

B.Sc. Food Technology and Management
B.Sc. part – III (Semester VI) Examination 2019-20

1. _____ causes enzymatic browning in fruits and vegetables.

A) **Poly phenol oxidase**

B) Catalase

C) Lipase

D) Amylase

2. Insulin is produced by _____ of langerhans of Pancreas.

a. **β -cells**

b. α -cells

c. γ -cells

d. None of the above

3. In the citrus fruits the waste materials obtained from _____

a) Peels

b) Rags

c) Seeds

d) **All of them**

4. Fish skeleton is made up of _____

a) Bones

b) Cartilage

c) **Both a & b**

d) None

5. Flavouring adjuncts added in puffed cereals are _____.

a) Sugar

c) Salt

b) Malt syrup

d) **All of above**