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Lipids biochemistry mcqs pdf

(1). Which of the following molecules can act as molecular chaperons to help the folding of proteins? a. Carbohydrates b. Vitamin c. Lipids d. Syrian (2). Which of the following macro molecules can be the most structurally diverse among living world? a. Carbohydrates b. Protein c. Nucleic Acids d. Lipids (3). Fat storage cells of vertebrates called a. Hepatocytes b. Asteroocytes c. Adipocytes d. Melanocytes (4). The enzyme distributed abundantly in adipocytes and germinating seeds is a. Proteases b. Lipase c. Cellulase d. Nuclease (Source wikipedia)(5). Rancidity of lipid lipid rich food things is due: a. Hydrogen from unsaturated fatty acids b. Reducing fatty acids c. Oxidation of fatty acids d. Dehydrogenation of saturation fatty acids(6). Main function of preen glands in birds is a. Hormone secretion b. Fatty acid deterioration c. Wash secretion d. Pigment synthesis (7). Which of the following statements is true a. Oxidative rancidity is observed more frequently in animal fats than vegetable fats b. Oxidative rancidity is observed more frequently in vegetable fats than animal fats c. Plants fats do not undergo oxidative rancidity d. Oxidative rancidity can be effectively checked by dehydrogenation of fatty acids (8). Number of milligrams of KOH required to neutralize fatty acid present in 1 g of fat is called. Potassium number b. Sour number c. Saponification number d. Iodine number(9). Saponification number is the number of milligrams of KOH required to saponify 1 g of fat. Which of the following statement is true about saponification number? a. The shorter the chain length of fatty acids is the higher the saponification number b. The shorter the chain length of fatty acids, the lower the saponification number will be c. The higher the chain saturation of fatty acid, the lower saponification number d will be. The lower the saturation of fatty acid, the higher saponification number(10) will be. The degree of insatiation of lipid can be measured as _____ Saponification number b. Iodine number c. Polenske number d. Reichert Meissil Number (11). The number of OH group in bolds can be expressed as _____ Polenske number b. Reichert-Meissil number c. Asylum number d. Iodine number (12). Polenske value of fatty acid indicates _____ How much unsaturation there is in the fatty acid b. Level of saturation in the fatty acid c. Indication of branching of fatty acid in the fat d. How much volatile fatty acid can be extracted by saponification(13). Which of the following is an example for derived lipids? a. Steroids b. Terpenes c. Carotenoids d. All of these(14). Of course, fats _____ a. L types b. D types of c. An equilibrium-metal mixture of L and D types d. Symmetrical (15). Generally fats with unsaturated fatty acids are _____ at room temperature (25°C) a. Solid b. Liquid c. Liquid in the presence of oxygen d. Fluid in the absence of oxygen Honey Made from Bee Wax (source wikipedia)(16). 2007 Honda CRF 2000 2007 Honda TR500 is an example _____ a. Liquid wash b. Soft wash c. Hard wash d. Argaeobacterial was(17). Specific gravity of lipid is _____ a. 0.2 b. 0.8 c. 1.0 d. 1.5(18). Greater is the number of carbon atoms in chain of fatty acid _____ a. The boiling point will be higher b. The boiling point will be less c. The melting point will be higher d. The melting point will be lower(19). Diet fats are transported as a. Chylomicrons b. Liposome c. Lipid globules d. Oil drops (20). Beta oxidation of fatty acids occurs in a. Peroxisome b. Mitochondria c. Mitochondria and Peroxisome d. Mitochondria, Peroxisome and ER Answer key and explanation 1. Ans. (c) Lipids Chaperons are the biomolecules that help the folding of proteins. Proteins are the common chaperons in the cells. Very rarely some lipids also serve as molecular chaperon 2. Ans. (d) Lipids 3. Ans. (c) Adipocytes There are two types of adipocytes: white adipocytes that store white fat and brown adipocytes that store brown fat. White adipocytes are large and univacuolar with a single large drop of lipid surrounded by a thin layer of cytoplasm. The brown adipocytes are plurivacuolar with lots of lipid drops and plenty of cytoplasm. 4. Ans. (b) Lipase Lipase enzyme hydrolyses the ester tape between glycerol and fatty acid in a fat (lipid) and delivers free fatty acids and glycerol. The freed fatty acid can enter the beta oxidation and can deliver Acetyl Mede-A. Acetyl Mede-A can enter Krebs cycle and can deliver ATP (energy). Germination of seeds and adipocytes contains fat as reserved food material. Human Pancreatic Lipase (HPL) is the lipase enzyme that catalyzes the hydrolysis of dietary lipids. 5. Ans. (c) Oxidation of fatty acids Oxidative breakdown of fats (fatty acids) by the atmospheric oxygen causes rancidity of lipids. The oxidation of lipids generates volatile short chain aldehydes and ketones that have very offensive smell. 6. Ans. (c) Wash secretion Preen gland is also called as uropygial glands or oil glands, which are found in birds. Preen glands separate oil called preen oil used to cover over the feathers, beaks and body parts. 7. Ans. (a) Oxidative rancidity is observed more frequently in animal fats than vegetable fats. 8. Ans. (b) Sour number 9. Ans. (a) The shorter the chain length of fatty acids is the higher the saponification number 10. Ans. (b) Iodine number 11. Ans. (c) Asylum number 12. Ans. (d) All these 13. Ans. (d) How much volatile fatty acid can be extracted through saponification 14. Ans. (d) All these Derived lipids are lipids derived from simple or composite lipids by hydrolysis. 15. Ans. (a) L-type 16. Ans. (b) Liquid Unsaturated of fatty acid causes a kink in the chain that disturbs the compact packaging of molecules and thus fats that will liquid unsaturated fatty acids at room temperature. 17. Ans. (b) 0.8 Devotion of water (exactly 0.9992). Since the density of fat is less than water, fats float over the water. 18. Ans. (c). The melting point will be higher 19. Ans. (a). Chylomicrons 20. Ans. (b). Mitochondria's answer key is prepared with the best of our knowledge. Please feel free to inform the Admin if you find any errors in the answer key. << back to BIOCHEMISTRY MCQ Page More MCQs in Easybiologyclass... Plant Physiology MCQ Molecular Biology MCQ Immunology MCQ Plant Physiology MCQ Animal Physiology MCQ Bioinformatics MCQ Cytology MCQ Genetics MCQ Evolution MCQ Embryology MCQ Biophysics MCQ Microbiology MCQ Ecology MCQ Ecology MCQ Research Meth. MCQ Biostatistics MCQ Botany MCQ Zoology MCQ You May Also Like... Lecture Notes Biology PPT Video Tutorials Biology MCQ Question Bank Difference Between Practic AIDS Mock Tests (MCQ) Biology Exams Sharing is Caring... Please share with your friends... Lipids are energy-rich organic, non-polar molecules. These organic compounds contain carbon, hydrogen and oxygen atoms that form a framework for the structure and function of living cells. They are insoluble in water and only soluble in nonpolar solvents if water is a polar moleter. These molecules in the human body can be synthesized in the liver and are typically found in butter, whole milk, oil, cheese, food that is fried and in some red meat too. NEET MCQ on Lipid PDF-Download the PDF here 1. This molecule serves as molecular chaperones to help the folding of proteins (a) Vitamins (b) Carbohydrates (c) Syrian (d) Lipid Answer: (d) 2. Which of these is not a lipid? (a) Fats (b) Oils (c) Protein (d) Washing Answer: (c) 3. The abundantly distributed enzyme in germinating seeds and adipocytes is (a) Lipase (b) Proteases (c) Cellulase (d) Nuclease Answer: (a) 4. Beta oxidation of fatty acids occurs in (a) Peroxisome (b) Peroxisome and Mitochondria (c) Mitochondria (d) Peroxisome, Mitochondria and ER Answer: (C) 5. An example of _____ is Carnauba was (a) Soft Wash (b) Liquid wash (c) Hard wash (d) Archaeobacterial was Answer: (c) 6. In bolds, the number of OH groups can be expressed as (a) Reichert-Meissil number (b) Polenske number (c) Iodine Number (d) Acetyl number Reply: (d) 7. Rancidity of lipids of lipid-rich foods is due to (a) Reduction of fatty acids (b) Hydrogen from unsaturated fatty acids (c) Dehydrogenation of saturated fatty acids (d) Oxidation of fatty acids Answer: (d) 8. This is an example of derivative lipids (a) Terpenes (b) Steroid (c) Carotenoids (d) All of the above Answer: (d) 9. The degree of unsaturation of lipids can be measured as (a) Iodine Number (b) Saponification Number (c) Reichert Meissel number (d) Polandskne number Answer: (a) 10. The specific gravity of lipid is (a) 1.5 (b) 1.0 (c) 0.8 (d) 0.2 Answer: (c)