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Course Name : D. Pharm

Year : First Year

Subject Name: Pharmaceutics

Topic Name: Pharmaceutical Aid

Flavouring Agent

MULTIPLE CHIOCE QUESTION

- 1. Which compound is primarily responsible for the flavor of cinnamon?
- a) Cumin
- b) Vanillin
- c) Cinnamaldehyde
- d) Capsaicin

Answer: c) Cinnamaldehyde

- 2. What gives basil its characteristic aroma and flavor?
- a) Citral
- b) Eugenol
- c) Linalool
- d) Limonene

Answer: b) Eugenol

- **3.** Which of the following is NOT a common flavoring agent in chocolate?
- a) Cocoa
- b) Vanilla
- c) Methyl anthranilate
- d) Piperine

Answer: d) Piperine

- 4. What compound gives black pepper its distinctive spicy taste?
- a) Capsaicin
- b) Piperine
- c) Caffeine
- d) Eugenol

Answer: b) Piperine

- 5. Which flavoring agent is commonly used to provide a smoky taste to dishes?
- a) Paprika
- b) Vanilla
- c) Saffron
- d) Sesame oil

Answer: a) Paprika

6. What is the primary flavor compound found in cloves?

- a) Eugenol
- b) Cinnamaldehyde
- c) Capsaicin
- d) Vanillin

Answer: a) Eugenol

- 7. Which compound is responsible for the characteristic aroma of fresh mint?
- a) Citral
- b) Methyl salicylate
- c) Linalool
- d) Limonene

Answer: c) Linalool

- **8.** What gives saffron its distinctive flavor and color?
- a) Cinnamaldehyde
- b) Capsaicin
- c) Crocin
- d) Vanillin

Answer: c) Crocin

- 9. What is the primary flavor compound in lemons and limes?
- a) Eugenol
- b) Citral
- c) Linalool
- d) Vanillin

Answer: b) Citral

- **10.** Which of the following flavoring agents is commonly used to provide a savory, umami taste?
- a) Methyl anthranilate
- b) MSG (Monosodium glutamate)
- c) Citral
- d) Limonene

Answer: b) MSG (Monosodium glutamate)