

**DVV-003-019303** Seat No. \_\_\_\_\_

## M. Sc. (Microbiology) (Sem. - III) (CBCS) Examination

May / June - 2015

> Faculty Code: 003 Subject Code: 019303

Time: 3 Hours [Total Marks: 70]

1 Answer any 7 (2 marks each)

14

- (i) Enlist uses of citric acid.
- (ii) Enlist various by-products of ethanol fermentation.
- (iii) Illustrate the recovery of L-lysine from fermentation broth.
- (iv) What is a brewery?
- (v) What is the importance of enzyme formulations?
- (vi) Enlist various applications of pectinases.
- (vii) What is enzyme polishing?
- (viii) What is an azeotropic mixture?
- (ix) What are the disadvantages of algal SCP processes?
- (x) What is malo-lactic fermentation?
- **2** Answer any 2 of the following (7 marks each)

**14** 

- (i) Discuss recovery of Glutamic acid.
- (ii) Discuss the methods used for microbial cell disintegration.
- (iii) Discuss the recovery of ethanol from fermented medium.

3 14 Answer the following (7 marks each) (i) Comment on the use of thermophilic microbes in ethanol fermentation. Discuss methods of enzyme immobilization by covalent (ii) attachment. OR 3 14 Answer the following (7 marks each) (i) Discuss the process for the production of penicillins. (ii) Comment on the importance of medium formulation in glutamic acid fermentation. 4 Answer any 2 of the following (7 marks each) 14 (i) Discuss various types of enzyme formulations. (ii) Give an account of commercial applications of amylases. Give an account of strain improvement of enzyme producing microbes. 5 Write a short note on any 2 of the following (7 marks each) 14 (i) Ethanol tolerance Molasses as substrates (ii) (iii) Vit  $B_{12}$  recovery

(iv)

Enzyme-based detergents and bleaching agents