SARDAR PATEL UNIVERSITY

M. Sc. Integrated Biotechnology (IG-IBT) 7th Semester Theory Exam – October 2016 PS07CIGIB3 – Fermentation technology 22nd October 2016 (Saturday), 2:**6**0 pm to 5:**6**0 pm

(1) All the Questions are compulsory. (2) Fi	Maximum Marks: 70
Choose the correct option	1x8= 8
(i) The computer control involves process are directly interfaced to a computer (D. [A.] Direct data control[C.] digital depth control	control of parameters, where the sensors
(ii) The continuous culture are not widely u [A] They are not suited for the product [B] Contamination and mutation can be [C] the government will not approve the	ion of secondary metabolites
in continuous culture [D] All of the above	
(iii) The Scaba 6SRGT, the prochem Maxf. Intermig which are the modern agitator	10 1, the lightning A315 and the Ekato
[A] Disc turbines [C] Open turbines of variable pitch	[B] Vaned disc
(iv) Deindoerfer and Humphrey (1959) use	
for sterilization, which has been also ca	
[A] Delta factor [C] Rho factor	[B] Del factor [D] Gamma factor
(v) Some chemicals, when added to certain	fermentations, are directly incorporated
into the desired product are called	[B] Inhibitors [D] Precursors
(vi) AISI 317 grade stainless steel containin	
fermenter construction which is to be us	sed in citric acid production
[A] 18% Cr + 10% Ni + 3 to 4% Mo	[B] 18% Cr.+ 10% Ni + 2 to 2.5% Mo [D] 18% Cr + 10% Ni + 1 to 1.5 % Mo
(vii). The specific oxygen uptake rate increa	ses with increase in the dissolved oxygen
concentration up to certain point is ref	
[A] Static method	[B] shaking method
[C] C _{crit}	$[D]$ V_{max}
(viii) are surface active agent foam and destabilizing protein film.	nts, reducing the surface tension in the
[A] Precursor	[B] Antifoam agents
[C] Inducers	[D] Chelators

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Q.2.	Attempt any Seven of the following	2x7 = 14
	(a) Enlist different precursors and inducers used for media optimization.	
	(b) Write the component parts of a fermentation process.	
	(c) Define the terms: (i) fed batch fermentation (ii) chemostat	
	(d) Write the steps for transfer of O ₂ from air to cell by Bartholomew et al.	
	(e) What are functions of Impeller?	
	(f) List out advantages of continuous sterilization over batch sterilization.	
	(g) Draw a simple manual control loop for temperature control.	
	(h) Write about different types of sensor in relation to its application for process control	
	(i) Enlist the range of fermentation processes with suitable examples.	
Q. 3.	[A] Discuss in detail various nitrogen sources used in fermentation medium and Factors influencing the choice of nitrogen source.	[06]
	[B] Write a note on Media optimization for the fermentation.	[06]
	OR	
Q. 3.	[B] Discuss in detail the stages in the chronological development of the fermentation industry	[06]
Q. 4.	[A] Explain the structure & components of fermenter in detail with suitable diagram.	[06]
	[B] Give an brief account on: (1) Airlift fermenter (2) Bubble column fermenter	[03]
	OR	[03]
Q. 4.		[N.C]
_	[B] Explain in detail continuous sterilization of media.	[06]
Q. 5.	[A] Discuss gassing out techniques for determination of K _L a	[06]
	[B] Explain product kinetics of batch culture in detail.	[06]
0.5	OR	
Q. 5.	[B] Define fluid rheology. List out different types of rheology and write about any two.	[06]
Q. 6,	[A] What is the importance of measuring temperature in fermentation? Enlist various methods to measure the temperature and describe the methods used to control the temperature.	[06]
	[B] Write a note on pressure measurement and control.	[06]
OR		
Q. 6.	[B] Write a note on components of a computer linked system.	[06]
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