Q.P. Code: 50139

Duration: 3 Hours	Total Marks: 80
N.B:	
1) Attempt any four questions	
2) Each question carries twenty marks	
Q1. (a). Explain media sterilization methods, also explain sig	gnificance of batch
sterilization kinetics?	(10)
(b) Explain carbon catabolite repression.	(10)
Q.2 (a). What is KLa? Explain various methods for the determinant	nination of KLa.
	(10)
(b). Discuss crab tree effect along with its applications.	(10)
Q.3 (a). Discuss production of penicillin through fermentation	n. (10)
(b) Define the evitoria of development of incoulum for a	lant formantary? (10)
(b). Define the criteria of development of inoculum for p	iant termemers! (10)
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Q.4 (a). Mention all the methods for preservation of industria	lly important strain
	(10)
(b). How submerged fermentation is different than solid	
	(10)
Q.5 (a) What are the different feed strategies in fed batch cult	ture? Give detail
account on variable volume fed batch culture.	(10)
(b). How is citric acid produced?	(10)
(b). How is citile acid produced?	(10)
(C) Z (B) (C) (C) (C) (C) (C) (C) (C) (C) (C) (C	