

ECAT Chemistry Chapter 25 Macromolecules Online Test

Sr	Questions	Answers Choice
1	Monosaccharides are	A. Aldoses B. Ketoses C. Either a and b D. None of these
2	Substances that render enzymes catalytically inactive are called	A. Conenzymes B. Substrates C. Inhibitors D. Apoezymes
3	Cotton is _____% cellulose	A. 90 B. 100 C. 99 D. 30
4	Polysaccharides are also called	A. Crystals B. Sugars C. Liquids D. None sugars
5	Iodine value of an oil or fat may be defined as	A. The number of grams of iodine taken up by 1 g of the oil or fat B. The number of grams of iodine taken by 10 g of the oil or fat C. The number of grams of iodine taken by 100 g of the oil or fat D. None of the above
6	Which of the following brings about the conversion of starch into maltose	A. Maltase B. Zymase C. Diastase D. Invertase
7	Which one of the following is the most abundant organic substance found in nature	A. Fructose B. Starch C. Glucose D. Cellulose
8	Which of the following statements is incorrect about vitamins	A. Often function as coenzymes B. Molecules contain at least one ring structure C. Are often synthesized by the body D. Are polyfunctional compounds
9	Proteins are classified into	A. Simple protein B. Complex protein C. Derived proteins D. All of these
10	The three dimensional folding and twisting of a polypeptide chain give rise to	A. Primary structure B. Secondary structure C. Tertiary structure D. All of these tertiary
11	Which of the following is a steroid	A. Vitamin A B. Vitamin B C. Vitamin C D. Vitamin D
12	Activity of the enzyme is reduced by	A. Temperature B. Concentration C. pH D. Inhibitors
13	The substance upon which an enzyme acts is known as its	A. Domain B. Field C. Substrate D. Reactant
14	For every reaction occurring in the body there is at least one type of	A. Enzyme B. Vitamin C. Protein D. Amino acid

15	Glycogen is stored in	A. Animals B. Plants C. Soil D. None of these
16	The development of disagreeable odour in fats or oil is called	A. Fragrance B. Perfume C. Rancidity D. Smell
17	The degree of unsaturation in fats or oils is usually measured by numbers of grams of iodine required by 100 grams of fat, this is called	A. Oil number B. Saturation number C. Iodine number D. Unsaturation number
18	Enzymes are catalysts which contain other than carbon and hydrogen one other element	A. Oxygen B. Sulphur C. Phosphorus D. Iodine
19	Monosaccharides and oligosaccharides are generally called as	A. Crystals B. Sugars C. Liquids D. Non-sugars
20	The reaction between fat and NaOH is called	A. Esterification B. Hydrogenolysis C. Fermentation D. Saponification
21	Which one of the following enzymes brings about the hydrolysis of fats	A. Urease B. Maltase C. Zymase D. Lipase
22	Which one of the following is a water soluble vitamin	A. Niacin B. Riboflavin C. Tyrosine D. Ascorbic acid
23	Which one of the following elements is not present in all proteins	A. Carbon B. Hydrogen C. Nitrogen D. Sulphur
24	Vegetable oils are	A. Unsaturated fatty acids B. Glycerides of unsaturated fatty acids C. Glycerides of saturated fatty acids D. Essential oils obtained from plants
25	A polymeric substance that is formed in the liquid state and then hardened to a rigid solid is called a	A. Fibre B. Plastic C. Varnish D. Polyamide resin
26	A fibre which is made from acrylonitrile as monomer	A. PVC B. Rayon fibre C. Acrylic fibre D. Polyester fibre
27	Plastics are a pollution problem because many plastics	A. Are made from petroleum B. Are very inflammable C. Burn to produce toxic fumes D. Decompose to produce toxic products
28	Which of these polymers is a synthetic polymer	A. Animal fat B. Starch C. Cellulose D. Polyester
29	Which of these polymers is an addition polymer	A. Nylon 6,6 B. Polystyrene C. Terylene D. Epoxy resin
30	The polymers which can not be re-softened again and again are called	A. Thermoplastic B. Thermosetting C. Both a and b D. None