-Fermentation

Correct Answer:- Option-C

Question94:-Which of the following is an important cultural method for reducing stored-product pest infestation?

A:-Proper sanitation of storage structures

B:-Phosphine fumigation

C:-Application of contact insecticides

D:-Carbon dioxide fumigation

Correct Answer:- Option-A

Question95:-Tenderness of meat is checked by using:

A:-Penetrometer

B:-Viscometer

C:-Amylograph

D:-Farinograph

Correct Answer:- Option-A

Question96:-The best short term storage for fruits and vegetables at farm level is

A:-Evaporative cool storage

B:-Cold storage

C:-Prepacking

D:-Waxing

Correct Answer:- Option-A

Question97:-Identify the edible coating for bulbs:

A:-Chitin

B:-Pectin

C:-Gelatin

D:-Agar

Correct Answer:- Option-A

Question98:-Detection of microbial Food pathogens is done by

A:-RIA

B:-RAI

C:-AIR

D:-RRA

Correct Answer:- Option-A

Question99:-VACCP is associated with

A:-Food safety management systems and certification

B:-Food Analysis

C:-Food hygiene

D:-Public health nutrition

Correct Answer:- Option-A

Question100:-Which of the following is not a type of test for sensory evaluation?

A:-Difference test

B:-Rating tests

C:-Sensitivity tests

D:-Direct tests

Correct Answer:- Option-D