

**D.K.M. COLLEGE FOR WOMEN (AUTONOMOUS), VELLORE – 1****SEMESTER EXAMINATIONS****APRIL – 2016****CMB6D*****FERMENTATION TECHNOLOGY*****Time: 3 Hrs****Max. Marks: 75****SECTION – A (10 X 2 =20)****Answer ALL the questions.**

1. Define fermentation process?
2. What are agitators?
3. What is called Rheology?
4. Define antifoams?
5. Define scraper discharge?
6. What is called liquid – liquid extraction?
7. Expansion of BAFS?
8. Define BOD?
9. Give an example of highly mutated strain for penicillin production?
10. Name any three bacteria that produce the proteolytic enzymes?

**SECTION – B (5 X 5 =25)****Answer any FIVE of the following questions.**

11. Write short note on the basic functions of a fermenter for microbial cell culture?
12. Give a note on antifoams, its pattern and their properties?
13. Write a short note on the HPLC?
14. Write about the Trickle filters?
15. Importance of the industrially produced enzymes and their applications?
16. What are the combinations of methods of control used in practice?
17. Write a short note on the Oxygen requirements for the media?
18. Write about the production of streptomycin and its recovery process?

**SECTION – C (3 X 10 =30)****Answer ALL the questions.**

19. a) Write a brief note on the component parts of a fermentor.  
(Or)  
b) Write a brief account on the medium formulation?
20. a) Describe the cell disruption and its categories?  
(Or)  
b) Write a brief account on the activated sludge processes?
21. a) Write a brief account on the Industrial production of ethanol?  
(Or)  
b) Give a brief view on the Instrumentation and control system.

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