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Reg. No. :

Name :

Fourth Semester M.Sc. Degree Examination, July 2024

Biotechnology

**BT 403 : FOOD AND DAIRY BIOTECHNOLOGY/BASICS OF BIOPROCESS
TECHNOLOGY**

(2018 Admission Onwards)

Time : 3 Hours

Max. Marks : 75

SECTION – A

I. Answer any **two** of the following:

1. Discuss about various types of bioreactors. Add a note on its applications.
2. Explain the steps involved in the industrial production of lipases. Briefly explain the industrial applications of lipases.
3. Discuss about bacteriological tests for milk.

(2 × 15 = 30 Marks)

SECTION – B

II. Answer any **nine** of the following:

4. Outline the various steps in downstream processing.
5. Differentiate between solid state fermentation and submerged fermentation.
6. Briefly explain the principle of capillary electrophoresis.

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7. Differentiate between upstream and downstream processing.
8. What are airlift fermenters? Mention its advantages.
9. Briefly describe about the types of pH sensors used in bioreactors.
10. Outline the steps involved in the biosynthesis of streptomycin.
11. Briefly describe the commonly used methods for canning food products.
12. What is blanching? Mention its significance?
13. Outline the industrial application of amylases.
14. Briefly describe the factors affecting the quality of cheese.
15. What are probiotics? Give two examples of probiotics used in value addition of dairy products.

(9 × 5 = 45 Marks)

