

ECAT Chemistry Online Test

Sr	Questions	Answers Choice
1	Cotton is% cellulose	A. 90 B. 100 C. 99 D. 30
2	Polysaccharides are also called	A. Crystals B. Sugars C. Liquids D. None sugars
3	lodine 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
4	Which of the following brings about the conversion of starch into maltose	A. Maltase B. Zymase C. Diatase D. Invertase
5	Which one of the following is the most abundant organic substance found in nature	A. Fructose B. Starch C. Glucose D. Cellulose
6	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
7	Protein are classified into	A. Simple protein B. Complex protein C. Derived proteins D. All of these
8	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
9	Which of the following is a steroid	A. Vitamin A B. Vitamin B C. Vitamin C D. Vitamin D
10	Activity of the enzyme is reduced by	A. Temperature B. Concentration C. pH D. Inhibitors
11	The substance upon which an enzyme acts is known as its	A. Domain B. Field C. Substrate D. Reactant
12	For every reaction occurring in the body three is at least one type of	A. Enzyme B. Vitamin C. Protein D. Amino acid
13	Glycogen is stored in	A. Animals B. Plants C. Soil D. None of these
14	The development of disagreeable odur in fats or oil is called	A. Fragrance B. Perfume C. Rancidity D. Smell

15	The degree of unsaturation in fats or oils is usually measured by numbers of grams of iodine required by 100 grmas of fat, this is called	A. Oil number B. Saturation number C. lodine number D. Un saturation number
16	Enzymes are catalysts which contain other than carbon and hydrogen one other element	A. Oxygen B. Sulphur C. Phosphorus D. lodine
17	Monosaccharides and oligosacchradies are generally called as	A. Crystals B. Sugars C. Liquids D. Non-sugars
18	The reaction between fat and NaOH is called	A. Esterification B. Hydrogenolysis C. Fermentation D. Saponification
19	Which one of the following enzymes brings about the hydrolysis of fats	A. Urease B. Maltase C. Zymase D. Lypase
20	Which one of the following is a water soluble vitamin	A. Niacin B. Riboflavin C. Tyrosine D. Ascorbic acid
21	Which one of the following elements is not present in all proteins	A. Carbon B. Hydrogen C. Nitrogen D. Sulphur
22	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
23	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
24	A fibre which is made from acrylonitrile as monomer	A. PVC B. Rayon fibre C. Acrylic fibre D. Polyester fibre
25	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
26	Which of these polymers is a synthetic polymer	A. Animal fat B. Starch C. Cellulose D. Polyester
27	Which of these polymers is an addition polymer	A. Nylon 6,6 B. Polystyrene C. Terylene D. Epoxy resin
28	The polymers which can not be re-softened again and again are called	A. Thermoplastic B. Thermosetting C. Both a and b D. None
29	Which is not a steroid	A. Cholesterol B. Ergosterol C. Phospholipids D. None of these
30	A fat or oil is characterised for extent of unsaturation by one of the following number, which one	A. Rancidity number B. Acid number C. lodine number D. Saponicfication number