Vitthalbhai Patel & Rajratna P.T.Patel Science College V.V.Nagar Internal Test: March-2018(Semester VI) Microbiology (USO6CMIC06)

Date: 17-03-2018 Time: 11:00a.m.-12:30p.m.

Total Marks: -25

Q-1 Attempt the following multiple choice questions. (03)(1) The agent used as filter aid during filteration process is: P. Scie (a) Sand (b) Diatomaceous earth (c) Glass wool (d) All of them. S a LIBRA (2) Following can be detected by LAL test. (a) Endotoxin (b) Exotoxin (c) Endospore (d) None of them. (3) What is added as an antioxidant during ageing process of beer? (a) Hop oil (b)Adjuncts (c) Resins (d) Potassium metabisulphate. Q-2 Attempt the following (any two) (04)1) Describe various criteria for selection of recovery process. 2) Enlist the methods of immobilization of enzyme. 3) Which nutritional requirements are present in molasses? Q-3. Describe chemical methods of cell disruption. (06)OR Q-3. Write a note on Liquid-Liquid extraction for recovery of fermentation process. (06)**Q-4.** Write a note on fermentation economics.(Any six points) (06)OR Q-4. Describe bioassay of fermentation products. (06)Q-5. Describe various raw materials used for beer production. (06)OR Q-5. Write a note on Vinegar production. (06)

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