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Friday, January 6, 2012

## Objective Type Questions for NET (Postharvest/ Food Science)

### Objective Type Questions for NET (Postharvest/ Food Science)

#### Objective type of questions : NET only

- Carbohydrate content in potato is:
 

(A) 12%	(B) 22% y
(C) 32%	(D) 42%
- Which refrigerant is commonly used in cold storage in our country
 

(A) Ethylene	(B) Carbide
(C) Ammonia y	(D) Sodium Benzoate
- Mango variety having strong flavour is
 

(A) Dashart	(B) Sindhu
(C) Langra y	(D) Fazli
- Pineapple variety suitable for canning is :
 

(A) Queen	(B) Kew y
(C) Mauritius	(D) Cayenne
- Richest source of Riboflavin is :
 

(A) Papaya	(B) Mango
(C) Bael y	(D) Karonda
- Richest source of iron is:
 

(A) Mango	(B) Bael
(C) Pomegranate	(D) Dry Karonda y
- Which one of the following is a Climacteric type of fruit ?
 

(A) Banana y	(B) Citrus
(C) Litchi	(D) Grape
- Which of the following is non-Climacteric type of fruit ?
 

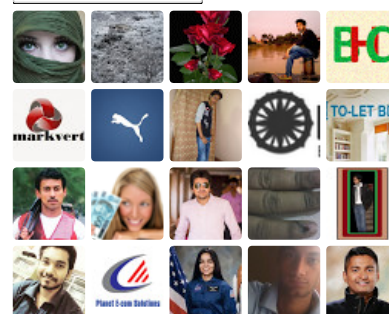
(A) Pineapple	(B) Litchi
(C) Grape	(D) All of these y
- "Most suitable packaging material" for cut flowers is :
 

(A) Wooden boxes	(B) Plastic boxes
(C) Cardboard boxes y	(D) Caretes

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ARS, NET coaching and notes. ARS, NET (AGRICULTURAL RESEARCH SERVICE / NATIONAL ELIGIBILITY TEST): ICAR Preliminary Examination – It is...

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10. Emission of Ethylene during transportation of cut flowers cause a disorder which called as:
- (A) Bud opening (B) **Sleepiness** y  
(C) Bent neck (D) Calyx splitting
11. First commodity for which grading and marketing rules 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) **0°C with 85-90% RH** y (B) 15°C with 60-80% RH  
(C) 15 °C with 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** y  
(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<sub>2</sub>H<sub>4</sub>)  
(C) GA, (D) All of these
18. Melons for distant marketing are 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** y  
(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°C** y
22. Tomato fruits for processing, are picked at:
- (A) Pink stage (B) **Hard ripe stage** y  
(C) Over ripe stage (D) Mature stage
23. For longer storage of cucumber fruits, the temperature should be
- (A) 5°C (B) 10°C  
(C) **20°C** y (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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- Which pigment is present in tomato – Lycopene
- The discoverer of microbial world was : ...

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Uttarakhand AAO & ADO (Agriculture Development Officer) Result has been announced on 23/12/2011. Uttarakhand is announcing recruitment in ...

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

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40. O<sub>2</sub> 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°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  
(C) **15-16°C** y (D) 20-21°C
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  
(C) 5% (D) 6%
45. Vitamin which is not found in Fruits and Vegetables is :
- (A) Vitamin A (B) Vitamin B<sub>1</sub>  
(C) Vitamin B<sub>6</sub> (D) **Vitamin B<sub>12</sub>** y
46. Best maturity indices of orange is :
- (A) TSS (B) Sugar %  
(C) Acid % (D) **Brix : acid ratio** y
47. Bacteria which is used to absorb ethylene from storage chamber is:
- (A) Agrobacterium (B) **Mycobacterium** y  
(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 which crop 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 that of normal atmosphere and a precise control is maintained over the atmospheric composition during storage period is known as :
- (A) **Controlled Atmospheric (CA) storage** y (B) Modified Atmospheric (MA) storage  
(C) Cold storage (D) Hypobaric storage
52. During controlled atmospheric storage composition of which of the following set of gases is controlled ;
- (A) O<sub>2</sub> + N<sub>2</sub> (B) CO<sub>2</sub> + N<sub>2</sub>  
(C) C<sub>2</sub>H<sub>4</sub> + N<sub>2</sub> (D) **CO<sub>2</sub>+ O<sub>2</sub>** y
53. At which pH fruits and vegetables are divided into acidic and non-acidic for thermal processing:
- (A) **4.5** y (B) 5.5  
(C) 6.5 (D) 7.5

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  
(C) **Strawberry** y (D) Cherry
56. Calliper grade is the maturity measurement for :
- (A) Apple (B) Mango  
(C) **Banana** y (D) Pineapple
57. Formation of abscission 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 biodegradable 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 as ripen
- (A) Cytokinin (B) GA<sub>3</sub>  
(C) **Ethylene** y (D) IAA
65. Bitterness in Citrus juice is due to
- (A) Sugar (B) Acid  
(C) Glucosides (D) Vitamins
66. Bitterness in peach is due to
- (A) Sugar (B) Malic acid  
(C) Hydrocyanin (D) **Prunasin acid** y
67. Among the following, which is best maturity index for Grape
- (A) Size (B) Shape  
(C) Colour (D) **TSS** y
68. Toddy from coconut is prepared by :
- (A) Yeast (B) Bacteria  
(C) Fungi (D) **Fermentation** y

69. Which of the following is non-climacteric fruit ?  
 (A) Apple (B) Banana  
**(C) Grape** (D) Mango
70. Maximum density of water is at a temperature of :  
 (A) 0°C (B) **4°C**  
 (C) 4°C (D) -7°C
71. Guava fruit is botanically known as  
 (A) Drupe (B) Sorosis  
**(C) Berry** (D) Pome
72. Mostly dry fruit are rich in  
 (A) Protein (B) Carbohydrates  
**(C) Fats** (D) Vitamins
73. Red colour of tomato is due to  
 (A) Anthocyanin (B) Xanthophyll  
**(C) Lycopene** (D) Carotene
74. In onion pink colour is due to  
 (A) Anthocyanin (B) Carotene  
 (C) Xanthophyll **(D) Quercetin**
75. Zero energy cool chamber is developed by  
 (A) M K Rai and RN Singh **(B) SK Roy and DS Khurdiya**  
 (C) RP Roy and DK Khurana (D) None of these
76. Hen and Chicken disorder is associated with  
 (A) Mango (B) Tomato  
**(C) Grapes** (D) Guava
77. The membrane lipid hypothesis is given by:  
 (A) Kidd & West (B) James Harrison  
**(C) Raison & Lyons** (D) Graham & Patterson
78. The point at which the dried products just become lumpy is known as  
 (A) Danger Point (B) Saturated Point  
**(C) Critical Point** (D) Safety Point
79. A Point which have 5% Low RH than the Critical Point is:  
 (A) Critical Point **(B) Danger Point**  
 (C) Saturated Point (D) Safety Point
80. Fungus which mostly grown on grapes  
 (A) *Geotrichum* (B) *Penicillium*  
**(C) Botrytis** (D) *Colletotrichum*
81. Vitamin D is chemically known as  
 (A) Retinol (B) Cabalanin  
**(C) Calciferol** (D) Tocopherol
82. Lye peeling is done at a temperature of  
 (A) 75°C (B) 84°C  
**(C) 93°C** (D) 105°C
83. Which of the following is associated with 'browning' disorder  
 (A) Apple (B) Cabbage  
**(C) Cauliflower** (D) Citrus
84. Which colour is considered as warm colour:  
 (A) Blue (B) Orange  
 (C) Green (D) Violet

85. What is the threshold level of ethylene in fruit and vegetable:
- (A) **0.01  $\mu\text{L/L}$**  y (B) 0.02  $\mu\text{L/L}$   
(C) 0.03  $\mu\text{L/L}$  (D) 0.04  $\mu\text{L/L}$
86. Which of the following is a rapid precooling method :
- (A) Forced air Cooling (B) **Hydro Cooling** y  
(C) Vacuum Cooling (D) Evaporative Cooling
87. In cucumber, chilling- injury symptoms are 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) Citrus
90. Under normal conditions Orchid can be stored upto 2 weeks at
- (A) 2-4°C (B) **5-7°C** y  
(C) 10-12°C (D) 1°C

Posted by [Ghanshyam Abrol](#) at 5:52 PM 

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**Arturo L.Fair** said...

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February 11, 2012 at 12:53 AM

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