

Q-1 Detection of skim milk powder in milk by nitric acid gives which colour

- A orange B red C yellow D blue

Q- 2 Minimum area of manufacturing premises excluding store and office space in square meter for small scale (category -A) production should be

- A 25 B 60 C 100 D 300

Q- 3 ACCORDING TO FPO-1955, Minimum % of FRUIT JUICE in the fruit nectar (excluding orange and pineapple) nectar is

- A 15 B 20 C 11 D 13

Q- 4 ACCORDING TO Mixed Masala Powders Grading and Marking Rules 2000, MAXIMUM MOISTURE CONTENT PERCENT BY MASS FOR Standard Grade Chicken Masala IS

- A 36 B 40 C 10 D 25

Q-5- ACCORDING TO Food Adulteration Act/ Rules, 1954. the MOULDS FOR CHICKEN MASALA SHOULD BE down below.

- A -10^6 per gram (Maximum)
B -10^4 per gram (Maximum)
C -10^3 per gram (Maximum)
D -NONE

Q-6 Which of the following is NOT correct regarding Prohibition of import of certain articles of food IN INDIA according to Prevention of Food Adulteration Act & Rules 1954

- A) any adulterated food
B) any packed licenced food
C) any article of food for the import of which a licence is prescribed, except in accordance with the conditions of the licence
D) any article of food in contravention of any other provision of this Act or of any rule made there under.

Q-7 Which one is not A Function OF CENTRAL FOOD LABORATORY

- A. analysis of samples of food sent by any officer or authority authorized by the Central Government
B. investigations for the purpose of fixation of standard of any article of food

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C. investigation, in collaboration with the laboratories of Public Analysts in the various States and such other laboratories
D NONE

Q-8 How much Quantity of Saffron (sample) to be sent to the public analyst

A 5.0GM B 2.5GM C 10GM D 20GM

Q-9 Package of food to carry a label must contain

- A. the name, trade name
- B. description of food contained in the package
- C. the names of ingredients used in the product in descending order
- D. ALL

Q-10 WHICH OF THE FOLLOWING IS NOT TRUE

- A Labels not to contain reference to Act or Rules contradictory to required particulars
- B Labels not to use words implying recommendations by medical profession
- C Imitations should be marked "pure"
- D ALL

Q-11 Packing And Labelling Of Infant Milk Substitute And Infant Food Comes Under Which Section Of PFA Act 1954

A - 37C B- 37A C- 37B D - 37D

Q-12 Form NO. of labels FOR Coffee-chicory Mixture ACCORDING TO PFA ACT 1954

A - G B- J C- V D - A

Q-13 Sodium salts of lactic acid is

A - Class I Preservative B- Class II Preservative C- BOTH D - NONE

Q-14 According to SCHEDULE - II OF Ghee Grading and Marking Rules, 1938. Color of the circular border of the lable STANDARD Grade is

A. RED B. GREEN C. CHOCOLATE D. BLUE

Q-15 According to SCHEDULE III-B OF Ghee Grading and Marking Rules, 1938, Polenske value for special grade ghee in summer must be found in between

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B. A 0.5-1.2 B 0.5-1.0 C 1.5-2.0 D 2.5-3.0

Q-16 Maximum Limit of Saccharin Sodium IN CHOCOLATE (White, Milk, Plain, Composite and Filled) The ACCORDING TO Prevention of Food Adulteration Rules, 1955

A. A 500ppm B 1500ppm C 900ppm D 700ppm

Q-17 Maximum Limit of Acesulfame Potassium IN Synthetic Syrup for dispenser, ACCORDING TO Prevention of Food Adulteration Rules, 1955

A 5000 ppm B 1500 ppm C 8000 ppm D 750ppm

Q-18 WHICH TYPE OF containers ARE unfit for human consumption when used in the preparation, packaging and storing of food.

- A containers which are rusty
- B enamelled containers which have become chipped and rusty
- C copper or brass containers which are not properly tinned
- D ALL

Q-19 Sale of insect damaged dry fruits and nuts ARE PROHIBITED IF THEY

- A contain more than 5.1 per cent of insect-damaged fruits and nuts,
- B contain more than 4.1 per cent of insect-damaged fruits and nuts
- C contain more than 2.5 per cent of insect-damaged fruits and nuts
- D contain more than 0.5 per cent of insect-damaged fruits and nuts

Q-20 THE MAXIMUM PERMISSIBLE QUANTITY OF Benzoic acid IN Pickles and chutneys made from fruit or vegetables IS

A. 250 ppm B 1500 ppm C 3000 ppm D 750ppm

Q-21 WHICH OF THE FOLLOWING SHOULD NOT BE added to any infant food

A nitrate B nitrite C BOTH D NONE

Q-22 Ethyl gallate, Propyl gallate and Octyl gallate all these antioxidants when used in combination for food products not exceeding in concentration of

A 0.01 per cent B 0.02 per cent C 0.05 per cent D 0.08 per cent

Q-23 Metabolic acidosis is due to:

- a) Increase in HCO_3^-
- b) Decrease in HCO_3^-
- c) Decrease in H_2CO_3
- d) Increase in H_2CO_3

Q-24 Minimum area of manufacturing premises excluding store and office space in square meter for small scale (category -B) production should be

A 25 B 60 C 150 D 300

Q-25 Nitrogenous base present in Lecithin

- a) Choline.
- b) Ethanolamine
- c) Inositol.
- d) Serine

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