

## Subject: Livestock Products Technology

1. The test officially employed for testing pasteurization efficiency of milk is
  - a. Dye reduction
  - b. COB
  - c. Phosphatase
  - d. Turbidity
  
2. Ultimate pH of normal meat is
  - a. 5.0
  - b. 6.5
  - c. 6.0
  - d. 5.5
  
3. Omental fat is otherwise called as
  - a. Suet
  - b. Caul fat
  - c. Lard
  - d. Leaf fat
  
4. Frankfurter is a typical example for
  - a. Un-smoked sausage
  - b. Cooked smoked sausage
  - c. Uncooked smoked sausage
  - d. Cooked un-smoked sausage
  
5. Test for water holding capacity of meat was developed by
  - a. Lawrie
  - b. Remington
  - c. Hamm
  - d. Nicholas Appert
  
6. As per BIS standard, minimum protein content in meat meal should be
  - a. 70 %
  - b. 80 %
  - c. 50%
  - d. 60 %
  
7. Majority of the preservation techniques act by extending \_\_\_\_\_ phase of bacterial growth
  - a. Log
  - b. Stationary
  - c. Lag
  - d. Phase of accelerated growth

8. Incomplete bleeding of the animal during slaughter leads to production of
- Veiny leather
  - Rainy leather
  - Thin leather
  - Thick leather
9. Trotters refers to
- Pig feet
  - Sheep feet
  - Buffalo feet
  - Cattle feet
10. Degree of unsaturation of fat is indicated by
- Iodine value
  - Peroxide value
  - Saponification number
  - Titre value
11. Wet dog flavour is typical of
- AFD meat
  - Chilled Meat
  - Frozen meat
  - Irradiated meat
12. The process of tanning sheep skin with fish oil is popularly known as
- Bating
  - Shammoying
  - Tanning
  - Togging
13. Process of obtaining commercial sterility in meat by using irradiation is called as
- Retorting
  - Radappertization
  - Radurization
  - Radicidation
14. The method of packing dressed broiler chicken is known a
- Trussing
  - Wrapping
  - MAP
  - Vacuum packaging

15. Water activity in intermediate moisture foods is maintained between
- Less than 0.1 %
  - 0.2-0.5 %
  - 0.6-0.8 %
  - 0.9-0.92 %
16. Most commonly used barrier bag for vacuum packaging are
- Polyethylene
  - EVOH
  - Polypropylene
  - PVDC
17. Good quality of isinglass obtain from fish
- Maws
  - Scales
  - Gills
  - Skin
18. The most abundant protein in egg shell membrane
- Elastin
  - Collagen
  - Mucin
  - Keratin
19. Greening in uneviscerated poultry is due to the formation of
- Metmyoglobin
  - Choleglobin
  - Sulfmyoglonin
  - Carboxymyoglobin
20. Which of the following is the most efficient among the membrane processing
- Ultra filtration
  - Microfiltration
  - Reverse osmosis
  - Nanofiltration
21. Starter failure in fermented dairy products preparation is mainly due to
- Production of toxins
  - Bacteriophages
  - Production of diacetylye
  - Production of acid

22. The most common lactose fermenting bacteria is
- Bacillus subtilis*
  - Streptococcus lactis*
  - Bacillus coagulans*
  - Lactobacillus bulgericus*
23. Addition of \_\_\_\_\_ helps in the efficient rennet action during cheese preparation
- Calcium chloride
  - Magnesium Carbonate
  - Magnesium Chloride
  - Calcium carbonate
24. Time at a given temperature required to kill 90 % of the bacterial cells is
- Thermal death time
  - F- Value
  - Z- Value
  - D- Value
25. Warmed over flavour in cooked meat is due to
- Proteins
  - Phospholipids
  - Minerals
  - Vitamins
26. Muscular splashing is due to delay between
- Sticking and flaying
  - Stunning and sticking
  - Sticking and evisceration
  - Chilling and freezing
27. Fresh water fishes are generally spoiled by \_\_\_\_\_.
- Fungus
  - Moulds
  - Bacteria
  - Parasites
28. Fish export in India monitored by
- APEDA
  - BIS
  - MPEDA
  - FSSAI

29. Example of soft cheese is
- Cheddar
  - Cottage
  - Swiss
  - Brick
30. Zone of maximum ice formation is at the temperature between
- 4° C and -8° C
  - 0° C and -0.5° C
  - 0.5° and - 4° C
  - Above -8° C
31. Water holding capacity will be higher in
- Pre-rigor meat
  - Post-rigor meat
  - Rigor meat
  - Meat from stressed animal
32. Collagen can be estimated in terms of amino acids
- Lysine
  - Hydroxyproline
  - Tyrosine
  - Glycine
33. Meat from male and female animals can be identified by
- CFT
  - ELISA
  - PCR
  - IEF
34. One sarcomere length in a myofibril is the distance between
- Two A-bands
  - Two Z lines
  - Two M-lines
  - Two I-bands
35. Casings are obtained from \_\_\_\_\_ layer of the intestine
- Serosa
  - Muscularis
  - Sub-mucosa
  - Mucosa

36. Cream containing more than 65% of milk fat is termed
- Table cream
  - Plastic cream
  - Whipped cream
  - Heavy Cream
37. The Indian standard (BIS) code of hygienic conditions for processed meat products is
- IS 1982 : 1971
  - IS 8182 : 1976
  - IS 7005 : 1973
  - IS 4951 : 1975
38. ISO 22000 standards are related to
- FSMS
  - GHP
  - GMP
  - TQM
39. As per USDA cooked meat products must reach a core temperature of
- 82°C
  - 65°C
  - 72°C
  - 95°C
40. Carrageenan is extracted from
- Green sea weed
  - Brown sea weed
  - Red sea weed
  - Yellow sea wed
41. The test used to determine adulteration of ghee with vanaspathi is
- Baoudin
  - Specific gravity
  - Refractive index
  - TBA
42. As per BIS standard moisture content in albumen flakes should be less than
- 8%
  - 4%
  - 2 %
  - 10%

43. Cold shortening of meat can be prevented by
- Quick freezing
  - Electrical stunning
  - Quick Chilling
  - Electrical stimulation
44. The cytoskeletal protein that lies alongside the thin filament is
- Titin
  - Nebulin
  - Desmin
  - Vinculin
45. Commercial grades of wool mainly depend on
- Medulation
  - Crimp count
  - Fibre length
  - Fibre diameter
46. The deposition of intramuscular fat in beef is called
- Flank streaking
  - Ribbing
  - Feathering
  - Marbling
47. The pricing of bone meal is determined by the content of
- Protein
  - Phosphorus
  - Calcium
  - Magnesium
48. Pashmina is fine wool like fibre produced by
- Angora rabbit
  - Angora goat
  - Cashmere goat
  - Alpaca
49. Plant enzymes actinidin used for artificial tenderization of meat is derived from
- Papaya
  - Pineapple
  - Fig
  - Kiwi

50. Rendered fat of the hog is called as
- Lard
  - Tallow
  - Grease
  - Tankage
51. The yield in wet rendering process is
- 2:1
  - 5:1
  - 4:1
  - 3:1
52. Flavour compound present in Yoghurt is
- Diacetyl ketone
  - Acetaldehyde
  - Methane
  - Propanol
53. Slaughter of dead animals is called as
- Casualty slaughter
  - Emergency slaughter
  - Hot slaughter
  - Cold slaughter
54. Purified wool wax is called
- Lanolin
  - Grease
  - Tanker
  - Suint
55. Polanski value of ghee is a measure of
- Water soluble volatile fat
  - Water soluble non-volatile fat
  - Water insoluble volatile fat
  - Water insoluble non-volatile fat
56. Example of fermented semi-dry sausage
- Salami
  - Thuringer
  - Peperoni
  - Frankfurter



57. High pressure processing of muscle food was first introduced in
- Australia
  - USA
  - Canada
  - Japan
58. Refrigerants are liquids or liquefied gases with
- Low boiling point
  - High boiling point
  - Low freezing point
  - High freezing point
59. Meat unfit as per Jewish law
- Chalef
  - Terefa
  - Shomer
  - Haram
60. High pressure rinse system of cleaning in abattoir uses \_\_\_\_\_ pressure
- 10-15 bars
  - 15-25 bars
  - 60-120 bars
  - Above 120 bars
61. The organism responsible for spoilage of UHT milk is
- Alcaligenes spp
  - Proteus spp
  - Bacillus spp
  - Yersinia spp
62. Loss of weight during chilling is known as
- Sweating
  - Shrinkage
  - Bloom
  - Bruises
63. Hide obtained from dead animals is called as
- Big packer hide
  - Texas hide
  - Native hide
  - Renderer

64. Shrikhand is an example for \_\_\_\_\_ dairy product
- Coagulated
  - Concentrated
  - Desiccated
  - Fermented
65. \_\_\_\_\_ is the largest among all the muscle proteins
- Titin
  - Tropomyosin
  - Myosin
  - Actin
66. Good quality of tallow has iodine value of
- 40 – 50
  - 34 – 37
  - 46 - 60
  - 66 - 80
67. Multiplication of majority of the microorganisms stops at
- 2°C
  - 18°C
  - 21°C
  - 8°C
68. Raw liquid waste from meat processing plants has a BOD of about
- 1500-2000 ppm
  - 1000-1200 ppm
  - 250-300 ppm
  - 4000-4500 ppm
69. Munsell system is used for measurement of meat
- Juiciness
  - Flavor
  - Tenderness
  - Colour
70. Sanitary and Phytosanitary measures is an international treaty of
- OIE
  - WHO
  - WTO
  - APEDA

71. Background toughness of meat is due to
- Collagen
  - Acto-myosin complex
  - Reticulin
  - Elastin
72. The microflora of the slaughtering and processing environment are predominantly
- Gram positive bacteria
  - Gram negative bacteria
  - Moulds
  - Fungi
73. Case-on method offlaying is practiced in
- Cattle
  - Sheep
  - Pig
  - Poultry
74. Whiskers on meat surface are caused by
- Thamnidium
  - Penicillium
  - Aspergillus
  - Achromobacter
75. Commercially heparin is isolated either from cattle
- Liver
  - Heart
  - Kidneys
  - Lungs
76. Browning of meat does not occur in this type of cooking
- Roasting
  - Frying
  - Grilling
  - Microwave
77. Sodium ascorbate in curing mixture is used as a
- Preservative
  - Colouring agent
  - Reducing agent
  - Antioxidant

78. Proteomic approaches for meat species identification involves
- IEF
  - CFT
  - ELISA
  - 2 D gel electrophoresis
79. Off odours appears in poultry carcasses when the bacteria reaches the log number of
- Above 7/sq.cm
  - Above 6/sq.cm
  - Above 5/sq.cm
  - Above 8/ sq.cm
80. The ratio of secondary to primary follicle in wool from Indian breeds of sheep is
- 1.5-2.0
  - 0.3-0.5
  - 4.0-5.0
  - 13-14.0
81. A statement of the criteria of acceptance applied to a lot based on appropriate examinations of a required number of sample units by specified methods is known as
- Sampling size
  - Sampling plan
  - Sampling Output
  - Sampling Value
82. Example of food borne intoxication is
- S. aureus
  - Salmonella
  - Campylobacter
  - Yersinia
83. Bacterial spoilage of egg is referred to as
- Spot
  - Mot
  - Fot
  - Rot
84. Codex Alimentarius Commission was established in the year
- 1972
  - 1962
  - 1952
  - 1982

85. The packaging material with the lowest oxygen transmission rate is
- Aluminium
  - Polyester
  - Polyethylene
  - Poly vinylidene chloride
86. The ratio between the volume of gas and volume of food product in MAP should be usually
- 1:2
  - 2:1
  - 1:1
  - 4:1
87. The hormone extracted from the pineal gland of cattle and calf is
- Aldosterone
  - Prolactin
  - Melacortin
  - Melatonin
88. Over run in packaged ice cream is
- 20-40 %
  - 50-60%
  - 70-80%
  - 40-50 %
89. The source of microbial rennet is
- Bacillus cereus
  - Bacillus subtilis
  - Bacillus coagulans
  - Bacillus licheniformis
90. NDDB was established in the year
- 1955
  - 1965
  - 1975
  - 1985
91. Cured meat colour is due to
- Oxymyoglobin
  - Metmyoglobin
  - Nitrosomyoglobin
  - Sulfmyoglobin

92. Storage life of meat is more dependent on
- Chemical change in meat
  - Physical change in fat
  - Chemical changes in fat
  - Physical change in meat
93. Sarcoplasmic proteins are
- Salt soluble
  - Water soluble
  - Acid soluble
  - Alkali soluble
94. The connective tissue covering the entire carcass is called
- Epimysium
  - Endomysium
  - Perimysium
  - Fascia
95. The administrative ministry of FSS Act 2006 is
- Ministry of Defence
  - Ministry of Food Processing Industries
  - Ministry of Consumer Affairs, Food and Public Distribution
  - Ministry of Health and Family Welfare
96. Pesticides, veterinary drugs residues, antibiotic residues and microbiological counts, is provided in section\_\_\_\_\_ of the Food Safety and Standards Act 2006
- Section 24 of The Food Safety and Standards Act 2006
  - Section 22 of The Food Safety and Standards Act 2006
  - Section 23 of The Food Safety and Standards Act 2006
  - Section 21 of The Food Safety and Standards Act 2006
97. DFD condition in beef is caused by
- Chronic stress
  - Acute stress
  - Stunning issues
  - Bleeding issues
98. The commonly employed method for detection of heavy metals in meat and meat products is
- Gas chromatography
  - Liquid Chromatography
  - ICP-OES
  - PCR-RFLP

99. What does QSR stand for in food business
- Quality Service Restaurant
  - Quick Sale Restaurant
  - Quantity Sale Restaurant
  - Quick Service Restaurant
100. If CLR of milk is 28, the specific gravity will be
- 1.28
  - 1.028
  - 0.28
  - 1.025
101. "Infant milk Foods" contain \_\_\_\_\_ per cent milk fat by weight
- 18-28 %
  - 10-15 %
  - 5-10 %
  - 28-32 %
102. AGMARK grading is done for
- Meat
  - Egg
  - Ghee
  - Ice cream
103. WTO headquarters is located in
- France
  - Geneva
  - Poland
  - USA
104. The recommended strength of chlorine for plant sanitation is
- 50-100 ppm
  - 250-300 ppm
  - 150-200 ppm
  - 20-50 ppm
105. The intensity of light generally recommended at all inspection points in a abattoir should be not less than
- 110 lux
  - 220 lux
  - 540 lux
  - 320 lux

106. The capacity of meat to retain its water during application of physical forces is known as
- TBA
  - WHC
  - ERV
  - Water activity
107. Fermentation of sausages is carried over for its\_\_\_\_\_ flavour
- Tangy
  - Musty
  - Nutty
  - Warmed over
108. Haemal lymph nodes are absent in
- Cattle
  - Buffalo
  - Pigs
  - Sheep
109. Ossein is extracted from
- Bone
  - Blood
  - Skin
  - Liver
110. The albumin quality of the egg is largely determined by the accretion of
- FSH
  - Ovomucin
  - Conalbumin
  - Ovalbumin
111. Ribosomally synthesized peptides or proteins with antimicrobial activity are called
- Bacteriocins
  - Bacteriophages
  - Pyrazines
  - Bacteriods
112. The organism which causes reduction of nitrate to nitrite in curing process is
- Lactobacillus plantarum*
  - Streptococcus*
  - Staphylococcus*
  - Kocuriavarians*



113. Subtilisin is a proteolytic enzyme obtained from
- Alcaligenes spp
  - Bacillus spp
  - Enterococcus spp
  - Micrococcus spp
114. The bacteria causing sour eggs belong to a group named
- Salmonella
  - E. coli
  - Micrococcus
  - Pseudomonas
115. The chief bacteriostatic and bactericidal substance in wood smoke is
- Phenol
  - Carbonyl
  - Formaldehyde
  - Carbonic acid
116. Condensations of water vapour on meat brought out from cold store into ordinary room temperature is called
- Drip
  - Weep
  - Shrink
  - Sweating
117. Halothane test has been widely used to identify
- Bruising
  - Stress susceptibility
  - Imperfect bleeding
  - Meat Spoilage
118. The procedure of combination of dry heat and moist heat cooking is known
- Broiling
  - Simmering
  - Braising
  - Frying
119. Major share of India's fish export is to
- Canada
  - USA
  - UAE
  - Japan
120. Breast muscles of chicken contain predominantly ----- muscle fibers
- Intermediate
  - Red
  - White
  - Elastin

## Key

1.	C
2.	D
3.	B
4.	D
5.	C
6.	A
7.	C
8.	A
9.	A
10.	A
11.	D
12.	B
13.	B
14.	A
15.	C
16.	D
17.	A
18.	C
19.	B
20.	C
21.	D
22.	B
23.	A
24.	D
25.	B
26.	B
27.	C
28.	C
29.	B
30.	C

31.	A
32.	B
33.	C
34.	C
35.	C
36.	B
37.	B
38.	A
39.	C
40.	C
41.	A
42.	A
43.	D
44.	B
45.	D
46.	D
47.	B
48.	C
49.	D
50.	A
51.	D
52.	B
53.	D
54.	A
55.	C
56.	B
57.	D
58.	B
59.	B
60.	C

61.	C
62.	B
63.	D
64.	D
65.	C
66.	B
67.	D
68.	A
69.	D
70.	C
71.	A
72.	B
73.	B
74.	A
75.	D
76.	D
77.	C
78.	D
79.	A
80.	B
81.	B
82.	A
83.	D
84.	B
85.	A
86.	B
87.	D
88.	C
89.	D
90.	B

91.	C
92.	C
93.	B
94.	D
95.	D
96.	D
97.	A
98.	C
99.	D
100.	B
101.	A
102.	C
103.	B
104.	B
105.	C
106.	B
107.	A
108.	C
109.	A
110.	B
111.	A
112.	D
113.	B
114.	D
115.	C
116.	D
117.	B
118.	C
119.	D
120.	C