

## KERALA AGRICULTURAL UNIVERSITY B.Tech.(Food Engg) 2017 Admission III Semester Final Examination-January 2019

Fdqu.2103

## Bio Chemical Engineering (1+1)

Marks:50 Time:2 hrs I Fill in the blanks: (10x1=10)Swirling and vortex formation can be prevented by 1 A reactor has a total volume of 50,000 liters. If it has a headspace volume of 10,000 2 liters, then volume of liquid in the reactor will be A mixed fermentation is one, which produces 3 4 Heat transfer rates will be lowest in reactor Micro filtration refers to the separation of suspended material such as bacteria by 5 using a membrane with spore sizes of State true or False Competitive inhibition pattern based on Michaelis Menten equation 6 7 Yield coefficient represents production time of biomass or product During fermentation process the of the yield of ATP is low 8 The specific death rate of an organism can be expressed as ln 2/D 10 In international classification Ligases belongs to class two enzymes II Write Short notes on ANY FIVE of the following (5x2=10)1 What is scaling up of bioreactors? 2 Factors affecting the value of kLa. 3 Compare batch and continuous sterilization 4 Membrane process. 5 Define LB plot, and where it is used Types of heat exchangers used in bioreactors 6 7 Classification of enzymes III Answer ANY FIVE of the following (5x4=20)1 Discuss application of enzymes in food industry 2 Downstream processing 3 Importance of aeration and agitation 4 Mass transfer coefficient for bubbles in biochemical reactions 5 Michaelis Menten Kinetics 6 Fed batch culture 7 Design of packed bed reactor IV Answer ANY ONE of the following (1x10=10)1 Batch and continuous sterilisation process in large scale. 2. Separation of insoluble products from fermentation broth.

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