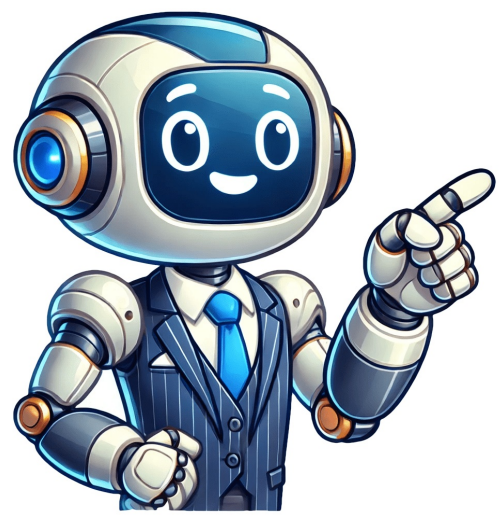


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Food chemistry exam questions and answers

Which of the following is an example of a saturated fat? Which compound provides the characteristic heat in chili peppers? Correct Answer C. No warranties are given. Flavours 9. We can classify food additives into six classes as 1. Give some examples of food chemical changes around us? The accumulation of lactic acid lowers pH, inhibiting the growth of harmful bacteria and preserving the food. What is food chemistry? No additional restrictions — You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits. a) Niacin b) Riboflavin c) Thiamine d) Pyridoxine Answer: a) Niacin 27. (a) Vitamin A (b) Vitamin B (c) Vitamin C (d) None of the above Answer: (a) Vitamin A is a fat-soluble vitamin along with vitamin D, vitamin E and vitamin K. Which of the following is an example of an antioxidant? Q2. Food Emulsifier Q12. The human body primarily uses carbohydrates for quick energy, but fats serve as long-term energy storage. What is a food sweetener? The licenso

revoke these freedoms as long as you follow the license terms. This process breaks down microbial DNA, preventing reproduction and reducing foodborne illness risks. Minerals 7. a) Sucrose b) Lactose c) Glucose d) Maltose Answer: c) Glucose 2. a) Promotes calcium absorption b) Enhances vision c) Supports blood clotting d) Boosts immune system Answer: b) Enhances vision 13. Capsaicin is fat-soluble, which is why dairy products help neutralize its effects better than water. Aspartame, saccharin, sucralose and alitame are some examples of food sweeteners. Which process involves the conversion of sugar into alcohol? The addition of sugar in the milk is regarded as (a) Adulteration (b) Addition (c) Preservation (d) None of the above Answer: (a) The addition of sugar in the milk is regarded as adulteration. Lactic acid fermentation ExplanationLactic acid fermentation is a biochemical process in which glucose is converted into lactic acid by bacteria such as Lactobacillus. Correct Answer A. Vitamin C ExplanationVitamin C is the most heat-sensitive vitamin because of its unstable chemical structure, which breaks down when exposed to temperatures above 70°C (158°F). What is the pH value of pure water? Maillard reaction ExplanationThe Maillard reaction is a chemical reaction between amino acids and reducing sugars that occurs when food is heated above 140°C (284°F). a) Iron b) Calcium c) Vitamin C d) Carbohydrates Answer: d) Carbohydrates 7. It is typically used for baking food items. With its comprehensive set of tools and advanced features, OnlineExamMaker offers an engaging exam experience for both instructors and candidates. What is the chemical name for table sugar? Attribution — You must give appropriate credit , provide a link to the license, and indicate if changes were made . Proteins 3. a) Rice b) Lentils c) Chicken d) Potatoes Answer: c) Chicken 10. Food Flavour 2. Answer: Enzymes are the natural catalysts present in food items that enhance the reaction rate by completing the reaction in less time and energy. Carbohydrates 2. Q9. It deals with the effects of numerous processing techniques on specific food items and methods of enhancing food quality. Regulatory agencies set maximum allowable limits to ensure safety while preserving food quality and preventing microbial contamination. 2. Can't find the question you're looking for? a) Lipase b) Amylase c) Pepsin d) Trypsin Answer: c) Pepsin 8. Beyond its culinary use, capsaicin has medicinal properties, including pain relief and metabolism boosting. However, excessive consumption of preservatives has raised health concerns, including potential allergic reactions in sensitive individuals. It also deals with the effects of numerous processing techniques on specific food items and methods of enhancing food quality. Which of the following is an example of a leavening agent? Column I Column II Food components Products of digestion Carbohydrates Fatty acids and glycerol Proteins Amino acids Answer: Column I Column II Food components Products of digestion Carbohydrates Sugar Proteins Amino acids Fats Fatty acids and glycerol Practice Questions on Food Chemistry Q1. Understanding this reaction helps in controlling flavor and texture in cooking, food processing, and the development of new food products. What is the chemical name for vitamin B3? (a) HDL (b) HDL (c) LDL (d) None of the above Answer: (b) HDL is the abbreviation of high-density lipoprotein, which is also referred to as good cholesterol. Which enzyme is responsible for breaking down proteins in the stomach? Which of the following is a fat-soluble vitamin? a) Glycolysis b) Maillard reaction c) Saponification d) Emulsification Answer: b) Maillard reaction 5. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation . Mustard, soy, egg lecithin, carrageenan, canola oil and guar gum are some examples of emulsifiers. Adapt — remix, transform, and build upon the material for any purpose, even commercially. Q14. Click the PDF to check the answers for Practice Questions. Q13. (a) Vitamin A (b) Vitamin B (c) Vitamin C (d) None of the above Answer: (c) Vitamin C, i.e. ascorbic acid, is a water-soluble vitamin. Which process involves the separation of a solid from a liquid using a filter? Additionally, food chemists play a crucial role in analyzing contaminants and toxins in food, working to develop methods to detect and mitigate their presence. Which vitamin is primarily responsible for blood clotting? Sodium benzoate and salts of sorbic acid and propanoic acid are some examples of food preservatives. Which of the following is an example of a macronutrient? Food Sweetener 5. Since vitamin C is essential for collagen synthesis, immune function, and antioxidant protection, its loss from cooking can impact nutritional intake. a) Caffeine b) Tannin c) Theobromine d) Quinine Answer: a) Caffeine 20. However, excessive fat consumption can lead to health issues such as obesity and cardiovascular disease. Colours 8. What is the primary consideration of food chemistry? Their effectiveness depends on concentration, temperature, and the presence of other reactive food components. Which of the following is a source of dietary fiber? Irradiation extends shelf life without significantly altering texture, flavor, or nutritional content. Go ahead and submit it... Sodium benzoate ExplanationSodium benzoate is a widely used preservative that prevents microbial growth in acidic foods such as sodas, pickles, and fruit juices. How much is the dissociation energy of a water molecule? a) Capsaicin b) Curcumin c) Piperine d) Gingerol Answer: a) Capsaicin 24. Food chemistry is a branch of chemistry that explores the composition, properties, and interactions of substances found in food. What happens when we heat the baking soda? Correct Answer B. Biology Multiple Choice Questions and Answers for Different Competitive Exams MCQ on Food Chemistry and Nutrition | Food Technology MCQ MCQ on Food Chemistry and Nutrition Discover flashcards, test exam answers, and assignments to help you learn more about Food Chemistry and other subjects. Lipids 4. Which of the following vitamins is a water-soluble vitamin? a) Anthocyanins b) Chlorophyll c) Carotene d) Lycopene Answer: a) Anthocyanins 17. What is the chemical symbol for sodium chloride? a) White bread b) Apples c) Soda d) Cheese Answer: b) Apples 23. Water-soluble vitamins, including vitamin C, are also lost in cooking water during boiling. Its efficiency depends on temperature, bacterial strains, and substrate composition, influencing the final product's taste and texture. Answer: Food chemistry is the branch of chemistry concerned with studying the biochemical character of food, its effects and how they are processed in the body. ShareAlike — If you remix, transform, or build upon the material, you must distribute your contributions under the same license as the original. Answer: A food sweetener is an artificial and non-nutritive compound added to food items to increase their sweetness. Common salt, vegetable oil and sugar also work as food preservatives. Answer: A food preservative is a substance added to food items to protect the food items from microorganism growth. Answer: S. a) Calcium b) Iron c) Vitamin C d) Vitamin D Answer: c) Vitamin C 21. Q3. Kill bacteria ExplanationFood irradiation kills bacteria, molds, and parasites by exposing food to controlled doses of ionizing radiation, such as gamma rays or X-rays. It focuses on understanding the chemical processes that occur during food production, processing, and storage. Definition: Food chemistry is the branch of chemistry concerned with studying the biochemical character of food, its effects and how they are processed in the body. a) NaOH b) Na2CO3 c) NaCl d) NaHCO3 Answer: c) NaCl 6. What is the role of an enzyme in food chemistry? Mar 04, 2025 Quiz Edited byProProfs Editorial Team Food chemistry is the branch of chemistry concerned with studying chemical processes and relations of all biological and non-biological elements of food items. Which process involves the conversion of liquid to vapor? Q4. Why are chemicals added to food? The cake becomes spongy due to the decomposition of sodium bicarbonate leading to the liberation of the carbon dioxide gas. a) Vitamin C b) Vitamin D c) Vitamin E d) Vitamin K Answer: d) Vitamin K 4. Water 5. Its concentration varies among pepper species, influencing the perceived heat level in different cuisines. The intensity of spiciness is measured using the Scoville Heat Unit (SHU) scale, with pure capsaicin reaching 16 million SHU. Chemists evaluate the safety and effectiveness of these substances, ensuring they do not pose health risks and contribute to the overall quality, taste, and shelf life of food products. A stabiliser is a substance that avoids any undesirable change in the state of substances. The license may not give you all of the permissions necessary for your intended use. Emulsifiers are widely used in dairy, baked goods, and confectionery. a) Glucose b) Fructose c) Sucrose d) Maltose Answer: c) Sucrose 18. Baking soda gets decomposed on heating and liberates carbon dioxide gas. It leads to the decomposition of sugar molecules to impart a specific taste and aroma. This process occurs in anaerobic conditions and is responsible for the sour taste in fermented dairy products like yogurt and cheese. An emulsifier is a substance which stabilises an emulsion by increasing its stability. The baking of cake is a chemical change. Some examples of food chemical changes around us are mentioned below. Enzymes Q10. Don't miss the chance to use them for more effective college ... Download 75 Questions on the Food Chemistry - Final Examination | FST 100A and more Food science Exams in PDF only on Docstity! Food Chemistry Questions and Answers - Practice questions, MCQs, PYQs, NCERT Questions, Question Bank, Class 11 and Class 12 Questions, NCERT Exemplar Questions, and PDF Questions with answers, solutions, explanations, NCERT ... If you would like to learn "Food Chemistry" thoroughly, you should attempt to work on the complete set of 1000+ MCQs - multiple choice questions and answers mentioned above. What is a food preservative? Antioxidants also help maintain flavor, texture, and nutritional value in processed foods. Match the following. Which compound is responsible for the sour taste in lemons? To preserve vitamin C, steaming or microwaving is recommended. This is due to the high number of carbon-hydrogen bonds in fats, which release more energy upon oxidation. a) Citric acid b) Lactic acid c) Acetic acid d) Malic acid Answer: a) Citric acid 29. a) Olive oil b) Avocado c) Butter d) Salmon Answer: c) Butter 12. Food manufacturers use antioxidants to extend shelf life and improve stability in oils, dairy, and meat products. a) Glucose b) Sucrose c) Lactose d) Maltose Answer: a) Glucose Part 3: Free online quiz creator - OnlineExamMaker OnlineExamMaker is a feature-rich online exam software designed for educational institutions, corporate training, and certification programs. Q5. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. Which of the following disease is caused due to the deficiency of vitamin D? Q11. Although effective, some consumers remain skeptical about irradiated foods. Understanding macronutrient energy values is crucial for designing balanced diets and managing caloric intake effectively. Caramelisation is a chemical change. a) Salt b) Baking powder c) Vinegar d) Soy sauce Answer: b) Baking powder 19. These compounds donate electrons to unstable molecules, preventing oxidative damage. Which compound is responsible for the spicy taste in chili peppers? Understanding this process helps in appreciating its role in improving food safety and reducing waste in the supply chain. Why is food chemistry essential? Q7. Their effectiveness depends on concentration, temperature, and the presence of other food components that influence stability and texture. a) Capsaicin b) Caffeine c) Citric acid d) Aspartame Answer: a) Capsaicin 9. Food Chemistry Questions with Solutions Q1. Learn why some foods spoil faster than others, how preservatives work, and the science of food safety. Which of the following is an example of a reducing sugar? (a) Scurvey (b) Rickets (c) Both (a) and (b) (d) None of the above Answer: (b) Scurvey is caused due to the deficiency of vitamin D. Which process gives browned color to cooked food? Cooking methods such as boiling, frying, and roasting can degrade vitamin C content significantly. This reaction produces hundreds of different flavor compounds and contributes to the characteristic brown color of baked bread, grilled meat, and roasted coffee. How is chemistry used in food? 2 NaHCO3 (s) — Na2CO3 (s) + CO2 (g) + H2O (l) Q8. Temperature control, such as refrigeration at 4°C (39°F) or freezing at -18°C (0°F), slows bacterial growth. a) Proteins b) Carbohydrates c) Lipids d) Vitamins Answer: c) Lipids 22. It inhibits the metabolism of bacteria and molds by disrupting enzyme activity, reducing their ability to reproduce. Bacterial growth ExplanationBacterial growth is the primary cause of food spoilage, leading to changes in texture, flavor, and safety. What is the main function of vitamin E in the body? What are the main components of the food? Higher temperatures accelerate the process, while excessive moisture slows it down. Understanding bacterial activity in food helps in extending shelf life and ensuring food safety through effective preservation techniques. a) Folic acid b) Potassium c) Fiber d) Protein Answer: a) Folic acid 26. It will immensely help anyone trying to crack an exam or an ... This set of Food Chemistry Multiple Choice Questions & Answers (MCQs) focuses on "Water Molecules". Eating raw fruits and vegetables is an effective way to maintain optimal vitamin C levels in the diet. a) Promotes healthy bones b) Supports nerve function c) Enhances iron absorption d) Maintains healthy teeth Answer: c) Enhances iron absorption Part 2: Download food chemistry questions & answers for free 16. How can we classify them? Which of the following is a source of complete protein? This fermentation also enhances digestibility, improves texture, and develops complex flavors. Which of the following is a function of vitamin C? Food chemistry explains the science behind the food we eat, from how ingredients react during cooking to how nutrients break down in our bodies. Give some examples of food preservatives. They contain both hydrophilic (water-attracting) and hydrophobic (oil-attracting) ends, allowing them to form stable colloidal dispersions. Combine water and oil ExplanationEmulsifiers help stabilize mixtures of water and oil by reducing surface tension, preventing separation. Food chemistry also delves into food additives and preservatives. You may do so in any reasonable manner, but not in any way that suggests the licenso

endorses you or your use. Related Posts Get an explanation on any task Get unstuck with the help of our AI assistant in seconds Access the answers to hundreds of Food chemistry questions that are explained in a way that's easy for you to understand. Answer: Baking soda is the common name for sodium bicarbonate. One aspect of food chemistry is analyzing the chemical changes that occur during cooking and processing. What is the main function of vitamin A in the body? Q15. It is commonly used for spices, dried fruits, and meat products to prevent contamination. Answer: The main components of food are mentioned below. Without emulsifiers, oil and water-based ingredients would separate, affecting the texture and consistency of foods. Oxidation is a chemical reaction that causes rancidity in fats, discoloration in fruits, and deterioration in food quality. Which compound is responsible for the blue color of blueberries? Which of the following is an example of a monosaccharide? It is used in processes like baking, brewing and fermentation. It is a zero-calorie or low-calorie alternative and is safe to consume when added to guided concentration. Answer: A food additive is a substance added to food items to preserve food, add flavour, and improve the taste, impression and other sensorial grades of the food. Name the enzyme responsible for breaking the starch, carbohydrates and protein molecules. Download PDF Recommended Videos Share — copy and redistribute the material in any medium or format for any purpose, even commercially. Answer: Typically, a chemical change is characterised by forming a new substance. Common emulsifiers include lecithin in egg yolks, which helps in mayonnaise and salad dressings, and mono- and diglycerides used in processed foods. Q6. This Food Chemistry Quiz will challenge your knowledge of proteins, carbohydrates, fats, vitamins, and minerals. Food chemists study the structure and function of molecules such as proteins, carbohydrates, lipids, vitamins, minerals, and other bioactive compounds present in various food sources. Preservatives, proper packaging, and hygiene practices also help reduce spoilage. Give some examples of food sweeteners. a) Enhances vision b) Supports blood clotting c) Acts as an antioxidant d) Boosts immune system Answer: c) Acts as an antioxidant 30. Common antioxidants include vitamin E, vitamin C, and butylated hydroxytoluene (BHT). Since fats are more energy-dense, they are essential for endurance activities and metabolic functions. Regulatory agencies ensure irradiation safety by setting dosage limits. Which compound is responsible for the bitter taste in lemons? Capsaicin ExplanationCapsaicin is the chemical compound responsible for the spiciness of chili peppers. Vitamins 6. 1. a) Sunflower oil b) Coconut oil c) Flaxseeds d) Palm oil Answer: c) Flaxseeds 14. Differentiate between emulsifier and stabiliser. Bacteria thrive in warm, moist environments with a food source, multiplying rapidly. What is the primary component of vegetable oil? a) Hydrolysis b) Condensation c) Evaporation d) Oxidation Answer: c) Evaporation 28. What is the main function of vitamin D in the body? It binds to pain receptors in the mouth, triggering a burning sensation by activating the TRPV1 receptor, which detects heat and irritation. Which of the following cholesterol is referred to as good cholesterol? Food Preservative 3. It studies the biochemical character of food items, their effects and how they are processed in the body. No. Emulsifier Stabiliser 1. Slow oxidation ExplanationAntioxidants slow oxidation by neutralizing free radicals, which can damage food molecules and lead to spoilage. Additives 10. In this article Part 1: 30 food chemistry quiz questions & answers 1.

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