

**INDUSTRIAL MICROBIOLOGY & ENZYME TECHNOLOGY  
(BIOT 2204)**

Time Allotted : 3 hrs

Full Marks : 70

*Figures out of the right margin indicate full marks.*

*Candidates are required to answer Group A and  
any 5 (five) from Group B to E, taking at least one from each group.*

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

**Group - A  
(Multiple Choice Type Questions)**

1. Choose the correct alternative for the following: **10 × 1 = 10**
- (i) Alkaline protease is mainly used in  
 (a) leather industry (b) detergent industry  
 (c) paper industry (d) none of these.
- (ii) Large vessel containing all the conditions necessary for growth of desired microbes is called  
 (a) bioreactor (b) impellor  
 (c) autoclave (d) none of these.
- (iii) Amylase is commercially synthesized by  
 (a) *Ashbya gossypii* (b) *Pseudomonas ovalis*  
 (c) *Bacillus subtilis* (d) None of these.
- (iv) Immobilization technique where enzyme molecules are confined within a semi-permeable membrane is known as  
 (a) entrapment (b) covalent bonding  
 (c) encapsulation (d) cross-linking.
- (v) Phenylacetic acid is essential for industrial production of  
 (a) lysine (b) penicillin  
 (c) ascorbic acid (d) none of these.
- (vi) Most common food preservative is  
 (a) glutaraldehyde (b) acetic acid  
 (c) cyanogen bromide (d) acetic anhydride.
- (vii) Design of \_\_\_\_\_ does not allow for control of pH  
 (a) CSTR (b) packed bed reactor  
 (c) bubble column reactor (d) hollow fibre reactor.

- (viii) The first and the most widely used commercial biosensor is  
 (a) penicillin biosensor (b) glucose biosensor  
 (c) urea biosensor (d) DNA biosensor.
- (ix) Thermistors are used in \_\_\_\_\_ biosensor  
 (a) calorimetric biosensor (b) piezo-electric biosensor  
 (c) amperometric biosensor (d) optical biosensor.
- (x) Biosensor which detect changes in mass is known as  
 (a) calorimetric biosensor (b) piezo-electric biosensor  
 (c) amperometric biosensor (d) optical biosensor.

**Group - B**

2. (a) Schematically illustrate vitamin B<sub>12</sub> production with flow diagram.  
 (b) Name producer organisms for penicillin production.  
 (c) How xanthan is recovered? **7 + 2 + 3 = 12**
3. (a) What are alcoholic beverages? Give example.  
 (b) Briefly discuss malolactic acid fermentation.  
 (c) Write down different steps involved in beer production. **2 + 4 + 6 = 12**

**Group - C**

4. Write notes on -  
 (i) Analogue resistant mutant  
 (ii) Screening technique  
 (iii) Protoplast fusion **(4 + 4 + 4) = 12**
5. (a) Define biotic and abiotic factors for microbial fermentation. Give example.  
 (b) Explain in detail the concept of aeration and agitation in a bioreactor.  
 (c) What is base analogue? Give example. **3 + 5 + 4 = 12**

**Group - D**

6. (a) Define extremophile microbes. Why are they important in industry?

- (b) Write note on enzymes used for blood urea and blood glucose estimation.

**4 + 8 = 12**

7. (a) Write note on enzymes hydrolyzing starch polysaccharides into glucose.

- (b) What do you mean by site directed mutagenesis?

- (c) Cite two examples whereby stability of the enzymes were improved by chemical modification.

**5 + 3 + 4 = 12**

**Group - E**

8. (a) How can you immobilize enzymes with the help of covalent bonds? Write it's advantages and limitations.

- (b) Describe the working principle of bubble column reactor as reactor of immobilized enzymes.

**(3 + 4) + 5 = 12**

9. (a) Discuss the working principle of calorimetric biosensor.

- (b) Explain how enzyme biosensors can be used in defence.

**6 + 6 = 12**