Assignment 10

DUE BY 2019-10-06, 22:59 IST.

The due date for submitting this assignment has passed. An extension may be granted if you contact the assignment manager before the due date.

Assignment 10 - Food Biosensors, Types of Functional Foods: Probiotics and Nutraceuticals

Question 1:
1. The sensors are classified on the basis of
   A. recognition materials
   B. signal transmission
   C. physical changes
   D. all of the above
   [1 point]
   No, the answer is incorrect. Answer: D.

Question 2:
2. Which one of the following is not a performance parameter to be looked into before selecting a sensor?
   A. sensitivity
   B. range
   C. selectivity
   D. repeatability
   [1 point]
   No, the answer is incorrect. Answer: A.

Question 3:
3. The ability of the sensors to give same output signal when same input signal is applied again and again is known as
   A. accuracy
   B. sensitivity
   C. repeatability
   D. stability
   [1 point]
   No, the answer is incorrect. Answer: C.

Question 4:
4. Surface Plasmon Resonance (SPR) sensors work based on the principle of
   A. refraction indices
   B. chemical interactions
   C. partial differential
   D. selection in education sections
   [1 point]
   No, the answer is incorrect. Answer: D.

Question 5:
5. Which one of the following is a false statement?
   A. Agar acting as a matrix
   B. Biochemical interactions
   C. Physical interactions
   D. all of the above
   [1 point]
   No, the answer is incorrect. Answer: C.

Question 6:
6. Which one of the following is an example of "host-biofilm"?
   A. a. probiotics
   B. b. prebiotics
   C. c. probiotics
   D. d. all of the above
   [1 point]
   No, the answer is incorrect. Answer: D.

Question 7:
7. Bacteria commonly used as probiotics are
   A. i. lactic acid bacteria
   B. ii. creatine kinase
   C. ii. histidine kinase
   D. none of the above
   [1 point]
   No, the answer is incorrect. Answer: A.

Question 8:
8. A probiotic is
   A. antibiotic
   B. prebiotic
   C. probiotic
   D. all of the above
   [1 point]
   No, the answer is incorrect. Answer: A.

Question 9:
9. Vitamin D deficiency can cause
   A. rickets
   B. arthritis
   C. osteoporosis
   D. bone diseases
   [1 point]
   No, the answer is incorrect. Answer: A.

Question 10:
10. Under the Dietary Act, who is responsible for determining that the dietary supplements are safe?
   A. FDA
   B. Food and Drug Administration
   C. Health Canada
   D. Food Safety and Standards Authority of India
   [1 point]
   No, the answer is incorrect. Answer: C.

Question 11:
11. Barley is a common ingredient in
   A. probiotics
   B. prebiotics
   C. probiotics
   D. all of the above
   [1 point]
   No, the answer is incorrect. Answer: D.

Question 12:
12. Which of the following food is a source of high phenolic acid?
   A. apple
   B. citrus
   C. blueberry
   D. all of the above
   [1 point]
   No, the answer is incorrect. Answer: D.