

11. The process of polymerization was classified by
- [A.](#) Strecker
 - [B.](#) Sabatier
 - [C.](#) Runge
 - [D.](#) W. H. Carothers

Answer: Option D

12. All proteins yield _____ upon complete hydrolysis.
- [A.](#) Nitrogen
 - [B.](#) Amino acids
 - [C.](#) Carbon and hydrogen
 - [D.](#) Sulphur

Answer: Option B

13. Protein attached to some non protein group is called
- [A.](#) Derived protein
 - [B.](#) Sample protein
 - [C.](#) Proteoses
 - [D.](#) Conjugated protein

Answer: Option D

14. Regular coiling or zigzagging of polypeptide through hydrogen bonding is its.
- [A.](#) Quantum structure
 - [B.](#) Secondary structure
 - [C.](#) Tertiary structure
 - [D.](#) Primary structure

Answer: Option B

15. Ergosterol is
- [A.](#) Ergocalciferol
 - [B.](#) Vitamin D2
 - [C.](#) Sterol
 - [D.](#) all of the above

Answer: Option C

16. Lipids are soluble in

- A.** Organic solvents
- B.** Organic and inorganic solvents
- C.** Inorganic solvents
- D.** Solubility has nothing to do with lipids

Answer: Option A

17. Animal fats are located particularly in

- A.** Skeleton tissues
- B.** Cardiac tissues
- C.** Connective tissues
- D.** Adipose tissues

Answer: Option D

18. Animal and vegetable fats are

- A.** Glycerols
- B.** Fatty acids
- C.** Triesters formed from glycerol and fatty acids
- D.** Tetraesters formed from glycerol and fatty acids

Answer: Option c

19. Lipopolysaccharides are examples of

- A.** Derived lipids
- B.** Simple lipids
- C.** Compound lipids
- D.** Not a type of lipids

Answer: Option c

20. Triglycerides are easily hydrolyzed by enzymes called

- A.** Lyases
- B.** Ligases
- C.** Lipases
- D.** Hydrolases

Answer: Option c