

MDCAT Chemistry Chapter 19 Macromolecules Online Test

Sr	Questions	Answers Choice
1	Carboxylic acid can be prepared from:	A. Hydrolysis of alkyl nitrites B. Reaction of CO ₂ with Gringard's reagent C. Hydrolysis of esters D. All of these
2	Which of the following represents peptide linkage	AC=N- BCO-NH- CCH ₂ -NH- DCH-NH-
3	Macromolecules or polymers are large molecules built up from small m0lecules known as monomers. This hypothesis put forward by:	A. Newton B. schrodinger C. Lewis D. Stadinger C. Lewis D. Stadinger D. Stadinger
4	Steroid belong to the family of:	A. protein B. enzyme C. lipids D. carbohydrates C. lipids D. carbohydrates C. lipids D. carbohydrates D. carbohydrates C. lipids D. carbohydrates C. lipids C. lipids
5	Benedict solution gives a positive test with but catalyze the same reaction:	A. fructose B. glucose C. starch D. sucrose
6	Methyl butyrate has an smell of:	A. apple B. pine apple C. banana D. winter green br>
7	A fat or oil is characterized for extent of unsaturation by one of the following number. Which one is:	A. acid number B. saoilucfucation umber C. rancidity number D. iodine number
8	one gram of carbohydrate yields energy:	A. 10kcal B. 100kcal C. 4kcal D. 9kcal C. 4kcal D. 9kcal D. 9kcal C. 4kcal D. 9kcal D.
9	In the body carbohydrates are broken down into:	A. glucose B. fatty acids C. amino acids D. nucleic acid
10	Which one of the following element is not present in all proteins?	A. carbon B. hydrogen C. nitrogen D. sulphur Christopen D. sulphur D. sulphur
11	The optimum pH value for the enzyme "Pepsin" is:	A. 2 B. 8 C. 10 D. 1.4
12	Which of the following protien is found in bone	A. Keratin B. Ossein C. Mucin D. Actin
13	Amino acids are building material of:	A. lipids B. protein C. carbohydrates D. fats Cr
14	Which process of ester will yield carboxylic acid?	A. Hydration B. Hydrolysis C. Oxidation D. Reduction
15	The buffering property of proteins is due to the presence of	A. Acidic and basic group B. Hydrogen bonds C. Indole group

		D. Hyrophobic
16	Macro-nutrients are required in quantities ranging from	A. 5 kg - 200 kg B. 2 kg - 100 kg C. 1 kg - 50 kg D. 10 kg - 100 kg
17	pH value of pepsin is:	A. 3 B. 2 C. 4 D. 1.4
18	Albumins and globulins are defined as	A. Derived proteinB. Conjugated proteinC. Fibrous proteinD. Globular protein
19	Keratomalacia is caused due to the d3eficiency of vitamin:	A. A B. B C. K D. D
20	Which is the optimum temperature for the activity of enzyme?	A. 20 - 35°C B. 10 -15°C C. 55 - 70°C D. 35 - 55°C