

MDCAT Chemistry Chapter 20 Macromolecules MCQ's Test

Sr	Questions	Answers Choice
1	Which of following is NOT use the polyvinylacetate (PVA)	A. An adhesive material B. Binder for emulsion C. Used as gramophone D. None as these
2	Which of the following is NOT thermoplastic	A. PVC pipes B. Plastic toys C. Varnish D. Both A and B
3	Which of the following is a molecular formula of vinyl acetate	A. C ₄ H ₆ O ₂ B. C ₂ H ₄ O ₂ C. C ₄ H ₆ O ₃ D. None of these
4	Properties of polymeric material depends upon	A. Chemical composition B. Structure of molecule C. Boiling point D. Both A and B
5	If a polymer has mass 63000, and the molar mass of repeating unit is 63 what is its degree of polymerization is	A. 10 ³ B. 10 ² C. 10 ⁵ D. None of these
6	Which of the following folymer is used as binder	A. PVC B. PVA C. Acrylic resins D. Polyester
7	Nucleic acid fist descovered in	A. 1868 B. 1869 C. 1900 D. 1905
8	Alkaline phosphatese is associated with disease	A. Heart disease B. Rickets C. Diabtese D. None
9	Optimum PH rang for amylases is	A. 6 - 6.4 B. 6.4 - 6.6 C. 6.4 - 6.9 D. 6.6 - 6.9
10	When enzyme fumarase is exposed to UV light, then	A. Its activity is enhanced B. It converts into Glucokinase C. It is inactivated D. None
11	Which of the following category of enzyme catalyze addition of Ammonia	A. Ligases B. Lyases C. Isomerases D. Pepsinogen
12	Triglyceride have iodine number having no double bond	A. 0 B. 2 C. 3 D. 4
13	Reason for the rancidity of fat is	A. Low sponification B. High reactivity of fat C. Oxidation of fat D. All
14	Sponification number of a fat which requires 178,000 mg of KOH for saponification is (mol wt = 1240)	A. 120 B. 143 C. 208 D. 210
		A. Caustic soda

15	Soap is formed when triglyceride reacts with	B. Soda lime C. Lime D. Caustic potash
16	Which products are formed when triglyceride is hydrolysed	A. Glycerol B. Fatty acid C. Glycerin D. Both A and B
17	Which of the following is derived lipid	A. Sterols B. Vit D C. Terpenes D. All
18	A fat with 18 carbon & no double bond will be	A. Solid B. Liquids C. Gel like D. None
19	Which of the following carbohydrates is used in silvering of mirrors	A. Sucrose B. Cellulose C. Fructose D. Glucose
20	Helical structure of protein is stabilized by	A. Peptide bond B. Dipeptide bond C. Van der wall's forces D. Hydrogen bonding