PSG COLLEGE OF ARTS & SCIENCE

(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2019

(Sixth Semester)

Branch - **BIOTECHNOLOGY**

CORE ELECTIVE; INDUSTRIAL AND MICROBIAL BIOTECHNOLOGY

rime: Three Hours Maximum: 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks $(10 \times 2 = 20)$

- 1 What is meant by strain improvement?
- 2 Define fermentor.
- 3 What is dx / dt = px?
- 4 What is meant by Batch culture?
- 5 name any two methods to disrupt the cells.
- 6 Define crystallization.
- 7 Secondary metabolites.
- 8 Semisynthetic penicillin.
- 9 Define Biocatalyst.
- 10 Define growth factors.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry EQUAL Marks $(5 \times 5 = 25)$

11 a Explain the isolation techniques employed in Industry.

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- b Illustrate the factors influencing the choice of carbon sources.
- 12 a Describe the growth rate of microorganism in stationary phase in batch culture.

OR

- b Discuss about the markable and useful by-products in fermentation process.
- 13 a Explain how foams are separated.

OR

- b Explain how microbial cells and other solid matters are separated from broth?
- 14 a List out the uses of amylase and protease.

OR

- b What is the principal limitation created to stimulate citric acid production by <u>Aspergillus niger</u>?
- 15 a Write a short note on mushroom cultivation.

OR

b Explain the process of production of gibberellins in brief.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks $(3 \times 10 = 30)$

- Explain Scale up fermentor and add a note on sterilization technique.
- 17 Critically comment on microbial growth kinetics.
- 18 Explain the chromatographic technique employed in downstream processing.
- Explain the process of wine and beer production.
- Explain the process and technique employed in cheese and yoghurt production.