Seat No.	:	

AK-122

April-2022 B.Sc., Sem.-VI CC-310 : Microbiology

(Bioprocess Technology)

Time: 2 Hours]					[Max. Marks: 50		
Insti	ructio	ns:	(1)(2)(3)	All questions in Section – I carry equal marks. Attempt any three questions in Section – I. Section – II is COMPULSORY.			
				SECTION – I			
1.	(A) (B)			he control of pH, temperature and foam in a fermenter. ontainment of genetically engineered microbes.	7 7		
2.	(A) (B)	Explain with examples; submerged fermentation. Write a note on scale up.					
3.	(A) (B)	Explain filtration as a method of product recovery. Describe in details physico-chemical methods of cell disruption.					
4.	(A) (B)	Describe activated sludge process for industrial effluent treatment. Describe drying and crystallization of fermentation product.					
5.	(A) (B)	Give details of sterility testing. Describe principle, procedure and applications of LAL test.					
6.	(A) (B)	impr	ovem	fermentation economics with respect to market potential and ent. he bio assay of growth inhibiting products.	strain 7		
7.	` ′	Explain the process and recovery methods for penicillin fermentation. Describe the role of auxotrophic mutants in L-lysin fermentation.					
8.	(A)	amyl	ase er	ous applications, organisms used and the process for the product nzyme.	7		
	(B)	Desc	ribe b	riefly the process and recovery of Ethanol from fermentation brot	h. 7		
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SECTION – II

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9. Answers the following in 1-2 lines: (any 8) What is downstream processing? **(1)** (2) Name two chromatographic methods. (3) Name two anaerobic processes used for biological treatment of effluent. Give an example of surface culture fermentation. (4) What is liquid liquid extraction? (5) What is clean room environment? (6) (7) Draw the chemical structure of 6 APA. (8) Give any two examples of industrial centrifuges. (9) What is biological containment? (10) What are colligends and collectors? (11) Name two detergents used for cell disruption. (12) Give two examples of driers used for product recovery. (13) What is solid substrate fermentation? (14) Give any two approaches for foam control in a fermenter. (15) What is KLa? (16) What is crystallization?

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