

21. Essential amino acids are

- [A.](#) 5 [B.](#) 10
[C.](#) 15 [D.](#) 20

Answer: Option B

22. The aliphatic monocarboxylic acids are obtained by the hydrolysis of

- [A.](#) proteins and oil [B.](#) fats and proteins
[C.](#) fats and oils [D.](#) all above

Answer: Option C

23. Which of the following is not a fatty acid?

- [A.](#) Propanoic acid [B.](#) Acetic acid
[C.](#) Phthalic acid [D.](#) Butanoic acid

Answer: Option C

24. An acid with unpleasant smell

- [A.](#) formic acid [B.](#) acetic acid
[C.](#) propionic acid [D.](#) butyric acid

Answer: Option D

25. The basic hydrolysis of ethyl acetate produces

- [A.](#) ethanol [B.](#) acetic acid
[C.](#) ethanol and acetic acid [D.](#) ethanol and sodium acetate

Answer: Option D

26. Carboxylic acid on reduction with HI / phosphorous yields

A. alkane

B. alcohols

C. aldehydes

D. ketones

Answer: Option A

27. Which of the following is not an ester

A. amyl acetate

B. sodium butyrate

C. isobutyle formate

D. octyl acetate

Answer: Option B

28. The reaction of carboxylic acids with alcohols in presence of cone. H_2SO_4 is called

A. esterification

B. neutralization

C. hydrolysis

D. saponification

Answer: Option A

29. Which of the following has orange flavour

A. isobutyl formate

B. octyl acetate

C. ethyl butyrate

D. amyl lactate

Answer: Option B

30. Which of the following is not an amino acids

A. glutamic acid

B. lactic acid

C. aspartic acids

D. glycine

Answer: Option B

31. Amino acids present in cheese

A. lysine

B. alanine

C. tyrosine

D. proline

Answer: Option C

32. α -amino succinic acid is also called

A. lysine

B. aspartic acid

C. alanine

D. glutamic acid

Answer: Option B

33. Which of the following is an unsaturated carboxylic acid

A. malonic acid

B. oxalic acid

C. succinic acid

D. maleic acid

Answer: Option D