

Roll No. ....

Total Pages : 2

**MD/M-20**

**18032**

**Fermentation Technology**

Paper - BTI-803

*Time allowed : 3 Hours*

*Maximum Marks : 65*

**Note :** Attempt five questions in all, selecting two questions from each unit. However Question No. 1 is compulsory.

**Compulsory Question**

1. Define / Explain / Comment :

- |  |   |
|--|---|
| (i) Auxotrophic v/s Analogue resistant mutants           | 2 |
| (ii) Solid state fermentation v/s Submerged fermentation | 2 |
| (iii) Baffles v/s Impellers                              | 2 |
| (iv) Bubble Column v/s Stirred tank reactor              | 2 |
| (v) Cell immobilisation                                  | 2 |
| (vi) <i>Saccharomyces cerevisiae</i>                     | 1 |
| (vii) Oxygen transfer rate (OTR)                         | 2 |

**UNIT-I**

2. Write down different techniques followed in the industry for the preservation of industrially important microorganism. 13
3. (i) Write a comprehensive note on types of industrial fermenters. 7

- (ii) Write different classical mutation based approaches followed for improvement of industrially important microorganism. 6
- 4. Write note on :
  - (i) Foam formation and control 3
  - (ii) Batch v/s fed batch mode of fermentation 3
  - (iii) 1° v/s 2° metabolite 3
  - (iv) Chemostat v/s Turbidostat 4

### UNIT-II

- 5. Write industrial production of :
  - (i) Streptomycin 7
  - (ii) Lactic acid 6
- 6. Write note on :
  - (i) Industrial production of recombinant protein insulin 4
  - (ii) Two phase aqueous separation during DSP 4
  - (iii) Heat and Mass transfer 5
- 7. Write note on :
  - (i) Industrial production of Penicillin G and cycloserine 7
  - (ii) Different separation techniques during downstream processing of fermentation broth 6