

2010**M.Sc.****3rd Semester Examination****MICROBIOLOGY****PAPER—XVI**

Full Marks : 40

Time : 2 Hours

The figures in the right-hand margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

Illustrate the answers wherever necessary.

Answer any two questions from each group.

Group — A

[Marks : 20]

1. (a) Briefly discuss a method of large scale media sterilization.
 - (b) Classify fluids on the basis of viscosity.
 - (c) What is Reynold's number? How is it expressed and in what unit? You want to mix different compounds of fermentation medium — what should be the value of N_{Re} ? 4+3+3
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2. (a) What do you know about volumetric oxygen transfer rate? Briefly discuss one K_La measurement method.
 - (b) In case of CSTR, under Steady State Condition — Prove that $\mu = D$.
 - (c) Purification of intracellular enzyme is problematic than secretory enzyme — why?

(Turn Over)

(d) Briefly discuss different cell disruption methods. 4+3+1+2

3. (a) Maximum theoretical ethanol from glucose is 51% -- Justify.
- (b) What are the basic criteria and basis of scale-up methods?
- (c) For convection process, what is the heat transfer rate equation.
- (d) Write the different chromatographic methods. $2\frac{1}{2}+3+1\frac{1}{2}+3$

Group — B

[Marks : 20]

4. Write notes on (answer any four) : $2\frac{1}{2} \times 4$
- (a) Industrial strain-improvement & preservation ;
- (b) Streptomycin production ;
- (c) Malolactic fermentation ;
- (d) Lipase production ;
- (e) Use of alcohol.
5. (a) Briefly describe the methods of immobilization.
- (b) Point out the differences between primary metabolite with that of secondary metabolite.
- (c) State the application of protease. 5+3+2
6. (a) Give an idea about the preparation of the following :
- (i) Sparkling wine ;
- (ii) Sweet desert type wine.
- (b) What is hop ? Why it is added in the preparation of beer ?
- (c) Briefly describe how IPR is protected. (2+2)+2+4