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BT-8/M-20: 38221
CHE-426N: Fermentation Technology (wef 2018-19)

Time: 3 hrs]

[Max. Marks: 75

- Q.1 Write in detail the fermentation processes. Explain the growth pattern of microbes in a batch reactor (15)
- Q.2 a) Draw a well labeled diagram of a batch reactor and list the uses of the labeled parts of the reactor.
- b) What are the differences between a batch culture and continuous culture. (7+8=15)
- Q.3 Write a detailed note on isolation and preservation of industrial micro organisms. What has been done so far for improvement of industrial micro organisms. (15)
- Q.4. What is the criteria of selection of microorganisms and what are the characterization methods used for their characterization. (15)
- Q.5 What is the need of sterilization of equipments and fermenters? Discuss various techniques used for sterilization. (15)
- Q.6 Give classification of fermenters. Also discuss in detail their design aspects. (15)
- Q.7. How does inocula effects the morphology of fungi in submerged culture, discuss in detail.
- b) What do you mean by the term separation of biomass? (10+5=15)
- Q.8 Discuss in detail the various methods of product separation and purification used for Fermentation products. (15)