

Test Booklet No. _____

This booklet consists of 100 questions and 16 printed pages.

RGUCET/2024/___/___

Series

NIL

RGUCET 2024
Common Entrance Test, 2024

MASTER OF SCIENCE (FOOD TECHNOLOGY)

Full Marks: 100

Time: 2 Hours

Roll No.

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Day and Date of Examination: _____

Signature of Invigilator(s) _____

Signature of Candidate _____

General Instructions:

PLEASE READ ALL THE INSTRUCTIONS CAREFULLY BEFORE MAKING ANY ENTRY.

1. DO NOT OPEN THIS TEST BOOKLET UNTIL YOU ARE TOLD TO DO SO.
2. Candidate must write his/her Roll Number on the space provided.
3. This Test Booklet contains 100 Multiple Choice Questions (MCQs) from the concerned subject. Each question carries 1 mark. There shall be negative marking of 0.25 against each wrong attempt.
4. Please check the Test Booklet to verify that the total pages and total number of questions contained in the test booklet are the same as those printed on the top of the first page. Also check whether the questions are in sequential order or not.
5. Candidates are not permitted to enter into the examination hall after the commencement of the entrance test or leave the examination hall within one hour thirty minutes.
6. Making any identification mark in the OMR Answer Sheet or writing Roll Number anywhere other than the specified places will lead to disqualification of the candidate.
7. Candidates shall maintain silence inside and outside the examination hall. If candidates are found violating the instructions mentioned herein or announced in the examination hall, they will be summarily disqualified from the entrance test.
8. In case of any dispute, the decision of the Entrance Test Committee shall be final and binding.
9. The OMR Answer Sheet consists of two copies, the Original copy and the Student's copy.

1	Match the sports with their corresponding number of players:				Answer option
	Sports		No. of Players		
	a) Polo	1.	15		
	b) Rugby Football	2.	11		
	c) Hockey	3.	09		
d) Baseball	4.	04			
	a)a-1, b-3, c-4, d-2	b) a-4, b-1, c-2, d-3	c) a-3, b-1, c-4, d-2	d) a-1, b-4, c-2, d-3	b
2	Which company has developed 'Omicron-specific mRNA-based Booster vaccine'?				Answer option
	a) Gennova	b) Bharat Biotech	c) Serum Institute	d) Dr Reddy's Labs	
3	James Webb Space Telescope is associated with which space agency?				Answer option
	a) ISRO	b) ESA	c) NASA	d) JAXA	
4	Armed forces special power Act is passed in Year?				Answer option
	a) 1960	b)1958	c)1952	d)1971	
5	Pakke Paga Hornbill Festival is celebrated in which state?				Answer option
	a)Arunachal Pradesh	b)Mizoram	c)Assam	d)Tripura	
6	SMART (Supersonic Missile Assisted Release of Torpedo) system, recently seen in news, is developed by which organization?				Answer option
	a) DRDO	b) ISRO	c) Ministry of Earth Sciences	d) CSIR	
7	Which of the following is the theme for World Food Day 2023?				Answer option
	a) Our Actions Are Our Future	b) Water is Life, Water is Food. Leave No One Behind	b) Empowering Consumers Through Clean Energy Transitions	c) Building a Sustainable Food Future	

8	Narges Mohammadi won 2023 Nobel Peace Prize, She belongs to which country?				Answer option								
	a) Pakistan	b) UAE	c) Iran	d) Israel	c								
9	The first microscope was invented by				Answer option								
	a) Leeuwenhoek	b) Hooke	c) F. Janssen and Z. Janssen	d) Schleiden	c								
10	Which of the following statements are correct regarding Constitutional Amendment Bill? (A) The President must give his assent to a Constitutional Amendment Bill (B) In case of disagreement between two houses of Parliament there is a provision for joint sitting				Answer option								
	a) Only 1	b) Only 2	c) Both 1 & 2	d) Neither 1 & 2	a								
11	Choose the correct indirect speech for the sentence given below: Direct speech: Yalam said to Taro, "I am writing a poem"				Answer option								
	<table border="1"> <tr> <td>A.</td> <td>Yalam told Taro that she was writing a poem.</td> </tr> <tr> <td>B)</td> <td>Yalam said Taro that she was writing a poem.</td> </tr> <tr> <td>C)</td> <td>Yalam informed Taro that she was writing a poem</td> </tr> <tr> <td>D)</td> <td>Yalam narrated Taro that she was writing a poem.</td> </tr> </table>				A.	Yalam told Taro that she was writing a poem.	B)	Yalam said Taro that she was writing a poem.	C)	Yalam informed Taro that she was writing a poem	D)	Yalam narrated Taro that she was writing a poem.	(a, b, c or d)
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B)	Yalam said Taro that she was writing a poem.												
C)	Yalam informed Taro that she was writing a poem												
D)	Yalam narrated Taro that she was writing a poem.												
	a) A	b) B	c) C	d) D	a								
12	Which of the two words are synonyms. A Zenith B Clandestine C Covert D Overt				Answer option								
	a) A & B	b) B & C	c) C & D	d) A & D	(a, b, c or d) b								
13	Antonym for Grief				Answer option								
	a) Exhilaration	b) Lamentation	c) Keening	d) Ululate	(a, b, c or d) a								
14	Match the following:				Answer option								
	<table border="1"> <tr> <td>A. Wit</td> <td>i) Bon vivant</td> </tr> <tr> <td>B. Shiftless</td> <td>ii) Shrewdness</td> </tr> <tr> <td>C. Foody</td> <td>iii) Slothful</td> </tr> </table>				A. Wit	i) Bon vivant	B. Shiftless	ii) Shrewdness	C. Foody	iii) Slothful	(a, b, c or d)		
A. Wit	i) Bon vivant												
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C. Foody	iii) Slothful												

	a) A-(ii), B-(i), C-(iii)	b) A-(iii), B-(i),C-(ii)	c) A-(ii),B- (iii),C-(i)	d) A-(i),B- (ii),C-(iii)	c
15	Which determiner is one of the most suitable? We need to do of study before the final semester examination 2023-24 starts				Answer option (a, b, c or d)
	a) Much	b) A lot	c) More	d) Some	b
16	Solve the given below: If $3a - 7b = 0$, calculate the value of $(a - b) : (a + b)$?				Answer option (a, b, c or d)
	a) $4/10$	b) $3/10$	c) $4/8$	d) $5/2$	a
17	Solve the following: If $a=81.2$ and $b=61.2$, then what is the value of $\frac{(a^2+b^2+ab)}{a^3+b^3}$				Answer option (a, b, c or d)
	a) 19	b) 22	c) 20	d) 15	c
18	Two sisters Toniru and Homiru monthly income are in the ratio of 4: 3. However, their monthly expenses are in the ratio of 3: 2. Both save Rs. 600 per month respectively. Calculate their total monthly income				Answer option (a, b, c or d)
	a) Rs. 8,400	b) Rs. 5,600	c) Rs. 4,200	d) Rs. 2,800	c
19	Mr Chalulonko present age is twice the sum of his two sons Mr Chalupo and Mr Chaluno ages. After 18 years, the age of Mr Chalulonko will become equal to the sum of his two sons. Find out the present age of Mr Chalulonko.				Answer option (a, b, c or d)
	a) 37	b) 36	c)38	d) 35	b
20	Calculate the loss percentage (%) of the cost price, if there is a 30 % loss on the selling price of kiwi fruit.				Answer option (a, b, c or d)
	a) $23\frac{1}{13}$	b) $20\frac{3}{13}$	c) $18\frac{4}{12}$	d) $22\frac{1}{15}$	a
21	Cyclamates is times sweeter than sucrose				Answer Option n
	a)5	b)30	c)100	d)300	b
22	Sugars when heated intensely turn brown due to?				Answer

					Option
	a) Millard Reaction	b) Caramelization	c) Oxidation	d) Reduction	b
23	The presence of <i>E. coli</i> in food indicates faecal contamination from				Answer Option
	i) poor personal hygiene				
	ii) improperly washed vegetables				
	iii) over processed food				
	iv) unpotable water used in processing				
	a) i and ii only	b) i and iii only	c) i and iv only	d) i, ii, iii and iv	c
24	Cereal and legumes are the examples of				Answer Option
	a) Stable food	b) Perishable food	c) Semi Perishable food	d) IMF	a
25	Butter and margarine are examples of _____ solutions.				Answer Option
	a) Colloidal	b) Emulsion	c) Gel	d) Sol	b
26	Selenium is associated with vitamin				Answer Option
	a) Vitamin A	b) Vitamin B	c) Vitamin E	d) Vitamin K	c
27	Which of the following is not a sulphur containing amino acid				Answer Option
	a) Cysteine	b) Methionine	c) Phenylalanine	d) Taurine	c
28	Which of the following statement is correct?				Answer Option
	a) Specific gravity of milk increases after an hour of milking	b) Specific gravity of milk decreases after an hour of milking	c) pH of milk increases after an hour of milking	d) pH of milk decreases after an hour of milking	b
29	Raffinose is example of _____ carbohydrates.				Answer Option
	a) Polysaccharides	b) Disaccharides	c) Trisaccharides	d) Monosaccharides	c
30	pH of freshly laid egg white is				Answer Option
	a) 4	b) 6.5	c) 8	d) 10	c

31	Which of the following statements is/are correct?				Answer Option										
	a) High peroxide value usually mean poor flavor rating	b) Low peroxide value is always an indication of a good flavor	c) Peroxide value first increases then remain constant	d) All of the above	a										
32	The temperature at which fat ignite is called				Answer Option										
	a)Flash Point	b)Smoke Point	c)Boiling Point	d)Melting Point	a										
33	Which of the following is rich in iron content?				Answer Option										
	a)Lettuce	b)Spinach	c)Legumes	d)Fruits	b										
34	Match the following				Answer Option										
	<table border="1"> <thead> <tr> <th>Vitamins</th> <th>Deficiency Diseases</th> </tr> </thead> <tbody> <tr> <td>1. Vitamin B9</td> <td>a) Pernicious anaemia</td> </tr> <tr> <td>2. Vitamin D</td> <td>b) dermatitis</td> </tr> <tr> <td>3. Vitamin B12</td> <td>c) Osteomalacia</td> </tr> <tr> <td>4. Vitamin B6</td> <td>d) Megaloblastic anaemia</td> </tr> </tbody> </table>		Vitamins	Deficiency Diseases	1. Vitamin B9	a) Pernicious anaemia	2. Vitamin D	b) dermatitis	3. Vitamin B12	c) Osteomalacia	4. Vitamin B6	d) Megaloblastic anaemia			
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	a)1-d, 2-c, 3-a, 4-b	b)1-c, 2-b, 3-d, 4-a	c)1-b, 2-a, 3-c, 4-d	d)1-a, 2-d, 3-b, 4-c	a										
35	The World Health Organization recommends zinc supplements for which groups of people				Answer Option										
	a)Children with severe malnutrition	b)Pregnant and lactating women	c)All children in low income area	d)Elderly people with low incomes	b										
36	Arrange guidelines for Diet planning in general (1) Energetic of Diet (2) Timing of Diet (3) Fluid and Fiber control (4) Blandness of Diet Choose the correct answer from the options below				Answer Option										
	a)1,3,4,2	b)1,2,3,4	c)1,4,3,2	d)2,3,4,1	a										
37	Which of the following statement with respect to food preservation is true?				Answer Option										
	a)Leafy vegetables perish fast due to their high moisture content	b)Cereals have the highest requirements of moisture and soil types	c) Cereal can be grown with less labour and yield of food is high	d)Pasteurization can destroy all the pathogenic microorganisms	a										
38	Aflatoxins				Answer										

					Option
	a)are linked to cancer in animals	b)are intentional food additives	c)occur only in corn and peanut products	d)are on the GRAS list	a
39	Which of the following methods refers to deactivation of microbes in food using electric field?				Answer Option
	a)Power ultrasound	b)Pulsed electric field	c)Hurdle technology	d) Pasteurization	b
40	Which of the following is a chemical used in aseptic packaging?				Answer Option
	a)Chlorine peroxide	b)Lithium oxide	c)Hydrogen peroxide	d)Hydrogen sulphide	c
41	UHT processed milk is aseptically packaged at				Answer Option
	a)5 °C	b)10 °C	c)20 °C	d)40 °C	b
42	APEDA was established by GOI in				Answer Option
	a)December 1985	b)December 1980	c)December 1986	d)January 1980	a
43	Match the following				Answer Option
	Food Additives		Role		
	1. MSG		a) Synthetic antioxidant		
	2. BHT		b) Natural antioxidant		
	3. Vitamin E		c) Preservatives		
	4. Sugar		d) Flavour enhancer		
	a)1-d, 2-a, 3-b, 4-c	b)1-c, 2-b, 3-d, 4-a	c)1-b, 2-a, 3-c, 4-d	d)1-a, 2-d, 3-b, 4-c	a
44	Sorbates and benzoates as preservatives are most active at following pH of food system?				Answer Option
	a)7.0	b) 9.0	c) 4.5	d) 3.5	c
45	A method of drying in which the moisture in the food is frozen and then sublimed to vapour under vacuum is called				Answer Option
	a)Sun drying	b)Lyophilisation	c)Spray drying	d)Drum drying	b
46	Match the items in column I with the items in column II in relation to food safety and standards				Answer Option
	Column I		Column II		
	A. HACCP		1. International food standards		
	B. FSSAI		2. Quality control protocol		

	C. CIP		3. Food Plant sanitation and Hygiene protocol		
	D. CODEX		4. Indian food standards		
	a)A-2, B-4, C-3, D-1	b)A-4, B-3, C-2, D-1	c)A-1, B-4, C-2, D-3	d)A-4, B-2, C-3, D-1	a
47	What are the total soluble solids of fruit juices?				Answer Option
	a)35%	b)25%	c)45%	d)55%	b
48	What is chilling injury in fruits?				Answer Option
	a)Caused by temperatures above the freezing point	b)Caused by temperatures variation	c)Caused by temperatures at the freezing point	d)Caused by temperatures below the freezing point	a
49	Which enzyme is used for clarification of fruit juice?				Answer Option
	a)Proteases	b)Cellulases	c)Lipase	d)Ribonuclease	b
50	Cold Plasma technique is related				Answer Option
	a)Food Processing	b)Food Fortification	c)Food Preservation	d)Food Packaging	c
51	Sanitizing is:				Answer Option
	a)Applying detergent to a clean surface	b)Done before washing	c)Reducing bacteria by application of heat or chemical	d)Wiping all surfaces with a clean cloth	c
52	Which of the following are allergens?				Answer Option
	a)Sources of gluten	b)Fruits and vegetables	c)Fish and fish products	d)Both A & C	d
53	Food Safety and Standards Act, 2006 – passed by Indian Parliament and notified on:				Answer Option
	a)24th July, 2006	b)24th June, 2006	c)24th August, 2006	d)24th November, 2006	c
54	Food Safety and Standards Act, 2006 operationalized on:				Answer

					Option
	a)5th August, 2007	b)5th August, 2011	c)5th August, 2012	d)5th August, 2013	b
55	Hands should be washed with water and soap for at least:				Answer Option
	a) 5 seconds	b) 20 seconds	c) 15 Seconds	d) 30 Seconds	b
56	Bureau of Indian Standards (BIS) has formulated guidelines on suitability of plastics for food packaging under:				Answer Option
	a)IS 10168	b)IS 10169	c)IS 10170	d)IS 10171	d
57 is the ratio of concentration of solute in stationary phase to concentration of solute in mobile phase.				Answer Option
	a)Partition coefficient	b) Concentration gradient	c) Rf value	d)Elution Ratio	a
58	Consumer protection act was established in?				Answer Option
	a)1986	b)1976	c)1996	d)1972	a
59	Nine point hedonic scale is related to?				Answer Option
	a)Marketing of food	b)Food processing	c)Sensory analysis of food	d) Food Preservation	c
60	How many principles are there for HACCP?				Answer Option
	a) 9	b) 7	c) 4	d) 11	b
61	Cereal consists of a fruit coat				Answer option (a,b,c or d)
	a) Pericarp	b) Epicarp	c) Endocar p	d) Exocarp	a
62is the outer layer of the endosperm				Answer option (a,b,c or d)

	a) Bran layer	b) Germ	c) Aleuron e layer	d) Scutellu m	c
63	Endosperm is relatively richest in				Answer option (a,b,c or d)
	a) Protein	b) Vitamin	c) Mineral	d) Carbohy drate	d
64	Which one is not an indigestible part of grain				Answer option (a,b,c or d)
	a) Cellulose	b) Endospe rm	c) Phytic acid	d) Hemicellulose	b
65	Scourer is used to				Answer option (a,b,c or d)
	a) Clean impurities adhere to the grains	b) Remove stones from the grain	c) Break the metal present with the grain	d) Break the tramp metal present with the grain	a
66	Moisture content of original grain is between				Answer option (a,b,c or d)
	a) 12-13 %	b) 12-17 %	c) 13-15 %	d) 12-14 %	d
67	In flour milling, the foremost objective is to remove				Answer option (a,b,c or d)
	a) Bran and endosperm	b) Bran and starch	c) Bran and germ	d) Bran and aleurone	c
68	One of the following is an oxidizing agents used at the mill as maturing agents				Answer option (a,b,c or d)
	a) Azocarbona mide	b) Sodium sulphite	c) Sodium dithionte	d) Lithionig enic acid	a

69	Germ -enriched flour consists of				Answer option (a,b,c or d)
	a) White flour added with mineral	b) White flour added with vitamin	c) White flour added with germ	d) White flour added with sugar	c
70	Which of the statement is true in bread making flour ?				Answer option (a,b,c or d)
	a) Flour should have enough sugar for the yeast to feed on during fermentation and proof time	b) Flour should have enough protein for the yeast to feed on during fermentation and proof time	c) Flour should have enough vitamin for the yeast to feed on during fermentation and proof time	d) Flour should have enough mineral for the yeast to feed on during fermentation and proof time	a
71	Which item has low sugar and fat content and usually bland and savoury in taste?				Answer option (a,b,c or d)
	a) Pastry	b) Wafers	c) Cake	d) Crackers	d
72	Wafer production required				Answer option (a,b,c or d)
	a) Low protein soft dough	b) High Protein soft dough	c) Very high protein soft dough	d) Very low protein soft dough	a
73	Cake flour should contain less than				Answer option (a,b,c or d)
	a) 10 % protein and 0.4 % ash	b) 15 % protein and 0.4 % ash	c) 11 % protein and 0.7 % ash	d) 12 % protein and 0.4 % ash	a
74	Alternative flour means				Answer option

					(a,b,c or d)
	a) Blending of one raw material	b) Deletion of one raw material	c) Substitution of one raw material	d) Fortification of one raw material	c
75	Which of the statements are correct : A) Gluten is responsible for the gas retention properties of bread doughs during baking B) Loaf volume is an indicator of baking quality C) Wheat flour contain 3 % of gluten only				Answer option (a,b,c or d)
	a) A and B only	b) B and C only	c) C and A only	d) A ,B and C	a
76	In Protein determination, nitrogen content is determined by				Answer option (a,b,c or d)
	a) Biuret method	b) Kjeldahl method	c) Bradford method	d) C-reactive protein test	b
77	Pelshenke test determines which of the following				Answer option (a,b,c or d)
	a) Quality of flour	b) Quality of dry yeast	c) Quality of gluten	d) Quality of grain	c
78	Which enzyme of wheat breaks the wheat starch into simple sugar during germination?				Answer Option (a,b,c or d)
	a) Pectinase	b) Pepsin	c) Alpha – ketonase	d) Alpha – amylase	d
79	During combustion, the high bran flour will have more				Answer option (a,b,c or d)
	a) Ash content	b) Protein content	c) Vitamin content	d) Mineral content	a
80	Baking performance and behaviour of the dough is tested by				Answer option (a,b,c and d)

	a) Sedimentation test	b) Farinograph test	c) Mixograph test	d) Rheological test	d									
81	Gliadin constitute				Answer option (a,b,c or d)									
	a) 80 % of total protein	b) 60 % of total protein	c) 70 % of total protein	d) 50 % of total protein	a									
82	Gliadin contain high amount of				Answer option (a,b,c or d)									
	a) Proline and lysine	b) Proline and glutamine	c) Proline and methionine	d) Proline and leucine	b									
83	Which option is correct?				Answer option (a,b,c or d)									
	<table border="1"> <tr> <td>I</td> <td>Structure builder-Flour, Egg and Salt</td> </tr> <tr> <td>II</td> <td>Tenderizer-Fat, sugar and baking powder</td> </tr> <tr> <td>III</td> <td>Moisteners-Milks and sugar</td> </tr> </table>				I	Structure builder-Flour, Egg and Salt	II	Tenderizer-Fat, sugar and baking powder	III	Moisteners-Milks and sugar				
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II	Tenderizer-Fat, sugar and baking powder													
III	Moisteners-Milks and sugar													
	a) I only	b) II only	c) III only	d) I and III only	b									
84	Which of the following does not provide natural flavour in baking				Answer option (a,b,c or d)									
	a) Cocoa	b) Chocolate	c) Butter	d) water	d									
85	Match the following				Answer option (a,b,c or d)									
	<table border="1"> <tr> <td>A. Sugar</td> <td>i) Leavening agent</td> </tr> <tr> <td>B. Hard wheat</td> <td>ii) Shortening</td> </tr> <tr> <td>C. Butter</td> <td>iii) Elastic dough</td> </tr> <tr> <td>D. Baking soda</td> <td>iv) Lighten the dough</td> </tr> <tr> <td>E. Yeast</td> <td>v) Brown crust</td> </tr> </table>				A. Sugar	i) Leavening agent	B. Hard wheat	ii) Shortening	C. Butter	iii) Elastic dough	D. Baking soda	iv) Lighten the dough	E. Yeast	v) Brown crust
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	a) A)-(v),B)-(iii), C)-(ii), D)-(i), E)-(iv)	b) A)-(ii),B)-(i), C)-(v),D)-(iv), E)-(iii)	c) A)-(iv),B)-(v), C)-(i),D)-(ii), E)-(iii)	d) A)-(iii),B)-(ii), C)-(iv),D)-(v) E)-(i)	a									
86	Staling of bread is due to				Answer Option (a,b,c or d)									

	a) Amylopectin giving rise to non-crystalline structure	b) Amylose giving rise to crystalline structure	c) Amylopectin giving rise to Amorphous structure	d) Amylopectin giving rise to crystalline structure	d
87	Cookies are composed of				Answer option (a,b,c or d)
	a) Low sugar, shortening and low water content	b) High sugar, high shortening and low water content	c) High sugar, shortening and medium water content	d) High sugar, shortening and high water content	b
88	Grease proof and glassine paper are suitable for				Answer option (a,b,c or d)
	a) Biscuit only	b) Biscuit and pastries	c) Sliced bread	d) Pastries only	b
89	Polythene film in bakery products has				Answer option (a,b,c or d)
	a) Excellent resistance to water vapour and oil	b) Excellent resistance to temperature	c) Excellent resistance to water vapour and flavour transmission	d) Excellent resistance to water vapour and gas	c
90	Laminated aluminium foils have				Answer option (a,b,c or d)
	a) Water vapour resistance	b) Gas resistance	c) Flavour resistance	d) All of them	d
91	Butterscotch is a mixture of				Answer option (a,b,c or d)
	a) Butter and brown sugar	b) Butter and flour	c) Butter and salt	d) Water and sugar	a
92is sifted on the dough handling equipment to prevent the dough from sticking				Answer

					option (a,b,c or d)
	a) Dough conditioner	b) Dough Proofing	c) Dusting	d) Dusting flour	d
93	A mass of beaten egg white, air and crushed fruit is referred to as				Answer option (a,b,c or d)
	a) Foam	b) Fluff	c) Eclair	d) Fold	b
94	Young dough				Answer option (a,b,c or d)
	a) Under fermented	b) Over Proof	c) Too much sugar	d) Too much fat	a
95	Father of canning				Answer option (a,b,c or d)
	a) Peter Durand	b) Willian Underwood	c) Nicolas Appert	d) Saddingt on	c
96	Lye peeling is performed by				Answer option (a,b,c or d)
	a) Dipping vegetable in 1-2% boiling caustic soda for 30 s	b) Dipping vegetable in 1-2% boiling caustic soda for 10 min	c) Dipping vegetable in 1-2% boiling caustic soda for 15 min	d) Dipping vegetable in 1-2% boiling caustic soda for 30 min	a
97	Syruping is done for which of the following				Answer option (a,b,c or d)
	a) Grain	b) Vegetables	c) Fruits	d) Grains and vegetable	c
98	Which of the following is an anti-browning agents				Answer option

					(a,b,c or d)
	a) Ascorbic acid	b) Pheophytin	c) carotene	d) Nisin	a
99	Ready- to- serve (RTS) has				Answer option (a,b,c or d)
	a) 5 % fruit juice,10 % TSS and 0.3 % acid	b) 8 % fruit juice,10 % TSS and 0.3 % acid	c) 10 % fruit juice, 2 % TSS and 0.3 % acid	d) 10 % fruit juice,10 % TSS and 0.3 % acid	d
100	Colas are				
	a) Fruit juice	b) Wine	c) Squash	d) Carbonated beverages	d)