Latest Topics

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Friday, January 6, 2012					
Objective Type Questions for NET (Postharvest/ Food					
Science					
Ohiectiv	e Type Questions for NE	T (Postharve	est/ Food Sc		
Objectiv					
	Objective type of questions : N	NET only			
1. Carb	oohydrate content in potato is:				
(A) 12%		(B)	22% ƴ		
(C) 32%		(D)	42%		
2. Which	h refrigerant is commonly used is	used in cold stora	age in our countr	/	
(A) Ethyl		(B)	Carbide		
	nonia γ	(D)	Sodium Bcr	zoa	
3. Mango	o variety having strong flavour is				
(A) Dash	art	(B)	Sindhu		
(C) Lang	gra y	(D)	Fazli		
4. Pineap	ople variety suitable for canning is	:			
(A) Quee	n	(B)	Kew y		
(C) Mau	ritius	(D)	Cayenne		
5. Riches	st source of Riboflavin is :				
(A) Papa	уа	(B)	Mango		
(C) Bael	γ	(D)	Karonda		
6. Riches	st source of iron is:				
(A) Mang	lo	(B)	Bael		
(C) Pome	egranate	(D)	Dry Karond	a y	
7. Which	one of the following is a Climacte	eric type of fruit ?			
(A) Bana	ina γ	(B)	Citrus		
(C) Litchi	i	(D)	Grape		
	of the following is non-Climacteric	c type of fruit ?			
(A) Pinea	apple	(B)	Litchi		
(C) Grape	e	(D)	All of these	У	
9. "Most s	suitable packaging material" for cu				
(A) Wood		(B)	Plastic boxe	s	
	board boxes y	(D)	Caretes		

TEST): ICAR Preliminary Examination

Statistical Data Analysis Through

- It is...

Latest Topics: Objective Type Questions for NET (Postharvest/ Food Science)

9/2016	Latest Topics	s: Objec	tive Type Questions for NET (Postnary	
	Emission of Ethylene during transportation of cut flor Bud opening	wers cau (B)	ise a disorder which called as: Sleepiness y	
(C)	Bent neck	(D)	Calyx splitting	
11.	First commodity for which grading and marketing rul	es were	framed is	
(A)	Tomato	(B)	Mango	
(C)	Grape y	(D)	Onion	
12.	Which is the precursor of Ethylene ?			
(A)	Tryptophane	(B)	Methionine y	
(C)	ABA	(D)	IAA	
13.	Cauliflower curds can be stored for a month at -			
(A)	О°С with 85-90% RH у	(B)	15°C with 60-80% RH	
(C)	15 °C <i>with</i> 60-65% RH	(D)	20 °C with 50-70% RH	
14.	For curing, sweet potato are kept for 10 days at:			
(A)	25 °C and 85% RH	(B)	40°C and 70% RH	
(C)	80 "C and 30% RH y	(D)	30 °C and 80% RH	
15.	"Elephant's Foot Yam" is rich source of Vitamin :			
(A)	A and B y	(B)	B and C	
(C)	C and D	(D)	Only B	
16.	Tomato fruits for canning are harvested at:			
(A)	Mature green stage	(B)	Red ripe stage γ	
(C)	Immature green stage	(D)	Half-ripe/pink stage	
17.	Which chemical is used for controlling sprouting of onions in storage ?			
(A)	Maleic Hydrazide (MH) y	(B)	Ethylene (C_2H_4)	
(C)	GA,	(D)	All of these	
18.	Melons for distant marketing arc picked at:			
(A)	Half-slip stage	(B)	Full-slip stage	
(C)	Green mature stage y	(D)	None of these	
19.	For distant marketing, tomato fruits are harvested at	:		
(A)	Immature green stage	(B)	Mature green stage y	
(C)	Turning stage	(D)	Red ripe stage	
20.	For Low Sugar content, potato tubers are stored at:			
(A)	5°C	(B)	10 °C ƴ	
(C)	15°C	(D)	20°C	
21.	For long-term storage, potato should be stored at:			
(A)	0-5°C	(B)	5-10°C	
(C)	10-15°C	(D)	15-20°С у	
22.	Tomato fruits for processing, are picked at:			
(A)	Pink stage	(B)	Hard ripe stage γ	
(C)	Over ripe stage	(D)	Mature stage	
23.	For longer storage of cucumber fruits, the temperatu	re shoul	d be	
(A)	5°C	(B)	10°C	
(C)	20°C ƴ	(D)	25°C	
24.	The Limiting Amino acid in green vegetables is :			
(A)	Arginine	(B)	Lysine	
(C)	Methionine y	(D)	Tryptophan	
25.	Which is the staple vegetable in Indian diet ?			

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ARS NET objective type questions

Which pigment is 1 present in tomato - Lycopene 2. The discoverer of microbial world was : ...

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Latest Topics: Objective Type Questions for NET (Postharvest/ Food Science)

2	2010	Latest TO	JICS. Objec	
	(A) (C)	Tomato Potato	(B) (D)	Cauliflower Chilli
	26.	Spinach is rich in :	(-)	
		· Vitamin Α γ	(B)	Vitamin B
	(C)	Vitamin C	(D)	Vitamin E
	27.	Which bean is used for extraction of gum ?		
	(A)	Broad bean	(B)	Cluster bean y
	(C)	French bean	(D)	Hyacinth bean
	28.	Chillies are rich source of :		
	(A)	Vitamin A	(B)	Vitamin C
	(C)	Vitamin A and C y	(D)	Vitamin E
	29.	Red colour of carrot is due to :		
	(A)	Lycopene	(B)	Anthocyanin
	(C)	Carotene	(D)	Quercetin
	30.	Vegetables are subjected to drying after:		
	(A)	Sulfuring	(B)	Sulphitation
	(C)	Blanching y	(D)	None of these
	31.	Yellow coloured vegetables are rich source		
	(A)	Vitamin A y	(B)	Vitamin B
	(C)	Vitamin C	(D)	Vitamin D
	32.	Father of modern Refrigeration is :		
	(A)	James Harrison (1851) y	(B)	Gane (1934)
	(C)	Wade, N.L. (1984)	(D)	Wang (1986)
	33.	Benzoic Acid is most effective to:		
	(A)	Mould	(B)	Yeast y
	(C)	Bacteria	(D)	Virus
	34.	According to FPO, the maximum limit of SO_2 all	owed in sq	uashes and cordials is
	(A)	350 ppm у	(B)	500 ppm
	(C)	1000 ppm	(D)	600 ppm
	35.	The toxicity of SO ₂ is increase at:		
	(A)	Low temperature	(B)	High temperature γ
	(C)	Moderate temperature	(D)	No effect of temperature
	35.	Concentration of SO_2 in concentrated juice is ;		
	(A)	500 ppm	(B)	1000 ppm
	(C)	1500 ppm γ	(D)	350 ppm
	36.	SO ₂ content in pure KMS is :		
	(A)	25.5%	(B)	75.5%
	(C)	78.2%	(D)	57.7% y
	37.	Enzyme responsible for converting pectin into pe	ctic acid is	:
	(A)	Pectinase	(B)	Proto-peclinase
	(C)	Pectic Methyl Esterase (PME) y	(D)	Poly Galucturonase
	38.	Enzyme responsible for converting protopectin in	to pectin is	s :
	. ,	PME	(B)	Proto-pectinase y
	. ,	Poly Galucturonase	(D)	Pecfmase
		The term 'climacteric' is first used by ;		
		Gane (1934)	(B)	Kidd and West (1927) y
	Crue	ess (1912)	(D)	Bleekar (1929)

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40. O_2 requirement for Apple storage in Controlled Atmosphere (CA) is:(A) 2% (B) 3% y(C) 5% (D) 7% 41.Storage temperature for Asparagus is :(A) $0 - 5^{\circ}C$ y(B) $5 - 7^{\circ}C$ (C) $7 - 11^{\circ}C$ (D) $10 - 15^{\circ}C$ 24 Storage temperature for Banana is :(A) $5 - 10^{\circ}C$ (B) $10 - 15^{\circ}C$ (A) $5 - 10^{\circ}C$ (B) $10 - 15^{\circ}C$ (B) $10 - 15^{\circ}C$ (C) $15 - 10^{\circ}C$ (B) $10 - 15^{\circ}C$ (A) $5 - 10^{\circ}C$ (B) $10 - 15^{\circ}C$ (D) $20 - 21^{\circ}C$ (2) (A) $5 - 10^{\circ}C$ (B) $10 - 15^{\circ}C$ (2) $(2) - 21^{\circ}C$ (A) $5 - 10^{\circ}C$ (B) $10 - 15^{\circ}C$ (2) (A) $5 - 10^{\circ}C$ (B) $10 - 15^{\circ}C$ (2) (A) $5 - 10^{\circ}C$ (B) $10 - 15^{\circ}C$ (2) (A) $5 - 10^{\circ}C$ (B) $10 - 15^{\circ}C$ (2) (A) $5 - 10^{\circ}C$ (D) $20 - 21^{\circ}C$ (2) (A) $5 - 10^{\circ}C$ (B) $10 - 15^{\circ}C$ $(2) - 21^{\circ}C$ (A) $Caulifover$ (B) $10 - 15^{\circ}C$ $(2) - 21^{\circ}C$ (A) $Caulifover$ (B) $70^{\circ}C$ $(2) - 21^{\circ}C$ (C) $Caulifover$ (B) 3% y $(2) - 5\%$ $(2) - 5\%$ (C) $Caulifover$ (B) 3% y $(2) - 5\%$ $(2) - 5\%$ (C) $Caulifover$ (B) $Caulifover$ $(2$	
(C)5%(D)7%41.Storage temperature for Asparagus is :(A)0 - 5°C y(B)5 - 7°C(C)7-11°C(D)10 - 15°C42.Storage temperature for Banana is :(A)5 - 10°C(B)10 - 15°C42.Storage temperature for Banana is :(A)5 - 10°C(B)10 - 15°C(C)15-16°C y(D)20-21°C43.Vacuum cooling is most suitable for:(B)Tubers(A)Fruits(B)Tubers(B)Falak(C)One of these(C)Leafy vegetables y(D)None of these(C)A(A)Caulifover(B)3% y(C)5%(D)(C)Onion y(D)Tomato45.Moisture content in dried vegetable is(A)2%(B)3% y(C)5%(D)(C)5%(D)6%45.Vitamin Bq(D)(C)5%(D)6%45.Vitamin Bq(D)(C)Vitamin A(B)Vitamin Bq(C)Vitamin Bq(C)Vitamin B6(D)Vitamin B12 y46.(C)Acid %(D)Firk : rid ratio47.Bacteria which is used to absorb ethylene from storage chamber is:(A)Agrobacterium(B)Mycobacterium(C)S(D)None of these48.Toughening effect on canned bean is due to(A)K(A)K(B)Ca y <t< td=""><td></td></t<>	
41. Storage temperature for Asparagus is : (A) 0 - 5°C y (B) 5 - 7°C (C) 7.11°C (D) 10-15°C 42. Storage temperature for Banana is : (A) 5 - 10°C (B) 10 - 15°C 43. Vacuum cooling is most suitable for: (A) 5 - 10°C (B) 10 - 15°C (C) 15-16°C y (D) 20-21°C 43. 3. Vacuum cooling is most suitable for: (A) (B) Tubers (A) Caulifower (B) Falak (C) (C) Onin y (D) Tomato 45. Moisture content in dried vegetable is (A) 2% (B) 3% y (C) 5% (D) 6% 45. Vitamin A (B) Vitamin B1 (C) 75% (D) 6% 45. Vitamin B4 (D) Vitamin B1 y (C) 75% (D) 6% 45. Vitamin B4 (D) Vitamin B1 y (C) 75% (D) 8% Vitamin B1 (D) Vitamin B1 y Y	
41. Storage temperature for Asparagus is : (A) 0 - 5°C y (B) 5 - 7°C (C) 7-11°C (D) 10 - 15°C 42. Storage temperature for Banana is : (A) 5 - 10°C (B) 10 - 15°C 42. Storage temperature for Banana is : (A) 5 - 10°C (B) 10 - 15°C (C) 15-16°C y (D) 20-21°C 43. Vacuum cooling is most suitable for: (A) (B) Tubers (C) Leafy vegetables y (D) None of these 44. Vegetable which is not blanched before drying is : (A) Caulifower (B) Palak (C) Onin y (D) Tomato 45. (A) Caulifower (B) 3% y (C) (C) 5% (D) 6% 45. (Xitamin A (B) Vitamin B1 (C) Vitamin B2 y (C) 5% (D) B% (D) Vitamin B1 y (C) Vitamin A (B) Vitamin B1 (D) Vitamin B1 y (C) Acid %<	
(A)0 - 5*C y(B)5 - 7*C(C)7-11°C(D)10-15°C42.Storage temperature for Banana is :(A)5 - 10°C(B)10 - 15°C(A)5 - 10°C(B)10 - 15°C(C)15-16°C y(D)20-21°C43.Vacuum cooling is most suitable for:(A)Fruits(B)Tubers(A)Fruits(B)Tubers(D)None of these(C)Leafy vegetables y(D)None of these(B)(C)Cauliflower(B)Palak(C)(C)Onion y(D)Tomato(D)45.Moisture content in dried vegetable is(D)None of these(A)2%(B)3% y(C)(C)5%(D)6%Vitamin B1(C)Vitamin A(B)Vitamin B1(C)Vitamin B6(D)Vitamin B12 y46.Best maturity indices of orange is :(A)(A)TSS(B)Sugar %(C)Acid %(D)Britx : rid ratio47.Bacteria which is used to absorb ethylene from storage charmber is:(A)Agrobacterium(B)Mycobacterium(C)S(D)None of these48.Toughening effect on canned bean is due to(A)(A)K(B)Ca y(C)S(D)None of these49.Agricultural produce (Grading and Marketing) Act (1937) is also(A)PFA Act(B)FPO	
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42. Storage temperature for Banana is : (A) $5 - 10^{\circ}$ (B) $10 - 15^{\circ}$ C (C) $15 + 16^{\circ}$ C y (D) 20 - 21 + C 43. Vacuum cooling is most suitable for: (A) Fruits (B) Tubers (A) Fruits (B) Tubers (D) None of these (A) Cauliflower (B) Palak (C) Onion y (D) Tomato 45. Molisture content in dried vegetable is (A) 2° (B) 3° y (C) 5° (A) 2° (B) 3° y (D) 6° (C) 5° (D) 6° 45. Vitamin which is not found in Fruits and Vegetables is : (A) Vitamin B ₁ (D) Vitamin B ₁ (C) Vitamin B ₁ (C) Vitamin B ₆ (D) Vitamin B ₁ (D) Vitamin B ₁ (D) Vitamin B ₁ (C) Acid % (C) Acid % (D) Brix : arid ratio (C) Acid % (D) Brix : arid ratio (A) TSS (B) Sugar % (C) Acid % (D) Azotobacterium (C) Bacillus (D) Azotobacterium (C) Bacillus (D) Azotobacter (A) K (B) FPOAct (B) FPOAct (C) Agmark Act y (D) ISIAct (A) PFA Act (B) Mango (C) Tomato (D) Pineapple (D) Azotopace fruit maturity in the following :	
(A)5 - 10°C(B)10 - 15°C(C)15 - 16°C y(D)20-21°C43.Vacuum cooling is most suitable for:(A)Fuits(B)Tubers(A)Fruits(B)Tubers(D)None of these44.Vegetables y(D)None of these44.Vegetable which is not blanched before drying is :(A)Cauliflower(B)Palak(C)Onion y(D)Tomato45.Moisture content in dried vegetable is(C)Onion y(D)Tomato45.Moisture content in dried vegetable is(B)3% y(C)5%(D)6%45.Vitamin A(B)Vitamin B1(C)Vitamin A(B)Vitamin B1(C)(C)5%(D)6%Sugar %(D)Vitamin B1(C)Vitamin B1(C)(C)Vitamin B6(D)Vitamin B1(D)None of these(A)Vitamin B6(D)Bix: arrid ratio(B)Marcoterium(C)Acid %(D)Acidobacterium(C)Acidobacterium(C)S(D)Acidobacterium(B)FPA Aci(B)FPA Aci(A)Ophenal which is under to attract or full three quarter" is used to denote fruit maturity in the following :(A)Margo(A)Denal Act(B)MargoMargo(C)S(D)IS/Act(D)None of these49.Apricultural produce (Grading and Marketing) Act (1937) is	
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43. Vacuum cooling is most suitable for: (A) Fruits (B) Tubers (C) Leafy vegetables y (D) None of these 44. Vegetable which is not blanched before drying is: (A) Cauliflower (B) Palak (C) Onion y (D) Tomato 45. Moisture content in dried vegetable is (A) 2% (B) $3\% y$ (A) 2% (B) $3\% y$ (C) 5% (D) 6% 45. Vitamin which is not found in Fruits and Vegetables is : (A) Vitamin A (B) Vitamin B ₁ (C) Vitamin B ₆ (D) Vitamin B ₁ (C) Vitamin B ₆ (D) Vitamin B ₁ (C) Acid % (D) Brix : arid ratio (C) Acid % (D) Brix : arid ratio 47. Bacteria which is used to absorb ethylene from storage chamber is: (A) Agrobacterium (B) Mycobacterium (C) Acid % (D) Actotobacter (D) None of these (D) Actotobacter 48. Toughening effect on canned bean is due to (A) K (B) FPOAct (C) Agmark Act y (D) ISIAct 50. The term "three quarterful or full three quarter ⁴ is used to denote fruit maturity in the following : (A) Controlled Atmospheric composition of which storage (C) Cold storage (D) Hyobaric storage storage (C) Cold storage (D) CO ₂ + N ₂ (B) CO ₂ + N ₂ </td <td></td>	
(A)Fruits(B)Tubers(C)Leafy vegetables y (D)None of these(A)Cauliflower(B)Palak(C)Onion y (D)Tomato(S)Moisture content in dried vegetable is(D)Tomato(A)2%(B) $3\% y$ (C)5%(D) 6% (S)Vitamin A(B)Vitamin B1(C)Vitamin A(B)Vitamin B1(C)Vitamin B6(D)Vitamin B12 y(A)Best maturity indices of orange is :(A)(A)TSS(B)Sugar %(C)Acid %(D)Brix : arid ratio47.Bacteria which is used to absorb ethylene from storage chamber is:(A)Agrobacterium(D)Azotobacterium(C)S(D)None of these48.Toughening effect on canned bean is due to(A)K(A)K(B)Ca y(C)S(D)None of these49.Agricultural produce (Grading and Marketing) Act (1937) is also(A)PFA Act(B)FPOAct(C)Agmark Act y(D)ISIAct50.The term "three quarterful or full three quarter" is used to denote fruit maturity in the following :(A)Banana y(B)Mango(C)Tornato(D)Pineapple51.Storage of fulls and vegetables, where the gas composition is changed from the atmospheric composition dy storage(C)Cold storage </td <td></td>	
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53. At which pH fruits and vegetables are divided into acidic and non-acidic for them (A) 4.5 γ (B) 5.5	
(A) 4.5 y (B) 5.5	r
	or thermal processing:
(C) 6.5 (D) 7.5	

Latest Topics: Objective Type Questions for NET (Postharvest/ Food Science)

54.	In pre-cooling, water is mostly removed by :		
(A)	Convection	(B)	Conduction y
(C)	Radiation	(D)	None of these
55.	Albinism is an important physiological disorder of:		
(A)	Plum	(B)	Peach
. ,	Strawberry y	(D)	Cherry
	Calliper grade is the maturity measurement for :	()	
	Apple	(B)	Mango
. ,	Banana y	(D)	Pineapple
		(2)	i mouppio
57.	Formation of absicission layer is maturity index of :		
(A)	Tomato	(B)	Leafy vegetables
(C)	Melons y	(D)	Onion
58.	What is the maturity index for Avocado ?		
(A)	Sugar content	(B)	Acid content
(C)	TSS	(D)	Oil content y
59.	Which of the following is biodegredable plastic ?		
(A)	Poly propylene	(B)	LDPE
(C)	Polythene	(D)	Polyhydroxy butyrate y
60.	As fruits mature, the specific gravity will:		
(A)	Increase y	(B)	Decrease
(C)	Remains constant	(D)	None of these
61.	'Solidity' is the maturity index for:		
(A)	Root vegetables	(B)	Seed vegetables
(C)	Leafy vegetables y	(D)	Cucurbits
62.	Leaf change is important maturity index for:		
(A)	Bulbous vegetables y	(B)	Seed vegetables
(C)	Cucurbits	(D)	Leafy vegetables
63.	Mango fruits can be best stored at a temperature of		
(A)	8°C y	(B)	16°C
(C)	-4°C	(D)	0°C
64.	Which of the following plant hormone is considered		
	ripen Cytokinin	(B)	GA ₃
(C)	Ethylene y	(D)	IAA
. ,	Bittemess in Citrus juice is due to	(D)	
	Sugar	(P)	Acid
. ,	C C	(B)	
()	Glucosides	(D)	Vitamins
	Bitterness in peach is due to		
. ,	Sugar	(B)	Malic acid
	Hydrocyanin	(D)	Prunasin acid y
	Among the following, which is best maturity index fo		
. ,	Size	(B)	Shape
	Colour	(D)	TSS y
	Toddy from coconut is prepared by :		
. ,	Yeast	(B)	Bacteria
(C)	Fungi (D)	(D)	Fermentation y

68. Which of the following is non-climactric fut? (A) Apple (D) Mango (C) Grape y (D) 7 7. Maximum density of water is at a temperature of: (A) (C) 4°C y (A) O°C (B) 4°C y (C) (C) 4°C (D) 7°C 7. Gausa fruit is botanically known as (D) Porte (A) Drupe (B) Sorosis (C) Berry y (D) Vitamins 7.3 Red colour of tomato is due to (A) Anthocyanin (B) Zanthophyli (C) Jocopene y (D) Carotene (C) Xanthophyli (D) (C) Anthocyanin (B) Six Roy and DS Khurdiya y (C) (A) Anthocyanin (B) Six Roy and DS Khurdiya y (A) Mango (B) Six Roy and DS Khurdiya y (A) Mango (B) James Harrison (C) Grapes y (D) <t< th=""><th>2010</th><th>Edicot Topic</th><th>5. Objec</th><th></th></t<>	2010	Edicot Topic	5. Objec	
Interface (C)Margo70.Maximum density of water is at a temperature of ::(A)O'C(B)4''C y(C)4''C(C)4''C(C)4''C(D)7''C71.Gausa fuit is botanically known as(A)Drupe(C)Berry y(D)Drupe(C)Fats y(D)Portein(R)Portein(R)Portein(R)Carbohydrates(C)Fats y(D)Carotene(A)Anthocyanin(B)Zarotene(C)Jycopere y(D)Carotene(C)Xanthophyli(D)Quercitin y75.Zero energy cool chamber is developed by(A)Anthocyanin(B)Str Roy and DS Khurdiya y(C)Sarotene(C)Yanthophyli(D)Gratene(D)Sarotene(C)Sarotene(C)Sarotene(C)Sarotene(C)Sarotene(C)Sarotene(C)Sarotene(D)Gratene(E)Jarnes(E)Sarotene(E)Sarotene(E)Sarotene(E)Sarotene(E)Sarotene(E)Sarotene(E)Sarotene(E)Gratene(E)Gratene(E)Sarotene(E)Gratene <td></td> <td>-</td> <td></td> <td>5</td>		-		5
72. Maximum density of water is at a temperature of : (A) O'C (B) 4'C y (A) O'C (D) -7'C 7. Guava fult is botanically known as (D) -7'C 7. Guava fult is botanically known as (D) Portein (E) 7. Mostly dy fult are rich in (B) Carbohydrates (C) 7. Mostly dy fult are rich in (B) Carbohydrates (C) 7. Red colour of tomato is due to (A) Anthocyanin (B) Xanthophyll 7. Anthocyanin (B) Carotene (C) Xanthophyll (D) 7. Anthocyanin (B) Carotene (D) (D) (D) 7. Anthocyanin (B) Carotene (D) (D) (D) 7. Anthocyanin (B) SK Roy and DS Khurdiya y (C) (C) Anthocyanin (B) SK Roy and DS Khurdiya y 7. Re and Chicken disorder is associated with (D) Go acava (C) Gratens & Anterson 7. The membrane lipid hy				
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71. Guava fruit is botanically known as (A) Drupe (B) Sorosis (A) Drupe (B) Sorosis (C) Berry y (D) Pome 72. Mostly dry fruit are rich in (B) Carbohydrates (A) Protein (B) Carbohydrates (C) Fats y (D) Vitramins 73. Red colour of tomato is due to (A) Anthocyanin (A) Anthocyanin (B) Xanthophyll (C) Lycopene y (D) Cuerotin y 74. In onion pink colour is due to (A) Anthocyanin (B) Xanthophyll (D) Cuerotin y 75. Zero energy cool chamber is developed by (A) Anthocyanin (A) M K Rai and RN Singh (B) SK Roy and DS Khurdiya y (C) Grapes y (D) None of these (C) Grapes y (D) Guava 77. The membrane lipid hypothesis is given by: (A) Kild & West (A) Kild & West (B) James Harrison (C) Critical Point at which the dried products just become lumpy is known as (A) Danger Point (B) Saturated Point (C) Aritical Point at which have 5% Low RH than the Critical Point fs: (A) Critical Point which have 5% Low RH than the Critical Point fs: (A) Geotrichum (B) Penicillium (C) Altart	. ,			
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(C) Berry y (D) Pome 72. Mostly dry fuit are rich in (B) Carbohydrates (A) Protein (B) Carbohydrates (C) Fats y (D) Vitamins 73. Red colour of tomato is due to (A) Anthocyanin (B) Xanthophyll (C) Lycopene y (D) Carotene (C) Anthocyanin (B) Carotene (C) Anthocyanin (B) Carotene (C) Carotene (C) Anthocyanin (B) Carotene (C) Carotene (C) Xanthophyll (D) Quercitin y (T) 75 Zero energy cool chamber is developed by (D) None of these (A) Margo (B) Streate ADS Khurdiya y (C) Grapes y (D) Quava (C) Grapes y (D) Guava (T) The membrane lipid hypothesis is given by: (A) Kidd & West (B) Saturated Point		·		Q-mania
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(A)Anthocyanin(B)Xanthophyll(C)Lycopene y(D)Carotene(A)Anthocyanin(B)Carotene(C)Xanthophyll(D)Quercitin y(C)Xanthophyll(D)Quercitin y(C)Xanthophyll(D)Quercitin y(C)Xanthophyll(D)Quercitin y(C)K Rai and RN Singh(B)SK Roy and DS Khurdiya y(C)RP Roy and DK Khurana(D)None of these(A)Mango(B)Tomato(C)Grapes y(D)Guava(7)The membrane lipid hypothesis is given by:(A)(A)Kidd & West(B)James Harrison(C)Raison & Lyons y(D)Graham & Patterson78.The point at which the dried products just become Lumpy is Kurated Point(A)Danger Point y(D)Safety Point(A)Ortical Point y(D)Safety Point(A)Critical Point bave 5% Low RH than the Critical Point is:(A)Geotrichum(B)Penicillium(B)Fanzer 4000000000000000000000000000000000000		-	(D)	Vitamins
(C)Lycopene y (D)Carotene74.In onion pink colour is due to(A)Anthocyanin(B)Carotene(C)Xanthophyll(D)Quercitin y 75.75.Zero energy cool chamber is developed by(A)M K Rai and RN Singh(B)SK Roy and DS Khurdiya y (A)M K Rai and RN Singh(B)SK Roy and DS Khurdiya y (C)RP Roy and DK Khurana(D)None of these76.Hen and Chicken disorder is associated with(A)Mango(B)Tomato(C)Grapes y (D)Guava77.The membrane lipid hypothesis is given by:(A)Kidd & West(B)James Harrison(C)Raison & Lyons y (D)Graham & Patterson78.The point at which the dried products just become lumpy is known as(A)Danger Point(B)Saturated Point(C)Critical Point y (D)Safety Point79.A Point which have 5% Low RH than the Critical Point is:Danger Point y (A)Critical Point(B)Panicillium(C)Saturated Point(D)Safety Point80.Fungus which mostly grown on grapes(A)Geotrichum(A)Geotrichum(B)Penicillium(C)Safet y Q(D)Tocopherol81.Vitamin D is chemically known as(B)Gabalanin(C)Gatiferol y (D)105°C83.Which of the following is associated with browning' disorder<				Vanthanhull
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(A)Anthonymin(B)Carotene(C)Xanthophyll(D)Quercitin y75Zero energy cool chamber is developed by(A)M K Rai and RN Singh(B)SK Roy and DK Khurdiya y(C)RP Roy and DK Khurana(D)None of these(A)Mango(B)Tomato(C)Grapes y(D)Guava(7)The membrane lipid hypothesis is given by:(B)James Harrison(A)Kidd & West(B)James Harrison(C)Raison & Lyons y(D)Graham & Patterson78.The point at which the dried products just become turpy is turnwn as(A)Danger Point(B)Saturated Point(C)Critical Point y(D)Safety Point79.A Point which have 5% Low RH than the CriticalPoint is:(A)Critical Point y(D)Safety Point(C)Saturated Point(B)Panger Point y(C)Saturated Point(B)Panicillium80.Fungus which mostly grown on grapesI(A)Geotrichum(B)Panicillium81.Vitamin D is chemically known asI(A)Retinol(B)Cabalanin(C)Sator far y(D)Iocherolatichum81.Vitamin D is chemically known asI(A)Sro C(B)84°C(C)Sator far Sign Second with browningIsoter(B)Sator far Sign Second with browningIsoter(C)<			(D)	Carotene
(C)Xanthophyll(D)Quercitin y 75.Zero energy cool chamber is developed by(A)M K Rai and RN Singh(B)SK Roy and DS Khurdiya y (C)RP Roy and DK Khurana(D)None of these76.Hen and Chicken disorder is associated with(A)Mango(B)Tomato(C)Grapes y (D)Guava(C)Grapes y (D)Guava77.The membrane lipid hypothesis is given by:(A)Kidd & West(B)James Harrison(C)Raison & Lyons y (D)Graham & Patterson(C)78.The point at which the dried products just become lumpy is known as(A)Danger Point(B)Saturated Point(C)Critical Point y (D)Safety Point79.(D)Safety Point79.A Point which have 5% Low RH than the Critical Point is:(A)Critical Point(D)Safety Point(A)Critical Point(D)Safety Point80.(C)Safety Point80.Fungus which mostly grown on grapes(A)Geotrichum(B)Penicillium(C)Safetify y (D)Collectorichum81.Vitamin D is chemically known as(A)Retinol(B)Cabalanin(C)Godientichum(C)(B)Safety C(D)105°C83.Which of the following is associated with 'browning' disorder(A)Apple(B)Cabbage(C)Cabliflower y (D)Citrus(·		Caratana
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(C)Raison & Lyons y (D)Graham & Patterson78.The point at which the dried products just become lumpy is known as(A)Danger Point(B)Saturated Point(C)Critical Point y (D)Safety Point79.A Point which have 5% Low RH than the Critical Point is:(A)Critical Point y (A)Critical Point(B)Danger Point y (C)Saturated Point(D)Safety Point80.Fungus which mostly grown on grapes(A)Geotrichum(A)Geotrichum(B)Penicillium(C)Botrytis y (D)Colletotrichum81.Vitamin D is chemically known as(D)Tocopherol82.Lye peeling is done at a temperature of(A)75°C(A)75°C(B)84°C(C)93°C y (D)105°C83.Which of the following is associated with "browning" disorder(A)(A)Apple(B)Cabbage(C)Cauliflower y (D)Citrus84.Which colour is considered as warm colour:(A)(A)Blue(B)Orange				lamaa Harriaan
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79. A Point which have 5% Low RH than the Critical Point is: (A) Critical Point(B)Danger Point y(C) Saturated Point(D)Safety Point80. Fungus which mostly grown on grapes(B)Penicillium(A) Geotrichum(B)Penicillium(C) Botrytis γ (D)Colletotrichum81. Vitamin D is chemically known as(B)Cabalanin(C) Calciferol γ (B)Cabalanin(C) Calciferol γ (D)Tocopherol82. Lye peeling is done at a temperature of(B)84°C(C) 93°C γ (D)105°C83. Which of the following is associated with 'browning' disorder(B)Cabbage(A) Apple(B)Cabbage(C) Cauliflower γ (D)Citrus84. Which colour is considered as warm colour:(B)Orange		-		
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(C)Saturated Point(D)Safety Point80.Fungus which mostly grown on grapes(A)Geotrichum(B)Penicillium(C)Botrytis γ (D)Colletotrichum81.Vitamin D is chemically known as(B)Cabalanin(A)Retinol(B)Cabalanin(C)Calciferol γ (D)Tocopherol82.Lye peeling is done at a temperature of(A)75°C(A)75°C(B)84°C(C)93°C γ (D)105°C83.Which of the following is associated with 'browning' disorder(A)(A)Apple(B)Cabbage(C)Cauliflower γ (D)Citrus84.Which colour is considered as warm colour:(B)Orange				
80. Fungus which mostly grown on grapes(A) Geotrichum(B) Penicillium(C) Botrytis y (D) Colletotrichum81. Vitamin D is chemically known as(B) Cabalanin(A) Retinol(B) Cabalanin(C) Calciferol y (D) Tocopherol82. Lye peeling is done at a temperature of(A) 75°C(A) 75°C(B) 84°C(C) 93°C y (D) 105°C83. Which of the following is associated with 'browning' disorder(A) Apple(B) Cabbage(C) Cauliflower y (D) Citrus84. Which colour is considered as warm colour:(A) Blue(B) Orange	(A)	Critical Point	(B)	Danger Point y
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 81. Vitamin D is chemically known as (A) Retinol (B) Cabalanin (C) Calciferol y (D) Tocopherol 82. Lye peeling is done at a temperature of (A) 75°C (B) 84°C (C) 93°C y (D) 105°C 83. Which of the following is associated with 'browning' disorder (A) Apple (B) Cabbage (C) Cauliflower y (D) Citrus 84. Which colour is considered as warm colour: (A) Blue (B) Orange 	(A)	Geotrichum	(B)	
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(C) Calciferol γ(D)Tocopherol82. Lye peeling is done at a temperature of(A)75°C(B)84°C(A)75°C(D)105°C83. Which of the following is associated with 'browning' disorder(A)Apple(B)Cabbage(A)Apple(B)Cabbage(C)Cauliflower γ(D)Citrus84.Which colour is considered as warm colour:(B)Orange	81.	Vitamin D is chemically known as		
82. Lye peeling is done at a temperature of(A) 75° C(B) 84° C(C) 93° C γ (D) 105° C83. Which of the following is associated with 'browning' disorder(A)Apple(A) Apple(B)Cabbage(C) Cauliflower γ (D)Citrus84. Which colour is considered as warm colour:(B)Orange	. ,		(B)	
 (A) 75°C (B) 84°C (C) 93°C γ (D) 105°C 83. Which of the following is associated with 'browning' disorder (A) Apple (B) Cabbage (C) Cauliflower γ (D) Citrus 84. Which colour is considered as warm colour: (A) Blue (B) Orange 	(C)	Calciferol y	(D)	Tocopherol
(C)93°C y(D)105°C83. Which of the following is associated with 'browning' disorder (A) Apple(B)Cabbage(C)Cauliflower y(D)Citrus84. Which colour is considered as warm colour: (A) Blue(B)Orange	82.	Lye peeling is done at a temperature of		
 83. Which of the following is associated with 'browning' disorder (A) Apple (B) Cabbage (C) Cauliflower y⁻ (D) Citrus 84. Which colour is considered as warm colour: (A) Blue (B) Orange 	. ,			84°C
disorder(B)Cabbage(A) Apple(B)Cabbage(C) Cauliflower y(D)Citrus84. Which colour is considered as warm colour:(A)(A) Blue(B)Orange		-	(D)	105°C
 (A) Apple (B) Cabbage (C) Cauliflower y (D) Citrus 84. Which colour is considered as warm colour: (A) Blue (B) Orange 				
84. Which colour is considered as warm colour:(A) Blue(B) Orange			(B)	Cabbage
(A) Blue (B) Orange	(C)	Cauliflower y	(D)	Citrus
	84.	Which colour is considered as warm colour:		
(C) Green (D) Violet	(A)	Blue	(B)	Orange
	(C)	Green	(D)	Violet

https://sonusometime.blogspot.in/2012/01/objective-type-questions-for-net.html

Latest Topics: Objective Type Questions for NET (Postharvest/ Food Science)

85. What is the threshold level of ethylene in fruit and vegetable:						
(A)	0.01 μL/L γ	(B)	0.02 µL/L			
(C)	0.03 µL/L	(D)	0.04 µL/L			
86.	Which of the following is a rapid precoolir	ng method :				
(A)	Forced air Cooling	(B)	Hydro Cooling γ			
(C)	Vacuum Cooling	(D)	Evaporative Cooling			
87.	In cucumber, chilling- injury symptoms a	re occurred at:				
(A)	<7°C y	(B)	7°C			
(C)	10°C	(D)	>10°C			
89.	Degreening is not applicable in					
(A)	Banana	(B)	Guava y			
(C)	Mango	(D)	Citurs			
90.	Under normal conditions Orchid can be s	tored upto 2 weeks	s at			
(A)	2-4°C	(B)	5-7°C γ			
(C)	10-12°C	(D)	1°C			
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1 comment:						
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