

MDCAT Chemistry Chapter 20 Macromolecules MCQ's Test

Sr	Questions	Answers Choice
1	Substances that render enzymes catalytically inactive are called	A. coenzymes B. substrates C. inhibitors D. apoezymes
2	Cotton is % cellulose	A. 90 B. 100 C. 99 D. 30
3	Polysaccharides are also called	A. Crystals B. Sugars C. Liquids D. Non Sugars
4	lodine value of an oil or fat may be defined as	A. the number of grams of iodine taken up by 1 g of the oil or fat B. the number of grams if iodine taken by 10 g of the oil or fat C. the number of grams of iodine taken by 100 g of the oil or fat D. none of the above
5	Which of the following brings about the conversion of starch into maltose?	A. maltase B. zymase C. diastase D. invertase
6	Which one of the following is the most abundant organic substance found in nature?	A. fructose B. starch C. glucose D. cellulose
7	Which of the following statements is incorrect about vitamins	A. often function as coenzymes B. molecules contain at least one ring structure C. are often synthesized by the body D. are polyfunctional compounds
8	Protein are classified into	A. Simple protein B. Complex proteins C. Derived proteins D. All of these
9	The three dimensional folding and twisting of a polypeptide chain give rise to	A. Primary structure B. Secondary structure C. Tertiary Structure D. All of these tertiary
10	Which of the following is a steroid?	A. vitamin A B. vitamin B C. vitamin C D. vitamin D
11	Activity of the enzyme is reduced by	A. temperature B. concentration C. pH D. inhibitors
12	The substance upon which an enzyme acts is known as its	A. domain B. field C. substrate D. reactant
13	For every reaction occurring in the body three is at least one type of	A. enzyme B. vitamin C. protein D. reactant
14	Glycogen is stored in	A. Animals B. Plants C. Soil D. None of these

15	The development of disagreeable odour in fats or oil is called	A. tragrance B. perfume C. rancidity D. smell
16	The degree of unsaturation in fats or oils is usually measured by numbers of grams of iodine required by 100 grams of fat, this is called	A. oil number B. saturation number C. iodine number D. un saturation number
17	Enzymes are catalysts which contain other than carbon and hydrogen one other element	A. oxygen B. sulphur C. phosphorus D. iodine
18	Monosaccharides adn oligosacchardies are generally called as	A. Crystal B. Sugars C. liquids D. Non-sugars
19	Which one of the following enzymes brings about the hydrolysis of fats?	A. urease B. maltase C. zymase D. lypase
20	Which one of the following is a water soluble vitamin?	A. niacin B. riboflavin C. tyrosine D. ascorbic acid