

ECAT Chemistry Chapter 25 Macromolecules

Sr	Questions	Answers Choice
1	Which of the following elements is not present in all proteins?	A. Carbon B. Hydrogen C. Nitrogen D. Sulphur
2	Which of the following is a polyamide?	A. Nylon B. Orlon C. Teflon D. Terylene
3	Macromolecules or polymers are large molecules built up from small molecules called monomers. This hypothesis put forward by	A. Schrodinger B. Standinger C. Lewis D. Newton
4	A polymer may be	A. Linear B. Branched C. Cross linked D. All of these
5	Ascorbic acid is a chemical name of	A. Vitamin D B. Vitamin A C. Vitamin C D. Vitamin B ₆
6	Teflon, styron and neoprene are all	A. Copolymers B. Condensation polymers C. Homopolymers D. Monomers
7	The reaction between fat and NaOH is called:	A. Esterification B. Hydrogenolysis C. Fermentation D. Saponification
8	Which of the following has magnesium?	A. Carbonic anhydrase B. Haemocyanin C. chlorophyll D. Vitamin B ₁₂
9	Which of the following is not a synthetic polymer?	A. Polyethylene B. PVC C. Nylon D. Cellophane
10	Which of the following is a constituent of nylon?	A. Adipic acid B. Styrene C. Teflon D. None of these
11	The degree of unsaturation in fats or oils is usually measured by numbers of grams of iodine required by 100 grmas of fat, this is called	A. Oil number B. Saturation number C. Iodine number D. Un saturation number
12	Ricket is caused due to the deficiency of vitamin	A. A B. D C. B D. E
13	Which of the following is a molecular diseases?	A. Allergy B. Cancer C. German measles D. Sickle cell anemia
14	Monosaccharides and oligosacchradies are generally called as	A. Crystals B. Sugars C. Liquids D. Non-sugars
15	Which is a protein?	A. Nylon B. Rayon C. Natural silk D. Terylene

16	The clotting time of blood is increased due to the deficiency of	A. Vitamin A B. Vitamin K C. Vitamin D D. Vitamin C
17	Which of the following is not present in RNA?	A. Uracil B. Thymine C. Ribose D. Phosphate
18	The group linkage present in fats is	A. Peptide linkage B. Ester linkage C. Glycosidic linkage D. None of these
19	Monosaccharides are	A. Aldoses B. Ketoses C. Either a and b D. None of these
20	The development of disagreeable odor in fats or oil is called	A. Fragrance B. Perfume C. Rancidity D. Smell