

# T78/V78/V91/MFP205/MFS110/MFC110/EE/20160528

Time : 3 Hours

Marks : 80

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## Instructions :

1. All Questions are Compulsory.
  2. Each Sub-question carry 5 marks.
  3. Each Sub-question should be answered between 75 to 100 words. Write every questions answer on separate page.
  4. Question paper of 80 Marks, it will be converted in to your programme structure marks.
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1. Solve any **four** sub-questions.
  - a) What are Fermentation types of Alcoholic fermentation and Acetic acid fermentation? 5
  - b) Write about Nitrogen source derived from agricultural products for fermentation. 5
  - c) How to select the cultures for fermentation process? 5
  - d) Explain Biospecific Binding Method of Carrier Binding Method. 5
  - e) What are the uses of Citric acid? 5
2. Solve any **four** sub-questions.
  - a) Explain the importance of following factors for healthy fermentation : 5
    - i) Sugar
    - ii) Oxygen
  - b) What are the advantages of SSF? 5
  - c) Write short notes on : 5
    - i) Wine yeast
    - ii) Distiller's yeast
  - d) Explain Genetic potential of organic waste treatment method. 5
  - e) State five advantages of yeast. 5

3. Solve any **four** sub-questions.
- a) Write short notes on Pasteurization. 5
  - b) Explain Rotary drum fermenters. 5
  - c) What applications are included of the immobilize Scenario biocatalyst bio-processing? 5
  - d) State ten types of wines. 5
  - e) Write the main five purposes of Food Fermentation. 5
4. Solve any **four** sub-questions.
- a) Explain in brief - Heterofermentative bacteria. 5
  - b) Write in brief : 5
    - i) Primary (Alcoholic) fermentation
    - ii) Secondary (Malolactic) fermentation of Transport and Distribution
  - c) Explain the term - Pickling. 5
  - d) Classify the five methods of the entrapment. 5
  - e) What are the uses of Invertase? 5

