



KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food Engg & Tech.) 2018 Admission

V Semester Final Examination-February 2021

Fdsc.3105

Fermentation Technology (1+1)

Marks:50
Time:2 hours

I Fill in the Blanks.

10x1=10

1. Ale is fermented by _____ and lager is fermented by _____ microorganism.
2. Microorganisms involved in fermentation of yoghurt are _____ and _____.
3. Lyophilization is based on the principle of _____.
4. Rennet is the combination of _____ and _____ enzymes.
5. Distilled alcoholic beverages are _____, _____ and _____.
6. Products based on lactic acid fermentation are _____ and _____.
7. Microbial growth curve consists of _____, _____ and _____ phase.
8. Sauerkraut is prepared from _____ and microorganism involved is _____.
9. Microbial cultures are preserved by _____ and _____ methods.
10. Vinegar is produced by fermentation of _____ by acetic acid bacteria.

II Write Short notes on ANY FIVE of the following

(5x2=10)

1. Fed batch culture
2. Vinegar
3. Role of impellers in fermenter
4. Buffering agents
5. Sauerkraut
6. Medium optimization
7. Brandy

III Answer ANY FIVE of the following

(5x4=20)

1. Differentiate broth from media.
2. Describe the factors that affect the selection of industrially important microorganisms.
3. Explain with flow sheet preparation procedure of microbial enzymes.
4. Enlist and explain filtration method for product recovery.
5. Discuss any one product in detail by mixed alcoholic fermentation.
6. Differentiate batch from continuous culture with examples.
7. Write on the principles of sterilization.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Define pure culture. Explain various techniques for isolation of pure culture.
2. Enlist types of fermentations. Discuss the process along with one product each involved in those fermentations.
