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Course Name : D. Pharm

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Subject Name : Pharmaceutics

Topic Name : Pharmaceutical Aid

MULTIPLE CHOICE QUESTION

1. Which of the following preservatives is commonly used to inhibit the growth of bacteria, yeast, and molds in food products?

- a) Sodium benzoate
- b) Sulfur dioxide
- c) Potassium sorbate
- d) EDTA

Answer: c) Potassium sorbate

2. Which preservative is commonly used to prevent microbial growth in acidic foods and beverages such as soft drinks and pickles?

- a) Sodium nitrite
- b) Sodium benzoate
- c) Calcium propionate
- d) Sorbic acid

Answer: b) Sodium benzoate

3. What is the primary purpose of using preservatives in food products?

- a) Enhance flavor
- b) Increase nutritional value
- c) Extend shelf life
- d) Improve texture

Answer: c) Extend shelf life

4. Which preservative is commonly used in cured meats such as bacon and ham to prevent bacterial growth and provide color stability?

- a) Sodium nitrite
- b) Sodium benzoate
- c) Calcium propionate
- d) Sorbic acid

Answer: a) Sodium nitrite

5. Which of the following preservatives is commonly used to prevent the growth of mold in bread and other baked goods?

- a) Sodium benzoate
- b) Calcium propionate

- c) Potassium sorbate
- d) Sorbic acid

Answer: b) Calcium propionate

6. Which preservative is commonly used in wine-making to prevent oxidation and microbial spoilage?

- a) Sodium benzoate
- b) Sulfur dioxide
- c) Potassium sorbate
- d) Sodium nitrate

Answer: b) Sulfur dioxide

7. What preservative is commonly used in canned foods to prevent microbial spoilage and maintain product quality?

- a) Sorbic acid
- b) Sodium nitrite
- c) EDTA
- d) Sodium chloride

Answer: c) EDTA

8. Which preservative is commonly used in cosmetics and personal care products to prevent microbial contamination?

- a) Sodium benzoate
- b) Sodium nitrite
- c) Parabens
- d) Sorbic acid

Answer: c) Parabens

9. What is the primary function of sodium nitrite as a preservative in cured meats?

- a) Prevents rancidity
- b) Inhibits mold growth
- c) Prevents discoloration
- d) Inhibits the growth of *Clostridium botulinum*

Answer: d) Inhibits the growth of *Clostridium botulinum*

10. Which preservative is commonly used in skincare products to prevent the growth of bacteria, fungi, and yeast?

- a) Sodium benzoate
- b) Sodium nitrite
- c) Parabens

d) Sulfur dioxide

Answer: c) Parabens

11. What is the primary mechanism of action of preservatives such as sodium benzoate and potassium sorbate?

- a) Inhibition of microbial enzymes
- b) Disruption of cell membrane integrity
- c) Binding to DNA
- d) Inactivation of metabolic pathways

Answer: a) Inhibition of microbial enzymes

12. Which mechanism is primarily employed by preservatives like sulfur dioxide and benzoic acid to prevent microbial growth?

- a) Inhibition of protein synthesis
- b) Alteration of pH
- c) Generation of free radicals
- d) Disruption of cell membrane integrity

Answer: b) Alteration of pH

13. How do preservatives such as sodium nitrite and nitrate prevent microbial growth in cured meats?

- a) Inactivation of metabolic pathways
- b) Formation of complexes with metal ions
- c) Inhibition of DNA synthesis
- d) Inhibition of Clostridium botulinum growth

Answer: d) Inhibition of Clostridium botulinum growth

14. What is the primary mechanism of action of preservatives like calcium propionate and sorbic acid in preventing mold growth in food products?

- a) Disruption of cell membrane integrity
- b) Inhibition of protein synthesis
- c) Binding to DNA
- d) Inactivation of metabolic pathways

Answer: a) Disruption of cell membrane integrity

15. How do chelating agents such as EDTA act as preservatives in food products?

- a) Inhibition of protein synthesis
- b) Binding to metal ions
- c) Generation of reactive oxygen species
- d) Disruption of cell membrane integrity

Answer: b) Binding to metal ions

16. Which mechanism is utilized by parabens, a common preservative in cosmetics, to prevent microbial contamination?

- a) Inhibition of metabolic pathways
- b) Disruption of cell membrane integrity
- c) Inhibition of protein synthesis
- d) Binding to DNA

Answer: d) Binding to DNA

17. How do preservatives like sorbic acid and benzoic acid exert their antimicrobial effect?

- a) Inactivation of metabolic pathways
- b) Disruption of cell membrane integrity
- c) Alteration of cellular pH
- d) Inhibition of ribosomal function

Answer: c) Alteration of cellular pH

18. What mechanism of action is primarily associated with preservatives like parabens in preventing microbial growth in personal care products?

- a) Inhibition of metabolic pathways
- b) Disruption of cell membrane integrity
- c) Binding to DNA
- d) Inhibition of protein synthesis

Answer: a) Inhibition of metabolic pathways

19. Which mechanism is employed by preservatives like sorbic acid and propionic acid to prevent fungal growth in food products?

- a) Disruption of cell membrane integrity
- b) Inhibition of protein synthesis
- c) Inactivation of metabolic pathways
- d) Generation of reactive oxygen species

Answer: c) Inactivation of metabolic pathways

20. How do preservatives like sodium metabisulfite and sodium nitrite inhibit microbial growth in food products?

- a) Generation of free radicals
- b) Disruption of cell membrane integrity
- c) Inhibition of DNA replication

d) Binding to ribosomes

Answer: a) Generation of free radicals