## JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT TEST -3 EXAMINATION- 2025

B.Tech-7th Semester (BT/BI)

COURSE CODE (CREDITS): 14B1WBT741 (3)

MAX. MARKS: 35

COURSE NAME: BIO-RESOURCE & INDUSTRIAL PRODUCTS

COURSE INSTRUCTORS: AKN

MAX. TIME: 2.0 Hours

Note: (a) All questions are compulsory.

(b) The candidate is allowed to make Suitable numeric assumptions wherever required for solving problems

Q.No	Question	CO	Marks
	Section I		
Q1	a) Which animal tissue is a source of collagen for medical	COIII	0.5+0.5=1
	use? Name an animal-derived enzyme used in industry.		
	b) Which microbe is used for the commercial production of	COII	0.5+0.5=1
	insulin? Give one example of a microbe used in		
٠.	biofertilizers.		
•	c) Which microbial species is used in cheese or yogurt	COII	0.5+0.5=1
	production? Give an example of a microbe producing a		
	commercially important vitamin.		
	d) Why is yeast commonly used in bioethanol production?	COIII	0.5+0.5=1
	Name two bacterial genera that are commonly used in the	}	
	bioethanol production from biomass.		
	e) How do PHAs differ from PLAs in terms of microbial	COIV	1
	origin?		
	Section II		
Q2	Bio-lubricants have higher lubricity than petroleum-based oils.	COIII,	3
	Explain Why? What limits the thermal stability of bio-lubricants,	COV	
	and how can it be improved?		
Q3.	Enlist the major chemical ingradients present in synthetic cosmetics	COV	3
-	and their effects on human health. What makes biocosmetics safer		
		<u> </u>	

	compared to synthetic cosmetics?		
Q4.	Lignin is often considered a waste product in the paper industry.	COIII	3
	Evaluate the potential of lignin valorization in creating a circular		
	biorefinery model. Enlist the major products obtained from lignin		
	valorization.		
Q5	How do the biopreservatives increase the shelf life of the	COIV	3
	consumable food during storage? What makes the bacteriocin to be		
	used as biopreservatives?		
Q6	How do fermentative microorganisms improve the nutritional value	COIA	3
	and quality of beverages? Give some example of fermented	)~	
	beverage obtained from cereal grains.		
	Section III		
Q7	Evaluate whether current large-scale honey production practices are	COIV	5
	sustainable or not. Describe honey as an animal-based bioresource		
	and analyze its natritional, medicinal, and industrial applications.		<u> </u> 
Q8	Compare biofibers obtained from agricultural residues with	COIII	5
	traditional wood fibers in terms of composition, pulping behavior,	•	ic '
	and paper quality.		
Q9	Evaluate whether fungal-derived or bacteria-derived bioadhesives	COIV	5
	offer a more viable long-term alternative to synthetic adhesives.		
	What are the underlying adhesion mechanisms, environmental		
	impact, and performance characteristics of bioadhesives over		
	synthetic one?		
^	Total		35
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