

C. U. SHAH UNIVERSITY

Summer Examinations - 2015

Branch: Science - Microbiology

Semester: IV

(01)

(02)

(02)

(02)

Subject Code: 4LS04MBO2

Q.4

1.

2.

3. 4.

Q.5

Answer the following: Define the term: Chemostat

Answer the following:

Enlist any four advantages of SCP.

Subject Name: Bioprocess Technology

Section – I

2. 3.	How temperature, foam and pH is monitored during fermentation process? Describe in brief steps of inoculum preparation for large scale	· /
Q.3 1.	Answer the following Write in detail on mechanically stirred fermenters.	(05)
-	OR	()
3.	Fermentation process? How chemostat is useful in fermentation process?	(05)
2.	How dissolved oxygen level is controlled and monitored during	(04)
1.	Write in detail on design and use of pneumatic fermenters.	(05)
Q.3	Answer the following:	(05)
3.	Write in brief on tower fermenter.	(04)
2.	Write in detail on batch fermentation process.	(05)
1.	Write a note on medium sterilization in fermentation industries.	(05)
Q.2	Answer the following:	
5.	OR	
3.	Industries. Discuss in brief air sterilization in fermentation process.	(04)
2.	Discuss various strain improvement strategies employed in fermentation	(05)
1.	How antifoam agents are useful in fermentation process?	(05)
Q.2	Answer the following:	
4.	How yeast mannan is useful in streptomycin fermentation?	(02)
3.	Enlist any four desired properties of fermentation media.	(02)
2.	Discuss in brief the role of precursors in fermentation media.	(02)
1.	Define the term: Fermentation	(01)
Q.1	Answer the following:	

Which microorganisms are used to produce amylase at industrial level?

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Enlist various mechanical methods for cell disruption.



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1.	How mycelial biomass is separated during product recovery?	(05)
2.	Discuss in detail Penicillin fermentation process.	(05)
3.	Discuss in brief scale-up process in fermentation industries.	(04)
	OR	
Q.5	Answer the following:	
1.	Elaborate the strategies to recover bacterial biomass.	(05)
2.	Write in detail C ₂ H ₅ OH fermentation process.	(05)
3.	Write in brief on fungal amylase production by fermentation process.	(04)
Q.6	Answer the following:	
1.	Write in detail on Membrane filtration in product recovery.	(05)
2.	How cyanocobalamine is produced by fermentation process?	(04)
3.	Write a note on protease production by fermentation process.	(05)
	OR	
Q.6	Answer the following	
1.	Write in brief on broth conditioning step of product recovery.	(05)
2.	How vinegar is produced by fermentation process?	(05)
3.	How penicillin is useful in biotin production?	(04)