Unit 13 - Week 11

Assignment 11

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

Due on 2019-04-17, 23:59 IST.

1) Match the fortification programs (A, B, C) given in column I with their examples (i, ii, iii) in the column II.

<table>
<thead>
<tr>
<th>Column I</th>
<th>Column II</th>
</tr>
</thead>
<tbody>
<tr>
<td>A. Mass fortification</td>
<td>(i) Fortified breakfast cereals</td>
</tr>
<tr>
<td>B. Targeted fortification</td>
<td>(ii) Salt iodization</td>
</tr>
<tr>
<td>C. Market driven fortification</td>
<td>(iii) Vitamin enriched vanaspati (Dalda)</td>
</tr>
</tbody>
</table>

a. A-(ii), B-(iii) C-(i)  
b. A-(iii), B-(ii) C-(i)  
c. A-(ii), B-(i) C-(ii)  
d. A-(ii), B-(i) C-(iii)  

No, the answer is incorrect.  
Score: 0  
Accepted Answers:  
a.

2) Which among the following is not an iron source currently used in food fortification?

a. $\text{Fe}_3\text{(PO}_4\text{)}_2\times9\text{H}_2\text{O}$
3. .......... and .......... are semi essential amino acid in human diet?

- a. His & Arg
- b. Cys and Tyr
- c. Trp & Val
- d. Ile & Met

No, the answer is incorrect.
Score: 0
Accepted Answers: 
d.

4. Which of the following emulsifying agent is used in the formulation of RTE food pastes?

- a. Lecithin
- b. mono & diglycerides
- c. Both lecithin and mono/diglycerides
- d. Neither lecithin nor mono/diglycerides

No, the answer is incorrect.
Score: 0
Accepted Answers: 
c.

5. ............... is the process of increasing the density of vitamins and minerals in a crop through conventional plant breeding.

- a. Bio-fortification
- b. Bio-enrichment
- c. Bio-activation
- d. Bio-supplementation

No, the answer is incorrect.
Score: 0
Accepted Answers: 
c.
6) No, the answer is incorrect.
Score: 0
Accepted Answers:

As per FSSAI (2016) guidelines, the level of fortification of vitamin B12 in fortified rice kheer should be ..........μg/100g.

a. 4.25-5.5
b. 5.5-7.5
c. 7.5-12.5
d. 12.5-16.3

No, the answer is incorrect.
Score: 0
Accepted Answers:

c.

7) Match the raw material used in high energy RTE food paste (A, B, C) given in column I with the equipment involved in the respective unit operations (i, ii, iii) in the column II.

<table>
<thead>
<tr>
<th>Column I</th>
<th>Column II</th>
</tr>
</thead>
<tbody>
<tr>
<td>A. Dehulled roasted soybean</td>
<td>(i) Henschel mixer</td>
</tr>
<tr>
<td>B. Split peanut</td>
<td>(ii) Burr mill</td>
</tr>
<tr>
<td>C. Roasted maize flour</td>
<td>(iii) Gyro sifter</td>
</tr>
</tbody>
</table>

a. A-(ii), B-(iii) C-(i)
b. A-(iii), B-(ii) C-(i)
c. A-(iii), B-(i) C-(ii)
d. A-(i), B-(i) C-(iii)
No, the answer is incorrect.
Score: 0
Accepted Answers:
d.

8) ............................. is used for the final mixing of powdered ingredient and oil seed paste during production of RTE food pastes.

   a. Hensel mixer  
   b. Gyro shifter  
   c. Blade mixer  
   d. Ploughshare mixer

No, the answer is incorrect.
Score: 0
Accepted Answers:
d.

8) Maximum permissible level of aflatoxin content in ready-to-eat (RTE) food paste is ........ppb.

   a. 2  
   b. 3  
   c. 4  
   d. 5

No, the answer is incorrect.
Score: 0
Accepted Answers:
d.

10)
Match the terms related to fortification (A, B, C, D) given in column I with their definition (i, ii, iii, iv) in the column II.

<table>
<thead>
<tr>
<th>Column I</th>
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</tr>
</thead>
<tbody>
<tr>
<td>A. Standardization</td>
<td>(i) Nutrient addition to substitute product to the levels found in food</td>
</tr>
<tr>
<td>B. Substitution</td>
<td>(ii) Replacement of the losses incurred during processing</td>
</tr>
<tr>
<td>C. Enrichment</td>
<td>(iii) Addition to compensate for variations in nutrient content</td>
</tr>
<tr>
<td>D. Restoration</td>
<td>(iv) Increasing the level of nutrients present to make the food richer source</td>
</tr>
</tbody>
</table>

a. A-(ii), B-(iii) C-(i) D-(iv)
b. A-(iii), B-(ii) C-(i) D-(iv)
c. A-(ii), B-(i) C-(iv) D-(ii)
d. A-(ii), B-(iv) C-(iii) D-(i)

1 point

No, the answer is incorrect.
Score: 0
Accepted Answers:
c.

11) Which of the following statement is false with respect to the effect of roasting of grains?

a. Roasted grain flour have higher browning index than raw grain flour.
b. In roasted sample starch granules are largely deformed.
c. Roasted grain flour have more compact, tightly packed and smooth structure than raw grain flours.
d. Roasting increases protein digestibility.

No, the answer is incorrect.
Score: 0
Accepted Answers:
c.
12) Which of the following statement is true with respect to balancing of amino acids?

a. ‘Lys’ and ‘Met’ are abundant amino acids in cereals.

b. ‘Trp’ is the limiting amino acids in legumes.

c. Egg contains all the amino acids in balanced quantity.

d. ‘Arg’ is lower in cereals compared with their amounts in proteins of animal origin.

No, the answer is incorrect.
Score: 0
Accepted Answers: c.

13) From the following sketch diagram identify the machine used for milling of grains.

a. Attrition mill

b. Hammer mill

c. Ball mill

d. Burr mill

No, the answer is incorrect.
Score: 0
Accepted Answers: a.
Match the rice fortification technologies (A, B, C) given in column I with their examples (i, ii, iii) in the column II.

<table>
<thead>
<tr>
<th>Column I</th>
<th>Column II</th>
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</thead>
<tbody>
<tr>
<td>A. Extrusion</td>
<td>(i) Use of the electrostatic forces between rice surface micro-nutrients</td>
</tr>
<tr>
<td>B. Coating</td>
<td>(ii) Kernel is highly visible in rice blend</td>
</tr>
<tr>
<td>C. Dusting</td>
<td>(iii) Better retention of nutrients</td>
</tr>
</tbody>
</table>

a. A-(ii), B-(ii) C-(i)  
b. A-(iii), B-(ii) C-(i)  
c. A-(iii), B-(i) C-(ii)  
d. A-(ii), B-(i) C-(iii)

No, the answer is incorrect.  
Score: 0  
Accepted Answers:  
b.

15) Which among the following statement is false with respect to the loss of nutrient in fortified food during processing?

a. Vitamin losses in aseptically processed foods are attributed to be in dissolved and headspace oxygen.  
b. Loss of vitamin B₁₂ during irradiation of whole grains is small.  
c. Vitamin B₁₂ loss is less during irradiation of milled grains.  
d. Losses of vitamin can be reduced by exclusion of oxygen during irradiation and storage.

No, the answer is incorrect.  
Score: 0  
Accepted Answers:  
c.
Which among the following is the proper sequence of steps involved in CIP process?

- a. Elimination of accumulated organic matter &gt; Elimination of mineral deposits and neutralization of any residual caustic &gt; Pushing out residual acid and salts &gt; Washing off residual caustic
- b. Pushing out residual acid and salts &gt; Elimination of mineral deposits and neutralization of any residual caustic &gt; Washing off residual caustic &gt; Elimination of accumulated organic matter
- c. Elimination of accumulated organic matter &gt; Wash off residual caustic &gt; Elimination of mineral deposits and neutralization of any residual caustic &gt; Pushing out residual acid and salts
- d. Inactivation of microorganisms &gt; Elimination of accumulated organic matter &gt; Washing off residual caustic &gt; Pushing out residual acid and salts &gt; Elimination of mineral deposits and neutralization of any residual caustic

No, the answer is incorrect.
Score: 0
Accepted Answers: c.

17) Rice varieties containing high ................... and low................., respectively are appropriate for making rice noodles.

- a. Amylose concentration, gelatinization temperature
- b. Amylose concentration, gel consistency
- c. Amylopectin concentration, gelatinization temperature
- d. Amylopectin concentration, gel consistency

No, the answer is incorrect.
Score: 0
Accepted Answers: a.
Which of the following statement is false with respect to the fortified rice kernel (FRK)?

a. The structure of FRK is significantly different from natural rice kernels.
b. The FRK had an amorphous structure.
c. The added nutrients are embedded in the kernel matrix.
d. Nutrients largely remain unaffected in FRK by post processing treatments

No, the answer is incorrect.
Score: 0
Accepted Answers: 

b.

19) Binding properties of RTE food paste is improved by addition of ............... 

a. Emulsifying agent
b. Antioxidant
c. Vegetable oil
d. Sugar

No, the answer is incorrect.
Score: 0
Accepted Answers: 
a.

20) ................. is the extra added amount of nutrient so that the anticipated level of the nutrient at the end of the product's shelf life is in accordance with the level indicated on the label.

a. Overlife
b. Overage
c. Overrun
d. Overtake

No, the answer is incorrect.
Score: 0
Accepted Answers: 
b.