



ST.LAWRENCE HIGH SCHOOL
JESUIT MINORITY INSTITUTION



SUB: GENERAL SCIENCE

CLASS 6

F.M. 15

TOPIC: THE ROLE OF CHEMISTRY IN OUR LIVES

DATE: 21.04.2020

A. CHOOSE THE CORRECT OPTION:

15x1=15

- In Food Processing, the food is mixed with _____.
a) flour b) additives c) sugars
- Additives are _____ used for various purposes.
a) chemicals b) health supplements c) toxins
- The two important classes of additives are flavouring agents and _____.
a) acids b) chemicals c) preservatives
- The crude salt obtained from the sea water is _____ by a chemical process.
a) refined b) purified c) cleaned
- Sugar is obtained from _____ juice, which is clarified by a chemical method.
a) fruit b) Sucrose c) Sugar-cane
- A small amount of the chemical _____ is mixed with the crude salt to form iodized table salt.
a) iodine b) sodium iodate c) iodide
- Sugar substitutes or artificial sweeteners like saccharine, aspartame and sucralose are all _____ chemicals.
a) synthetic b) natural c) artificial
- _____ is obtained from lemon juice and vinegar is acetic acid mixed with water.
a) Citrus b) Citrate c) Citric acid
- _____ is prepared from molasses by a process known as fermentation.
a) Ethanol b) Sugar c) Alcohol
- A preservative keeps the food _____ for a longer period.
a) good b) unspoilt c) fresh

11. _____ are the chemicals used to check the growth of the microorganisms in the food.
a) Antimicrobes b) Antioxidants c) Antibacterial
12. _____ is used as a antimicrobial chemicals for jams, pickles, sauce and fizzy drinks.
a) Sodium nitrite b) Sodium sorbate c) Sodium benzoate
13. Sodium sorbate is used as a antimicrobial chemicals in the preparation of _____.
a) cheese b) butter c) milk
14. At the time of packaging, air is removed from the package or replaced by _____.
a) gas b) oxygen c) nitrogen
15. _____ is used to check the oxidation of the food.
a) Antioxidant b) Antimicrobe c) Antioxygen

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