

BT603 Quiz.1 Fall 2022

- 1- In the course of the entire fermentation, nothing is added except **oxygen** (in the form of air, if the process is aerobic), an antifoam agent, and acid or base to control the pH.
- 2- Batch Fermentation is a **closed** system
- 3- The concentration of P is deliberately raised in many media to increase the **buffering capacity**.
- 4- Which of the following is used as nitrogen source in fermentation medium? **corn steep liquor**
- 5- Stirred Fermentation involves proper mixing during the process of fermentation which is done by **Agitator**
- 6- A medium with a high viscosity will also need a **higher** power input for effective stirring.
- 7- The intervening substances through which metabolic requirements are conveyed or physical forces are **transmitted**.
- 8- Regardless of the type of fermentation, an established process may be divided into following basic component parts **7**
- 9- Typically, continuous fermentations are started as **batch** cultures and feeding begins after the microbial population has reached a certain concentration.
- 10- **Collins** (1990) has given an excellent example of a process producing recombinant protein from S.
- 11- Historically, **undefined** complex natural materials have been used in fermentation processes because they are much cheaper than pure substrates.
- 12- It must be remembered that the medium will affect the **design** of fermenter to be used.
- 13- **Cooney** (1979) has calculated theoretical yields for Penicillin G biosynthesis on the basis of material and energy balances using a biosynthetic pathway based on reaction stoichiometry.
- 14- The main fermentation product in Pre-1900 is **vinegar**
- 15- Fermentation medium Can Be a Significant Proportion of Total Product **Cost**
- 16- **Intracellular enzymes** are those which remain within the cell and are responsible of catalyzing all those processes need in cells.
- 17- In continuous fermentations, sterile medium is fed continuously into a fermenter and the fermented product is continuously withdrawn, so the fermentation volume remains **unchanged**.
- 18- The problem of developing a process from the laboratory to the pilot scale, and subsequently to the industrial scale, must also be considered for selecting a suitable **medium**.
- 19- **Water** is the major component of all fermentation media, and is needed in many of the ancillary services.
- 20- How many typical medium ingredients are there **11**.
- 21- Processing of materials that remained after fermentation process called **Effluent treatment**
- 22- Can fermentation be named on the basis on the organisms nomenclature? **Yes**
- 23- On the basis of state or mixing fermentation can be divided into how many classes? **3**
- 24- Which of the following is used to produce large volume inexpensive products? **Crude media**
- 25- Which of the following is used for selective and differential isolation of amylase producing microorganisms? **Starch**

26- **Selective** media are designed to suppress the growth of unwanted bacteria and encourage the growth of the desired microbes.

27- How many types of fermentation are there on the basis of Product? **4**

28- **Stirred Fermentation** type of fermentation involves proper mixing during the process of fermentation which is done by: Agitator/ Impeller.