PHB

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Course Name	**: D. Pharm**
Year	**: First Year**
Subject Name	**: Pharmaceutics**
Topic Name	**: Pharmaceutical Syrup**

Ch – 12.1

SYRUPS

MULTIPLE CHIOCE QUESTION

1. What is the primary purpose of using sugar in syrup formulation?

a) To sweeten the taste

b) To increase viscosity

c) To enhance color

d) To reduce microbial growth

Answer: a) To sweeten the taste

2. Which of the following is NOT a type of syrup?

a) Simple syrup

b) Aqueous syrup

c) Compound syrup

d) Oral syrup

Answer: b) Aqueous syrup

3. What is the composition of a simple syrup?

a) Water and sugar

b) Water, sugar, and flavoring agents

c) Water and medicinal substances

d) Water, sugar, and alcohol

Answer: a) Water and sugar

4. Which method is commonly used for the preparation of syrups?

a) Filtration

b) Evaporation

c) Distillation

d) Liquefaction

Answer: b) Evaporation

5. What role do flavoring agents play in syrup formulation?

a) Increase shelf life

b) Enhance therapeutic effect

c) Improve palatability

d) Reduce viscosity

Answer: c) Improve palatability

6. What is the purpose of heating during syrup preparation?

a) To sterilize the ingredients

b) To dissolve the sugar completely

c) To remove impurities

d) To increase the volume

Answer: b) To dissolve the sugar completely

7. Which of the following is NOT a characteristic of syrup?

a) High viscosity

b) Sweet taste

c) Clear appearance

d) Rapid absorption

Answer: a) High viscosity

8. Which type of syrup contains medicinal substances?

a) Simple syrup

b) Compound syrup

c) Aromatic syrup

d) Flavored syrup

Answer: b) Compound syrup

9. What is the role of preservatives in syrup formulation?

a) Increase shelf life

b) Enhance color

c) Improve taste

d) Reduce microbial growth

Answer: d) Reduce microbial growth

10. Which of the following is NOT a method of syrup administration?

a) Oral

b) Topical

c) Intravenous

d) Subcutaneous

Answer: c) Intravenous

11. What is the most common route of administration for syrups?

a) Intravenous injection

b) Subcutaneous injection

c) Oral ingestion

d) Topical application

Answer: c) Oral ingestion

12. What is the recommended storage condition for most syrups to maintain stability?

a) Refrigeration at 4°C

b) Freezing at -20°C

c) Room temperature (20-25°C)

d) Exposure to direct sunlight

Answer: c) Room temperature (20-25°C)

13. Which evaluation method is commonly used to assess the physical stability of syrups?

a) High-performance liquid chromatography (HPLC)

b) Visual inspection for color and clarity

c) Gas chromatography (GC)

d) Infrared spectroscopy (IR)

Answer: b) Visual inspection for color and clarity

14. What is the primary purpose of using preservatives in syrup formulation?

a) To enhance flavor

b) To increase viscosity

c) To improve stability and prevent microbial growth

d) To mask unpleasant taste

Answer: c) To improve stability and prevent microbial growth

15. How is the pH of a syrup typically evaluated?

a) By taste testing

b) Using a pH meter or pH indicator paper

c) Conducting a titration

d) Measuring the density

Answer: b) Using a pH meter or pH indicator paper

16. What is the recommended method for assessing the microbial quality of syrups?

a) Microscopic examination

b) Microbiological culture and enumeration

c) Gas chromatography (GC)

d) Organoleptic evaluation

Answer: b) Microbiological culture and enumeration

17. Which of the following is NOT a typical evaluation parameter for syrup viscosity?

a) Brookfield viscosity

b) Newtonian viscosity

c) Ostwald viscometer

d) Rheological behavior

Answer: b) Newtonian viscosity

18. What role do antioxidants play in syrup formulation?

a) Enhancing color

b) Improving taste

c) Preventing oxidation and degradation of active ingredients

d) Increasing shelf life

Answer: c) Preventing oxidation and degradation of active ingredients

19. What is the primary method for determining the presence of foreign particulate matter in syrups?

a) Visual inspection under a microscope

b) Spectrophotometry

c) Particle size analysis

d) Sedimentation testing

Answer: a) Visual inspection under a microscope

20. Which of the following is NOT a typical parameter evaluated during stability testing of syrups?

a) pH

b) Color and clarity

c) Microbial growth

d) Drug release profile

Answer: d) Drug release profile