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SEAT No.___

No. of printed page: [02]

SARDAR PATEL UNIVERSITY

M. Sc. Integrated Biotechnology (IG-IBT) 8th Semester Theory Examination – March 2019

PS08CIGIB2 – Biotechnology of Fermentation & Biotransformation – I 22nd March 2019 (Friday), 2:00 pm to 5:00 pm

Maximum Marks: 70

Note: (1) All the Questions are compulsory. (2) Figures on the right indicate marks.

Q.1.	Choose the correct option		$1 \times 8 = 8$
	(i) Which of the following is the traditio	nal SCP.	
	[A] Pruteen	[B] Spirulina	
	[C] Dunalilla	[D] Chlorella	
	(ii) Alginate is a/an	,	
	[A] Homopolysaccharide	[B] Branched cationic polysaccharide	
	[C] Neutral polysaccharide	[D] Anionic heteropolysaccharide	
	(iii) is the one that has been me	ost extensively studied for PHAs production	
	[A] Lactobacillus bulgaricus	[B] Cupriavidus necator	•
	[C] Bacillus subtilis	[D] E. coli	
	(iv) The malolactic fermentation undertak	en by lactic acid bacteria (LAB) in wine	
	fermentation is <u>not</u> due to	manyone and the second of the	
	[A] Oenococcus oeni	[B] Acetobacter aceti	
	[C] Various spp. of Lactobacillus	[D] Pedicoccus	
	(v) Which of the following is a branched polymer?		
	[A] Amylose		
	[B] Amylopectin	•	
	[C] Cellulose		N.
	[D] Alginate		
	(vi). Ergot alkaloids are formed in	· .	
	[A] Conidial stage		
	[B] Sphacelial stage		+
	[C] Sclerotium like stage		
	[D] None of these	•	
	(vii). Microbial rennet produced by	·	
	[A] Mucor miehei	[B] Penicillium chrysogenum	•
	[C] Bacillus megaterium		
	(viii). Basidiocarp consists of a fleshy sta	lk called and umbrella li	ке
	head born on its top called		
	[A] Hyphae and Seta	[B] Stipe and pileus	
	[C] Seta and Annalus	[D] Annalus and Antheridia	



Q.2.	Attempt any Seven of the following	$2 \times 7 = 14$
	(a) What are the main advantages of osmotolerant yeasts for glycerol production?	2 X / = 14
	(b) Enlist the therapeutic uses of Ergot alkaloids.	
	(c) What is stuck fermentation?	
	(d) What are psychrotropic and thermoduric bacteria?	
	(e) Define the term MEOR.	
	(f) What are oleaginous microorganisms?	
	(g) What is 'pitching' during beer production?	
	(h) What are the economic significance of Vitamin B ₁₂ ?	
	(i) Write general characteristics of starter culture.	
Q. 3.	[A] Discuss in detail the microbial production of bioplastics.	1061
	[B] Describe in detail microbial fermentation of acetone/ butanol.	[06]
	OR	[06]
Q. 3.	[B] Explain in detail the fermentative production of xanthan.	[06]
Q. 4.	[A] Explain in detail: Malting and mashing during beer making.	[06]
	[B] Enlist various types of SCP and describe production of any one.	[06] [06]
	OR	լսսյ
Q. 4.	[B] Write down the significance and explain the production process of SCO.	[06]
Q. 5.	[A] Explain in detail the fermentative production of Vitamin B ₂ .	[06]
	[B] Explain the various factors affecting production of ergot alkaloids.	[06]
	OR	
Q. 5.	[B] Describe in detail the fermentative ethanol production.	[06]
Q. 6.	[A] Neatly narrate flow diagram for yoghurt making and explain the fermentation step.	[06]
	[B] Enlist and explain different techniques used for control of microorganism in milk.	[06]
_	OR	(**)
Q. 6.	[B] Define the terms Prebiotic and Probiotic and describe in detail health benefit of	[06]



