## SE. Sem- IV (Bistech) 29/5/14 Fermendation Technology

QP Code: NP-19776

(2 Hours)



[ Total Marks: 60

10

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N.B.	.:	<ol> <li>Questions No. 1 is compulsory.</li> <li>Attempt any 3 questions out of the remaining 5 questions.</li> <li>Draw suitable diagrams.</li> </ol>	
1. F	(a) (b) (c) (d)	Air sterilization methods Application of Baker's Yeast Biopesticides muADDA.com	20
	(e)	Carbon catabolite prepression. Relationship between doubling time and specific growth rate.	
2.	(a)	Differentiate between the following:-  (i) Batch and continuous fermentation.  (ii) Upstream and downstream processing.  (iii) Absolute and fibrous type of air filters.	12
	(b)	Describe the process of exygen transfer methodology from the air bubble to the cluster of cells in the fermentation broths.	8
3.	(a)	With a suitable diagram explain the various parts of a fermenter.	10
	(b)		10
4.	(a)		10
	(b)	What are the differer criteria considered for the medium to be used for an industrial fermentation process. muADDA.com	10
5.	(a)	Define inoculum development? Explain the important points to be considered in developing an inoculum.	5
	(b)	Explain the production of ethanol on the basis of -  (i) Microorganisms used  (ii) Type of raw materials  (iii) Recovery	15
6.	(a)	What are the general requirements of a fermentation process. Describe any three raw materials which can be used on an industrial scale to produce any days.	10

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(b) Explain how beer in made through fermentation.