2014

FERMENTATION TECHNOLOGY

Paper: FPT 712

Full Marks: 100

Time: Three hours

The figures in the margin indicate full marks for the questions.

Answer any five questions out of seven given.

- 1. (a) Define fermentation. Distinguish between soild state fermentation and submerged fermentation. Write the advantages and disadvantages of submerged fermentation. 12
 - (b) Explain the major sources of Fermentation media and their role in growth of Microorganism.
- 2. What is Antibiotic? How it is produced by microbial fermentation technique? Also explain the various steps involved in the production of Antibiotic.

- 3. Distinguish between the following: 7+6+7
 - (a) Batch fermentation and Fed batch fermentation
 - (b) Aerobic fermentation and Anaerobic fermentation
 - (c) Bubble column bioreactor and packed tower bioreactor.
- 4. (a) Explain in detail the production of vitamin-B12.
 - (b) Explain the applications of vinegar. 4
- 5. (a) Write in detail microbial fermentation of citric or lactic acid along with the downstream processing.
- (b) Write in detail the various strategies adopted for industrial production of ethanol. 8
- 6. (a) Enlist various bioreactors used in solid state fermentation. With a neat diagram explain the working principle of stirred tank bioreactor. Also write the advantages and disadvantages of stirred tank bioreactor. 14

- (b) Enlist the various bioreactors used in submerged fermentation. What are the advantages and dis-advantages of trickle bed fermenter?
- 7. (a) Describe the widely used upstream and downstream processes involved in microbial fermentation.
 - (b) Define Microfiltration. What are the membranes used for microfiltration technique?

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