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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

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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) |
| | | | | |

Microsoft Access (1) Microsoft Security Essential (1) NET (1) NET sylabus (2) notes (1) Objective Type Questions for NET (2) Paper (1) Part-I (1) Pen-drive (1) plum wine (1) PO Bank Exam (1) Popular Cartoons (1) Postharvest (1) production technology (1) Reasoning (1) recover (1) reuirements (1) Social cum business search engine (1) Solved Paper (3) Songs (1) Statistical Data Analysis (1) Straw berry wine (1) Sweet and Dry Vermouth (1) Synonyms (1) taste (1) Three Factor (1) Top Secretes Points (1) Top sites of India (1) Two Factor (1) Vermouth (1) Video of Double centuary of Virender Sehwag (1) Virender Sehwag made a world record (1) Virus (1) Why This KolaVeri di (1) Wild Apricot Vermouth (1) world (2) world record (1) www.couponsplusdeals.com(1) YouTube (2)

| 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 | |
| C)7-11°C(D)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:(A)Fruits(B)Tubers(C)Leafy vegetables y(D)None of these4.Vegetable which is not blanched before drying is :(A)Cauliflower(B)Palak(C)Cauliflower(B)Palak(C)Onion y(D)Tomato45.Moisture content in dried vegetable is(A)2%(D)6%(C)5%(D)6%5%(D)6%45.Vitamin A(B)Vitamin B1(C)Vitamin B6(D)(C)Xitami which is not found in Fruits and Vegetables is :(A)Vitamin B6(D)Vitamin B1(C)Vitamin A(B)Vitamin B1YY(C)Acid %(D)Brix : arid ratio46.Best maturity indices of orange is :(A)Agrobacterium(B)Mycobacterium(C)Acid %(D)Brix : arid ratio4.Agrobacterium(B)Mycobacterium(C)Acid %(D)None of these43.Toughening effect on canned bean is due to(A)K(B)FPOAct(A)Agricultural produce (Grading and Marketing) Act (1937) is also(A)FPA Act(B)FPOAct(C)Agricultural produce (Grading and Marketing) Act (1937) is also(A) <td></td> | |
| 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 | |
| (C)15-16°C y(D) $20-21°C$ 43.Vacuum cooling is most suitable for:(A)Fruits(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)Conion y(D)Tornato45.Moisture content in dried vegetable is(A)2%(B) $3% y$ (C)5%(D)6%45.Vitamin which is not found in Fruits and Vegetables is :(A)Vitamin B1(C)Vitamin B6(D)Vitamin B1(C)Vitamin A(B)Vitamin B1(C)Vitamin B6(D)Vitamin B12y(A)TSS(B)Sugar %(C)Acid %(D)Brix : arid ratio47.Bacteria which is used to absorb ethylene from storage chamber is:(A)Agrobacterium(B)Mycobacterium(C)Bacillus(D)Azotobacter48.Toughening effect on canned bean is due to(A)K(B)Ca y(C)S(D)None of these49.Agricultural produce (Grading and Marketing) Act (1937) is also(A)PFA Act(B)Margo(C)Tomato(D)SiActStorage(D)Notafted Atmospheric composition of priot is known as :(A)Controlled Atmospheric (CA) storage y(B)Modified Atmospheric storage(A)Controlled Atmospheric storage compositi | |
| 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> | |
| (C)Leafy vegetables y (C)None of these44.Vegetable which is not blanched before drying is :(A)Cauliflower(B)Palak(C)Onion y (D)Tomato545.Moisture content in dried vegetable is(A)2%(B) $3\% y$ (C) 5% (D) 6% 45Vitamin which is not found in Fruits and Vegetables is :(A)Vitamin A(B)Vitamin B1(C)Vitamin B6(D)Vitamin B12 y 46.Best maturity indices of orange is :(A)Vitamin B6(D)Vitamin B12 y 47.Bacteria which is used to absorb ethylene from storage chamber is:(A)Agrobacterium(C)Agrobacterium(B)Mycobacterium(C)Bacillus(D)None of these48.Toughening effect on canned bean is due to(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(C)Col dstorage(D)Col_2 + N2(C)Col dstorage(D)Col_2 + N2(B)CO2 + N2CCortrolled 4 tmospheric storage 52 . During controlled atmospheric storage 52 . | |
| 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) $3\% y$ (C) 5% (D) 6% 45. Vitamin which is not found in Fruits and Vegetables is : (A) Vitamin B ₁ (C) Vitamin A (B) Vitamin B ₁ (C) Vitamin B ₆ (D) Vitamin B ₁ (C) Vitamin B ₆ (D) Vitamin B ₁ (C) Vitamin B ₆ (D) Brix : arid ratio (A) TSS (B) Sugar % (C) Acid % (D) Brix : arid ratio 47. Bacteria which is used to absorb ethylene from storage chamber is: (A) Agrobacterium (B) Mycobacterium (C) S (D) None of these 48. Toughening effect on canned bean is due to (A) K (B) Ca y (C) S (D) None of these 49. Agricultural produce (Grading and Marketing) Act (1937) is also (A) PFA Act (B) FPOAct (C) Agmark Act y (D) ISIAct 50. The term "three quarterful or full three quarter" is used to denote fruit maturity in the following : (A) Banana y (B) Modified Atmospheric orage (C) Cod storage < | |
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| (C)Onion y(D)Tomato45.Moisture content in dried vegetable is(A) 2% (B) 3% y(C) 5% (D) 6% (D) 6% 45.Vitamin which is not found in Fruits and Vegetables is :(A)Vitamin A(B)Vitamin B1(C)Vitamin A(B)Vitamin B1(C)Vitamin B6(D)Vitamin B12 y46.Best maturity indices of orange is :(A)TSS(B)Sugar %(C)Acid %(D)Brix : arid ratio47.Bacteria which is used to absorb ethylene from storage chamber is:(A)Agrobacterium(B)Mycobacterium(C)Bacillus(D)Azotobacter(C)S(D)None of these49.Agricultural produce (Grading and Marketing) Act (1937) is also(A)(A)PFA Act(B)FPOAct(C)Agamar y (B)Margo(C)Tomato(D)Pineapple51.Storage of fuits and vegetables, where the gas composition is changed from tha atmosphere and a precise control is maintained over the atmospheric composition of period is known as :(A)Controlled Atmospheric (CA) storage y (B)Modified Atmosph storage(C)Cold storage(D)CO2 + N2(C)Co2 H 4 + N2(D)CO2 + N2(C) <td></td> | |
| 45. Moisture content in dried vegetable is (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 ₁₂ y 46. Best maturity indices of orange is : (A) TSS (B) Sugar % (C) Acid % (D) Brix : arid ratio 47. Bacteria which is used to absorb ethylene from storage chamber is: (A) Agrobacterium (B) Mycobacterium (C) Bacillus (D) Azotobacter 48. Toughening effect on canned bean is due to (A) K (B) Ca y (C) S (D) None of these 49. Agricultural produce (Grading and Marketing) Act (1937) is also (A) PFA Act (B) FPOAct (C) Agmark Act y (D) ISIAct 50. The term "three quarterful or full three quarter" is used to denote fruit maturity in the following : (A) Banana y (B) Mango (C) Tomato (D) Pineapple 51. Storage of fuits and vegetables, where the gas composition is changed from tha atmosphere and a precise control is maintained over the atmospheric composition of 50. Tho term (three quarter (CA) storage y (B) Modified Atmosph storage (C) Cold storage (D) Hypobaric storage 52. During controlled atmospheric storage composition of which of the following storage 53. At which pH fruits and vegetables are divided into acidic and non-acidic for them (A) 4.5 y (B) 5.5 | |
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| 45. Vitamin which is not found in Fruits and Vegetables is : (A) Vitamin A (B) Vitamin B1 (C) Vitamin B6 (D) Vitamin B12 y 46. Best maturity indices of orange is : (A) TSS (B) Sugar % (C) Acid % (D) Brix : arid ratio 47. Bacteria which is used to absorb ethylene from storage chamber is: (A) Agrobacterium (B) Mycobacterium (C) Bacillus (D) Azotobacter 48. Toughening effect on canned bean is due to (A) K (B) Ca y (C) S (D) None of these 49. Agricultural produce (Grading and Marketing) Act (1937) is also (A) PFA Act (B) FPOAct (C) Agmark Act y (D) ISIAct 50. The term "three quarterful or full three quarter" is used to denote fruit maturity in the following : (A) Banana y (B) Mango (C) Tomato (D) Pineapple 51. Storage of fruits and vegetables, where the gas composition is changed from tha atmosphere and a precise control is maintained over the atmospheric composition d period is known as : (A) Controlled Atmospheric (CA) storage y (B) Modified Atmosph storage 52. During controlled atmospheric storage composition of which of the following set ocontrolled ; (A) $O_2 + N_2$ (B) $CO_2 + O_2 y$ | |
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| 49. Agricultural produce (Grading and Marketing) Act (1937) is also (A) PFA Act (B) FPOAct (C) Agmark Act γ (D) ISIAct 50. The term "three quarterful or full three quarter" is used to denote fruit maturity in the following : (A) Banana γ (B) Mango (C) Tomato (D) Pineapple 51. Storage of fruits and vegetables, where the gas composition is changed from tha atmosphere and a precise control is maintained over the atmospheric composition d period is known as : (A) Controlled Atmospheric (CA) storage γ (B) Modified Atmosph storage (C) Cold storage (D) Hypobaric storage composition of which of the following set of controlled γ (A) $O_2 + N_2$ (B) $CO_2 + N_2$ (C) $C_2H_4 + N_2$ (D) $CO_2 + O_2 \gamma$ 53. At which pH fruits and vegetables are divided into acidic and non-acidic for them (A) 4.5 γ (B) 5.5 | |
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| (C) Agmark Act γ (D) ISIAct50. The term "three quarterful or full three quarter" is used to denote fruit maturity in the following :(A) Banana γ (A) Banana γ (B) Mango(C) Tomato(D) Pineapple51. Storage of fruits and vegetables, where the gas composition is changed from tha atmosphere and a precise control is maintained over the atmospheric composition d period is known as :(A) Controlled Atmospheric (CA) storage γ (B) Modified Atmospheric storage(C) Cold storage(D) Hypobaric storage52. During controlled atmospheric storage composition of which of the following set or controlled ;(A) $O_2 + N_2$ (B) $CO_2 + N_2$ (C) $C_2H_4 + N_2$ (D) $CO_2 + O_2 \gamma$ 53. At which pH fruits and vegetables are divided into acidic and non-acidic for them(A) 4.5 γ (B) 5.5 | |
| 50. The term "three quarterful or full three quarter" is used to denote fruit maturity in the following : (A) Banana γ (B) Mango (C) Tomato (D) Pineapple 51. Storage of fruits and vegetables, where the gas composition is changed from tha atmosphere and a precise control is maintained over the atmospheric composition d period is known as : (A) Controlled Atmospheric (CA) storage γ (B) Modified Atmospheric storage (C) Cold storage (D) Hypobaric storage composition of which of the following set of controlled; (A) $O_2 + N_2$ (B) $CO_2 + N_2$ (C) $C_2H_4 + N_2$ (D) $CO_2 + O_2 \gamma$ 53. At which pH fruits and vegetables are divided into acidic and non-acidic for them (A) 4.5 γ (B) 5.5 | |
| the following :(A) Banana γ (B) Mango(C) Tomato(D) Pineapple51. Storage of fruits and vegetables, where the gas composition is changed from tha atmosphere and a precise control is maintained over the atmospheric composition d period is known as :(A) Controlled Atmospheric (CA) storage γ (B) Modified Atmosph storage(C) Cold storage(D) Hypobaric storage52. During controlled atmospheric storage composition of which of the following set of controlled ;(B) $CO_2 + N_2$ (C) $C_2H_4 + N_2$ (B) $CO_2 + O_2 \gamma$ 53. At which pH fruits and vegetables are divided into acidic and non-acidic for them (A) 4.5 γ (B) 5.5 | |
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| 51. Storage of fruits and vegetables, where the gas composition is changed from tha atmosphere and a precise control is maintained over the atmospheric composition d period is known as : (A) Controlled Atmospheric (CA) storage γ (B) Modified Atmospheric storage γ (C) Cold storage (D) Hypobaric storage γ (D) Hypobaric storage 52. During controlled atmospheric storage composition of which of the following set of controlled ; (A) $O_2 + N_2$ (B) $CO_2 + N_2$ (C) $C_2H_4 + N_2$ (D) $CO_2 + O_2 \gamma$ 53. At which pH fruits and vegetables are divided into acidic and non-acidic for them (A) 4.5 γ (B) 5.5 | |
| atmosphere and a precise control is maintained over the atmospheric composition diperiod is known as : (A) Controlled Atmospheric (CA) storage γ (B) Modified Atmospheric storage (C) Cold storage (D) Hypobaric storage 52. During controlled atmospheric storage composition of which of the following set of controlled ; (A) $O_2 + N_2$ (B) $CO_2 + N_2$ (C) $C_2H_4 + N_2$ (D) $CO_2 + O_2 \gamma$ 53. At which pH fruits and vegetables are divided into acidic and non-acidic for them (A) 4.5 γ (B) 5.5 | |
| (A) Controlled Atmospheric (CA) storage γ (B) Modified Atmospheric storage(C) Cold storage(D) Hypobaric storage52. During controlled atmospheric storage composition of which of the following set of controlled;(A) $O_2 + N_2$ (A) $O_2 + N_2$ (B) $CO_2 + N_2$ (C) $C_2H_4 + N_2$ (D) $CO_2 + O_2 \gamma$ 53. At which pH fruits and vegetables are divided into acidic and non-acidic for them(A) 4.5 γ (B) 5.5 | |
| (C) Cold storage(D)Hypobaric storage52. During controlled atmospheric storage composition of which of the following set of controlled ;(B) $CO_2 + N_2$ (A) $O_2 + N_2$ (B) $CO_2 + N_2$ (C) $C_2H_4 + N_2$ (D) $CO_2 + O_2$ 53. At which pH fruits and vegetables are divided into acidic and non-acidic for them (A)4.5 y(B)5.5 | mospheric (MA) |
| controlled ;(B) $CO_2 + N_2$ (A) $O_2 + N_2$ (B) $CO_2 + N_2$ (C) $C_2H_4 + N_2$ (D) $CO_2 + O_2$ y53.At which pH fruits and vegetables are divided into acidic and non-acidic for them(A)4.5 y(B)5.5 | storage |
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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 | | | | |
| (A) 0°C (B) 4°C y (C) 4°C (D) -7°C 1. Guava fruit is botanically known as (D) -7°C (A) Drupe (B) Sorosis (C) Berry y (D) Pome 72. Mostly dry fruit are rich in (B) Carbohydrates (C) Fats y (D) Vitamins 73. Red colour of tomato is due to (A) Anthocyanin (B) Xanthophyli (C) Lycopene y (D) Carotene (C) Xanthophyli (D) (C) Anthocyanin (B) SK Roy and DS Khurdiya y (C) Scarotene (C) 7.4 In onion pink colour is due to (A) Mathocyanin (B) St Roy and DS Khurdiya y (C) Azathophyli (D) Quercitin y 7. 7.5 Zaro energy cool chamber is developed by (A) Mango (B) St Roy and DS Khurdiya y (C) Rag and RN Singh (B) James Harrison (C) Gardene (C) (A) Mango | | | (D) | Mango |
| (C) 4°C (D) -7°C 71. Guava fruit is botanically known as (A) Drupe (B) Sorosis (A) Drupe (D) Pome 72. Mostly dry fruit are rich in (B) Carbohydrates (C) Fats y (D) Vitamins (D) 73. Red colour of tomato is due to (C) Anthocyanin (B) Xanthophyll (C) Lycopene y (D) Carotene (D) Carotene 74. In onion pink colour is due to (D) Quercitin y (D) 75. zero energy cool chamber is developed by (D) Quercitin y (D) 75. zero energy cool chamber is developed by (D) None of these (D) 76. RP Roy and DK Khurana (D) None of these (D) 76. Rere and Chicken disorder is associated with (D) Guava (D) 77. The membrane lipid hypothesis is given by: (D) Graham & Patterson (D) 78. The point at which the dried products just become lumpy is k-maradian (D) | | | | 490 |
| 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 | . , | | | |
| (A)Drupe(B)Sorosis(A)Portein(D)Pome72.Mostly dry fuit are rich in(B)Carbohydrates(A)Protein(B)Carbohydrates(C)Fats y(D)Vitamins73.Red colour of tomato is due to(A)(A)Anthocyanin(B)Xanthophyll(C)Lycopene y(D)Carotene74.Inoino pink colour is due to(A)(A)Anthocyanin(B)Carotene(C)Xanthophyll(D)Quercitin y75.Zero energy cool chamber is developed by(N)None of these(C)Xanthophyll(D)Quercitin y75.Zero energy cool chamber is associated with(B)Tomato(C)Rapes y(D)K Roy and DS Khurdiya y(C)Grapes y(D)Guava77.The membrane lipid hypothesis is given by:(B)Tomato(A)Margo(B)James Harrison(C)Raison & Lyons y(D)Gatery Point(A)Margo(D)Gatery Point(B)James Point which the dried products just become lumpy is known as(A)Danger Point y(B)Saturated Point y(C)Caturated Point(B)Satery Point y(C)Caturated Point(B)Satery Point y(C)Caturated Point(B)Satery Point y(C)Caturated Point(B)Satery Point y(C)Ca | . , | | (D) | -70 |
| (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 |
| 72.Mostly dry fuit are rich in(B)Carbohydrates(A)Protein(B)Vitamins73.Red colour of tomato is due to(A)(A)Anthocyanin(B)Xanthophyll(C)Lycopene y(D)Carotene74.In onion pink colour is due to(A)(A)Anthocyanin(B)Carotene(C)Xanthophyll(D)Querottin y75.Zero energy cool chamber is developed by(D)None of these(A)M R 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(B)Tomato(A)Margo(B)Tomato(C)Grapes y(D)Guava77.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 known as(A)Danger Point y(D)Safety Point79.A Point which have 5% Low RH than the Critical Point is:(A)Critical Point y(D)Caletorirchum79.Fungus which mostly grown on grapes(A)Geotrichum(B)Penicillium(C)Saturated Point(B)Cabalanin(C)Gatofferol y(D)Tocopherol81.Vitamin D is chemically known as(B) <td></td> <td></td> <td></td> <td></td> | | | | |
| (A)Protein(B)Carbohydrates(A)Fats y(D)Vitamins73.Red colour of tomato is due to(A)Anthocyanin(B)Xanthophyll(A)Anthocyanin(B)Xanthophyll(D)Carotene74.In onion pink colour is due to(A)Anthocyanin(B)Carotene(C)Xanthophyll(D)Quercitin y(D)(C)Xanthophyll(D)Quercitin y(D)(C)Xanthophyll(D)Quercitin y(D)(C)Xanthophyll(D)None of these(D)(C)Re y and DK Khurana(D)None of these(D)(C)Grapes y(D)Guava(D)Guava77.The membrane lipid hypothesis is given by:(A)Knam & Patterson78.The point at which the dried products just become Iump is known as(A)Danger Point(A)Danger Point y(D)Garbarm & Patterson78.The point at which the dried products just become Iump is known as(A)(A)Danger Point y(D)Safter Point(A)Danger Point y(D)Safter Point(A)Critical Point y(D)Safter Point Y(C)Saturated Point(D)Safter Point Y(C)Saturated Point(D)Safter Point Y(C)Saturated Point(D)Safter Point Y(C)Saturated Point(D)Safter Point Y(C)Saturated Point <t< td=""><td></td><td></td><td>(D)</td><td>Pome</td></t<> | | | (D) | Pome |
| (C)Fats y (D)Vitamins73.Red colour of tomato is due to(A)Anthocyanin(B)Xanthophyll(A)Anthocyanin(B)Carotene(A)74.In onion pink colour is due to(A)Anthocyanin(B)Carotene(A)Anthocyanin(B)Carotene(C)(C)Xanthophyll(D)Quercitin y (C)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 these(C)76.Hen and Chicken disorder is associated with(A)Mango(B)Tomato(A)Mango(B)Tomato(C)Graham & Patterson76.The membrane lipid hypothesis is given by:(A)Kild & West(B)Jarnes Harrison(C)Graison & Lyons y (D)Graham & Patterson(C)78.The point at which the dried products just become lump is known as(A)Danger Point(A)Danger Point y (D)Safety Point(C)79.A Point which have 5% Low RH than the CriticalPoint y (C)Safety Point y (C)Saturated Point y (D)Calledtrichum(C)(B)Foriguis which mostly grown on grapes(A)Geotrichum(B)Calledtrichum(A)Geotrichum(B)Cabalanin(C)Godalanin(C)(C)Safety Sy(D)Collectrichu | | | | Carbahydrataa |
| 73.Red colour of tomato is due to(A)(A)Anthocyanin(B)Xanthophyll(C)Lycopene y(D)Carotene74.In onion pink colour is due to(A)Anthocyanin(B)Carotene(A)Anthophyll(D)Quercitin y(D)Carotene(C)Xanthophyll(D)Quercitin y(D)Carotene(C)Xanthophyll(D)Quercitin y(D)Carotene(C)Xanthophyll(D)None of these(D)None of these76.Hen and Chicken disorder is associated with(D)None of these(D)(A)Margo(B)Tomato(C)Grapes y(D)(C)Grapes y(D)Guawa(D)Graham & Patterson77.The membrane lipid hypothesis is given by:(A)(A)Margo(B)(A)Klod & West(B)James Harrison(C)Graham & Patterson78.The point at which the dried products just become lumpy is known as(A)(A)(D)(A)Critical Point y(D)Safety Point(D)79.A Point which hase 5% Low RH than the Critical Point is:(A)Gety Point y(C)(A)Getrichum(B)Danger Point y(C)(C)Satuated Point(B)Caleitorichum(B)(B)Fernicillum(B)Caleitorichum(C)Satuated Point(B)Caleitorichum(G)Getrichum | . , | | | - |
| (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 |
| 74.In onion pink colour is due to(A)Anthocyanin(B)Carotene(C)Xanthophyll(D)Quercitin y75.Zero 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)Guava77.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 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(D)Safety Point(B)Danger Point y(C)Saturated Point(D)Safety Point80.Fungus which mostly grown on grapes(A)Geotrichum(A)Geotrichum(B)Panicillium(C)Safety Forl y(D)Collectorichum81.Vitamin D is chemically known as(A)Cabalanin(C)Sa [*] C(B)84°C(C)Sa [*] C(B)84°C(C)Sa [*] C(B)84°C(G)Sione at a temperature of(A)(A)75°C(B)84°C(C)Sa [*] C <td></td> <td></td> <td></td> <td></td> | | | | |
| (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 |
| 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)77. 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 Point(C)Safety Point(C)79. A Point which have 5% Low RH than the Critical Point is:(A)Critical Point(D)Safety Point80. Fungus which mostly grown on grapes(A)Geotrichum(B)Penicillium(C)Saturated Point(D)Collectorichum81. Vitamin D is chemically known as(A)Retinol(B)Cabalanin(C)Calciferol y(D)Tocopherol82. Lye peeling is done at a temperature of(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) | | | | |
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| (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)(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:(B)Danger Point y (C)Saturated Point(D)Safety Point79.A Point which have 5% Low RH than the Critical Point is:(D)Safety Point79.A Point which have 5% Low RH than the Critical Point is:(D)Safety Point70.Saturated Point(D)Safety Point80.Fungus which mostly grown on grapes(D)Collectrichum81.Vitamin D is chemically known as(D)Collectorichum81.Vitamin D is chemically known as(D)Cabalanin(C)Galiferol y (D)Tocopherol82.Lye peeling is done at a temperature of(A)A5°C(G)93°C y (D)105°C83.Which of the following is associated with 'browning'(B)Cabbage(G)Gauiflower y (D)Citrus84.Which c | | | | CK Day and DC Khurdiya |
| 76. Hen and Chicken disorder is associated with(A) Mango(B)Tomato(C) Grapes γ (D)Guava77. The membrane lipid hypothesis is given by:(B)James Harrison(A) Kidd & West(B)James Harrison(C) Raison & Lyons γ (D)Graham & Patterson78. The point at which the dried products just become lumpy is known as(A)(A) Danger Point(B)Saturated Point(C) Critical Point γ (D)Safety Point79. A Point which have 5% Low RH than the Critical Point is:(D)Safety Point γ (C) Saturated Point(D)Safety Point γ (C) Saturated Point(D)Collectorichum80. Fungus which mostly grown on grapes(D)Collectorichum(A) Geotrichum(B)Penicillium(C) Bortytis γ (D)Collectorichum81. Vitamin D is chemically known as(B)Cabalanin(C) Calciferol γ (D)Tocopherol82. Lye peeling is done at a temperature of(D)105°C(A) Apple(B)Cabbage(A) Apple(B)Cabbage(C) Gauiflower γ (D)Citrus(A) Apple(B)Cabbage(A) Apple(B)Cabbage(A) Apple(B)Orange | | - | | |
| (A)Mango(B)Tomato(C)Grapes y(D)Guava77.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 Imprise ImpriseSaturated Point(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:(B)Danger Point y(A)Critical Point(D)Safety Point y(C)Saturated Point(D)Collectrichum8.Fungus which mostly grown on grapes(D)Collectrichum14.Vitamin D is chemically known as(B)Cabalanin(C)Satorff y(D)Collectorichum15.Lye peeling is done at a temperature of(D)Socopherol16.J's'C y(D)Its''(A)Apple(B)Cabbage(G)Suthich of the following is associated with 'browning' disorderCabbage(A)Apple(B)Cabbage(A) <t< td=""><td></td><td></td><td>(D)</td><td>None of these</td></t<> | | | (D) | None of these |
| (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)(A)Danger Point(B)Saturated Point(C)Gritical 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 Point79. A Point which mostly grown on grapes(B)Penicillium(A)Geotrichum(B)Penicillium(C)Botrytis y (D)Collectorichum81.Vitamin D is chemically known as(B)Cabalanin(C)Galiferol y (D)Tocopherol82.Lye peeling is done at a temperature of(A)75°C(A)75°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)Blue(A)Blue(B)Cange | | | | Tomoto |
| 77. The membrane lipid hypothesis is given by:(A)Kild & West(B)James Harrison(A)Kild & West(B)Graham & Patterson(C)Raison & Lyons y(D)Graham & Patterson78. The point at which the dried products just become lumpy is known as(A)(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(D)Collectorichum81. Vitamin D is chemically known as(B)Penicillium(C)Gabrytis y(D)Collectorichum81. Vitamin D is chemically known as(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)(A)Apple(B)Cabbage(C)Cauliflower y(D)Citrus84. Which colour is considered as warm colour:(A)Mange(A)Blue(B)Orange | | - | | |
| (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 Point(D)Safety Point79. A Point which have 5% Low RH than the Critical Point is:(A) Critical Point y(D)Safety Point y(C) Saturated Point(B)Danger Point y(C)Saturated Point so(C) Saturated Point(D)Safety Point(D)Safety Point80. Fungus which mostly grown on grapes(D)Collectorichum(A) Geotrichum(B)Penicillium(C) Botrytis y(D)Collectorichum81. Vitamin D is chemically known as(A)Retinol(B)Cabalanin(C) Calciferol y(D)Tocopherol82. Lye peeling is done at a temperature of(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)Orange(A)(A)(A) Blue(B)(C)(C)(C)(C)(C) | | | (D) | Guava |
| (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 |
| 78. The point at which the dried products just become lumpy is known as(A) Danger Point(B)Saturated Point(C) Critical Point γ (D)Safety Point79. A Point which have 5% Low RH than the Critical Point is:(A)Critical Point(B)Danger Point γ (A) Critical Point(B)Danger Point γ (C)Saturated Point(D)Safety Point(C) Saturated Point(D)Safety Point(D)Safety Point80. Fungus which mostly grown on grapes(A)Geotrichum(B)Penicillium(C) Botrytis γ (D)Collectorichum81. Vitamin D is chemically known as(A)Retinol(B)Cabalanin(C) Calciferol γ (D)Tocopherol82. 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' disorderCabbage(C) Cauliflower γ (D)Cabbage(C)Cauliflower γ (A) Apple(B)Cabbage(C)Cauliflower γ (A) Blue(B)Cabbage(D)Citrus | . , | | . , | |
| (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(B)Danger Point y (C) Saturated Point(D)Safety Point(C)Saturated Point y (C)Saturated Point y (C) Saturated Point(D)Safety Point(D)Safety Point80. Fungus which mostly grown on grapes(A)Geotrichum(B)Penicillium(C) Botrytis y (D)Colletotrichum81. Vitamin D is chemically known as(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(B)Cabbage(A) Apple(B)Cabbage(C) Cauliflower y (D)Citrus84. Which colour is considered as warm colour:(B)Orange | | | | |
| (C) Critical Point y(D)Safety Point79. 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(D)Safety Point80. Fungus which mostly grown on grapes(B)Penicillium(C) Botrytis y(D)Collectorichum81. Vitamin D is chemically known as(B)Cabalanin(C) Calciferol y(D)Tocopherol82. Lye peeling is done at a temperature of(A) 75°C(B)84°C(C) 93°C y(D)105°C83. Which of the following is associated with 'browning' disorder(B)Cabbage(A) Apple(B)Cabbage(C)Cauliflower y(D)(A) Apple(B)Cabbage(A)(A) Blue(B)Cabbage(B) | | | | |
| 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 | | - | | |
| Point is: (A) Critical Point(B)Danger Point y(C) Saturated Point(D)Safety Point80. Fungus which mostly grown on grapes(D)Safety Point(A) Geotrichum(B)Penicillium(C) Botrytis y(D)Collectorichum81. Vitamin D is chemically known as(D)Cabalanin(C) Calciferol y(D)Tocopherol82. Lye peeling is done at a temperature of(D)Tocopherol82. Lye peeling is done at a temperature of(D)105°C83. Which of the following is associated with 'browning' disorder(A)Apple(A) Apple(B)Cabbage(C) Cauliflower y(D)Citrus84. Which colour is considered as warm colour:(B)Orange | | | (D) | Salety Folint |
| (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 |
| (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(B)(A) 75° C(B) 84° C(C) 93° C y(D) 105° C83. Which of the following is associated with 'browning' disorder(B)Cabbage(A) Apple(B)Cabbage(C) Cauliflower y(D)Citrus84. Which colour is considered as warm colour:(B)Orange | (C) | Saturated Point | (D) | Safety Point |
| (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(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 y (D)Citrus84. Which colour is considered as warm colour:(B)Orange | 80. | Fungus which mostly grown on grapes | | |
| 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) | |
| (A) Retinol(B)Cabalanin(C) Calciferol γ (D)Tocopherol82. Lye peeling is done at a temperature of(B) 84° C(A) 75° C(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 | (C) | Botrytis y | (D) | Colletotrichum |
| (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 | | | |
| Posted by Ghanshyam Abrol at 5:52 PM G+1 +4 Recommend this on Google Labels: Food Science, MCQ, Objective Type Questions for NET, Postharvest | | | | | | |
| 1 comment: | | | | | | |
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