KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food . Engg) Degree Programme 2013 Admission

VI th Semester Final Examination- June - 2016

Cat. No: Fdsc . 3206 **Marks: 50.00**

Title: Fermentation Technology (1+1) **Time: 2 hours**

I Fill up the blanks **(10 x 1 =10)**

1. The protein content in Spirulina is _____
2. Whey is an example of _____ source of energy.
3. Continuous culture is an open process in which microbial cultures grow continuous in _____ phase.
4. The fermenting microorganism in the manufacture of wine is _____.
5. The fermentation is initiated by the microorganism _____ in sauerkraut production.
6. Vinegar contains _____ percentage of acetic acid.
7. _____ is defined as the use of highly selected procedures to allow the detection and isolation of microorganisms of interest.
8. The alcohol content in whisky is _____.
9. Commercial dried yeast has _____ percentage moisture and compressed yeast has about _____ percentage moisture.
10. The crushed grapes used for wine manufacturing are also known as _____

II Write short notes ANY FIVE **(5 x 2 =10)**

1. Batch culture
2. Types of fermentation.
3. Write on the principles of sterilization.
4. Sauerkraut.
5. Dhokla.
6. Lyophilization.
7. Types of yeast used in baking.

III. Explain ANY FIVE of the following **(5 x 4 =20)**

1. Describe the different sources of nutrients required by the microorganisms.
2. Write on the different types of microbial cultures.
3. Different parts of a fermenter.
4. Write on the mechanism of nutrient recycling.
5. Write in brief how the inoculums are developed for bacterial process.
6. Briefly describe the isolation of industrially important organisms.
7. Describe the process of downstream processing of yea

IV. Write essay on ANY ONE **(1 x 10=10)**

1. Write on the importance of fermentation in dairy industry.

OR

2. Write on the production of SCP and its benefits.

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