Assignment 1

The due date for submitting this assignment has passed.
As per our records, you have not submitted this assignment.

Due: 2018-08-14, 23:59 IST.

1. What is the following an example of: non-protein breakdown? 1 point
   a. Egg
   b. Nucleic acid
   c. Salt
   d. Fish
   
   **Correct Answer:** b.

2. High temperature (short-term) of instant milk at 52°C is for: 1 point
   a. 30 seconds
   b. 15 seconds
   c. 30 seconds
   d. 30 minutes
   
   **Correct Answer:** a.

3. Why bleaching of fruits are often done in calcium? 1 point
   a. Anesthetic enzyme
   b. To reduce softening of the fruit tissue
   c. To avoid discoloration
   d. To improve tasty quality
   
   **Correct Answer:** b.

4. Efficiency of bleaching is measured through: 1 point
   a. Permeability activity
   b. Liquefaction activity
   c. Peroxide activity
   d. Any other activity
   
   **Correct Answer:** b.

5. Blood products are kept in saline water to prevent: 1 point
   a. Separation
   b. Mechanical denaturation
   c. Drying
   d. Non-enzymic browning
   
   **Correct Answer:** c.

6. What is the energy (calorie) available from carbohydrates? 1 point
   a. 1
   b. 4
   c. 8
   d. 12
   
   **Correct Answer:** b.

7. Canning is also sometimes called as: 1 point
   a. Sterilization
   b. Dehydration
   c. Drying
   d. Caramelization
   
   **Correct Answer:** a.

8. To increase the stability of chymotrypsin during bleaching, which chemicals are being used? 1 point
   a. Sodium carbonate and Calcium oxide
   b. Sodium chloride and Calcium oxide
   c. Calcium carbonate and Sodium carbonate
   d. None of the above
   
   **Correct Answer:** a.

9. Which is the highest energy bleeding blood component? 1 point
   a. Creatine
   b. Iron
   c. Protein
   d. Iron
   
   **Correct Answer:** d.

10. What is the indicator enzyme for starches isomaltization of milk? 1 point
    a. Maltase
    b. Phosphorus
    c. Lactic acid
    d. Amylase
    
    **Correct Answer:** b.