

PYQSide

NEET MICROBES IN HUMAN WELFARE — MICROBES IN HOUSEHOLD PRODUCTS — PYQS

Max. Marks: 28

Questions: 7

Section A (MCQ)

Q.1 What is the reason behind production of large holes in 'Swiss Cheese' ? [NEET (UG) 2026]

- (1) The production of large amount of CO_2 and H_2 by *Trichoderma polysporum*
- (2) The production of large amount of CO_2 and H_2 by lactic acid bacteria called *Lactobacillus*
- (3) The production of large amount of CO_2 by *Propionibacterium sharmanii*
- (4) The production of large amount of CO_2 by *Clostridium butylicum*

Scan or tap for the full solution



Q.2 Which of the following microbes is NOT involved in the preparation of household products?

- A. *Aspergillus niger*
- B. *Lactobacillus*
- C. *Trichoderma polysporum*
- D. *Saccharomyces cerevisiae*
- E. *Propionibacterium sharmanii*

Choose the correct answer from the options given below:

[NEET (UG) 2025]

- (1) C and D only
- (2) C and E only
- (3) A and B only
- (4) A and C only

Scan or tap for the full solution



Q.3 Conversion of milk to curd improves its nutritional value by increasing the amount of [NEET 2018]

- (1) vitamin D
- (2) vitamin A
- (3) vitamin B_{12}
- (4) vitamin E

Scan or tap for the full solution



Q.4 Yeast is used in the production of

[AIPMT 2012 (Prelims)]

- (1) Citric acid and lactic acid
- (2) Lipase and pectinase
- (3) Bread and beer
- (4) Cheese and butter

Scan or tap for the full solution



Q.5 Probiotics are-

[AIPMT 2007]

- (1) Cancer inducing microbes
- (2) New kind of food allergens
- (3) Live microbial food supplement
- (4) Safe antibiotics

Scan or tap for the full solution



Q.6 Dough kept overnight in warm weather becomes soft and spongy because of :- [AIPMT 2004]

- (1) Cohesion
- (2) Absorption of carbon dioxide from atmosphere
- (3) Osmosis
- (4) Fermentation

Scan or tap for the full solution



Q.7 During the formation of bread it becomes porous due to release of CO_2 by the action of :-

[AIPMT 2002]

- (1) Protozoans
- (2) Bacteria
- (3) Yeast
- (4) Virus

Scan or tap for the full solution



ANSWER KEY

Ques.	1	2	3	4	5	6	7				
Ans.	3	4	3	3	3	4	3				