Dr. Garlapati

## JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT TEST -3 EXAMINATION- 106C2017

B.Tech 7<sup>th</sup> Sem/BTDD 9<sup>th</sup> Sem

COURSE CODE: 15M11BT431

MAX. MARKS:35

COURSE NAME: Traditional Bioprocesses and their upscaling

**COURSE CREDITS: 3** 

MAX. TIME: 2 h

Note: All questions are compulsory. Carrying of mobile phone during examinations will be treated as case of unfair means.

- 1. Write in detail about the "Protein A Chromatography" used in DSP of Mab's? Discuss about the bioaffinity lignads used as alternatives to "Protein A chromatography? (5 M)
- 2. Discuss about the extraction and distillation techniques used in flavour production? (5 M)
- 3. Mention any five common flavours produced during fermentation along with the responsible microorganism? Write the "Flavour" features in case of "Wine" production? (5 M)
- 4. Mention the health benefits provided by phytopharmaceuticals? Mention any five phytopharmaceuticals along with the source and their role toward health benefits? (5 M)
- 5. What are the desirable properties and benefits of probiotics? What are "Prebiotics and mention the characteristics of "prebiotics" (5 M)
- 6. What are the advantages of using inorganic carriers instead of organic ones for sol-gel immobilization? Name any two network modifying & network forming precursors use in case of sol-gel immobilization? (5 M)
- 7. Write about the importance of "CD spectroscopy" and "Microcalorimetry" in case of immobilized enzyme analysis? (5 M)

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