

(i) Printed Pages : 3

Roll No. ....

(ii) Questions : 9

Sub. Code : 

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Exam. Code : 

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**B.Sc. (Hons.) Biotechnology 6<sup>th</sup> Semester  
(2056)**

**BIOPROCESS ENGINEERING AND TECHNOLOGY**

**Paper : BIOT-602-T**

**Time Allowed : Three Hours]**

**[Maximum Marks : 67**

**Note :—** Question No. 1 is compulsory. Attempt **five** questions in total, which includes the compulsory Question No. 1 and **one** question from each Unit (I, II, III, and IV).

**Compulsory Question**

1. Answer the following briefly:

- (a) Define the term "Del factor" and state its significance in batch sterilization design.
- (b) How does a batch fermenter and a chemostat differ in terms of microbial growth kinetics?
- (c) What is a yield coefficient? Write the expression for biomass yield coefficient.
- (d) List any three essential components of a stirred-tank fermenter.
- (e) Name two industrial centrifuges used for cell separation and briefly state the working principle of any one.
- (f) What is the purpose of foam separation in downstream processing?
- (g) How does temperature affect the specific growth rate ( $\mu$ ) of a microorganism?

- (h) Define "critical dilution rate" in continuous culture.
- (i) What are bar screens used for in wastewater treatment?
- (j) What is supercritical extraction? 1½×10=15

### UNIT-I

- 2. (a) Derive the expression for the Del factor ( $\nabla$ ) in batch sterilization. Explain how it is used to design a batch sterilization cycle, taking into account the kinetics of microbial death and nutrient degradation. 8
- (b) Compare and contrast batch sterilization with continuous sterilization of liquid media. Discuss the industrial advantages of continuous sterilization. 5
- 3. (a) Describe the mechanisms of air sterilization using depth filters and membrane filters. Explain how the design of a depth filter is carried out for large-scale fermenters. 8
- (b) What is meant by a "sterilization cycle"? Sketch a typical batch sterilization cycle and label the heating, holding, and cooling phases. 5

### UNIT-II

- 4. (a) Derive the equations for microbial growth in a batch culture. Define specific growth rate ( $\mu$ ) and explain how it changes during the lag, exponential, stationary, and death phases. 8
- (b) Describe the principle of a chemostat. Derive the relationship between dilution rate (D) and specific growth rate ( $\mu$ ) at steady state. 5
- 5. (a) Define yield coefficients. Discuss the factors that influence these coefficients in a fermentation process. 5
- (b) Explain the difference between internal and external feedback systems in bioprocess control. How do these feedback systems help in maintaining optimal productivity? 8

### UNIT-III

6. (a) Draw a labeled diagram of a typical stirred-tank fermenter (CSTR). Describe the functions of the impeller, sparger, baffles, and cooling jacket. 8
- (b) Discuss the critical steps involved in the aseptic operation of a fermenter. What precautions are taken to prevent contamination during inoculation and sampling? 5
7. (a) Explain the working principle of a Dissolved Oxygen (DO) probe and a pH probe used in fermenters. How are these sensors used for process control? 8
- (b) Discuss the various types of impellers. How does impeller design affect oxygen transfer and mixing? 5

### UNIT-IV

8. (a) Describe the principles of solid-liquid separation in downstream processing. Discuss the construction and working of a rotary vacuum drum filter. 8
- (b) What is "whole broth processing"? Explain its advantages in the recovery of intracellular and extracellular products. 5
9. (a) Explain the various physical and chemical methods of cell disruption applied in fermentation industries to recover the products. 5
- (b) Discuss the major stages of wastewater treatment in a fermentation industry. What are the key parameters monitored during secondary (biological) treatment? 8