

Roll No.

Total Pages : 3

723/MH

C-2050

FERMENTATION TECHNOLOGY

Paper-VIII

Semester-VI

Time Allowed : 2 Hours]

[Maximum Marks : 52

Note : Attempt any **four** questions. All question carry equal marks.

1. Explain the preparation and composition of carbon substrate as raw material for industrial fermentation.
2. Explain various techniques of Inoculum for fermentation.

3. Discuss the role of recombinant microbes in fermentation industry.
4. Explain the Fermentative production of ethanol.
5. Write a note on Post-fermentation processing.
6. Explain Fermentation production of Xanthan.
7. Write a note on Fermentative production of L-glutamic acid.
8. What are Microbial flavours ? Explain it with special reference to vanillin and its production.
9. Write answer to the followings :
 - (i) Name two distilled Beverages.
 - (ii) Name two nitrogen substrate for industrial fermentation.
 - (iii) What is starter culture.

- (iv) What are Biofuels ? Give example.
- (v) Define Wort.
- (vi) What are byproduct of Alcoholic Industry.
- (vii) Difference between Red wine and white wine.
- (viii) Name two food additive and ingredients.
- (ix) Name two microbial Havours.
- (x) Name two factors affecting fermentation.