

**GUJARAT TECHNOLOGICAL UNIVERSITY**  
**BE - SEMESTER-VII (NEW) EXAMINATION – WINTER 2018**

Subject Code: 2170407

Date: 26/11/2018

Subject Name: Biochemical Engineering-I

Time: 10:30 AM TO 01:00 PM

Total Marks: 70

**Instructions:**

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

- |            |   | MARKS     |
|------------|---|-----------|
| <b>Q.1</b> | (a) Define the terms: Respiratory quotient, Yield, Growth rate limiting reaction.   | <b>03</b> |
|            | (b) Discuss the sterilization of air for the fermentation operation.  | <b>04</b> |
|            | (c) A fermenter containing microbial culture at 30 °C is used for production of microbial insecticide with its 20-litre capacity. $K_{LA}$ is to be determined. Air flow is shut off for few minutes and DO level drops the air supply is then reconnected. When steady state is established, the DO tension is 77% air saturation. | <b>07</b> |

The following results are obtained.

	$T_1$	$T_2$
Time	5	15
Oxygen tension	50	66

Where,  $C_{AL}$  = final steady DO concentration and  $C_{AL}$  = DO Concentration. (a) Estimate  $K_{LA}$ . (b) An error is made determining steady state oxygen level, which instead of 77% is taken as 69%, what

- |            |  |           |
|------------|--|-----------|
| <b>Q.2</b> | (a) How do the analogy exists between mass and heat transfer?  | <b>03</b> |
|            | (b) Discuss the basic steps for designing of a bioreactor.   | <b>04</b> |
|            | (c) The fungus <i>Aureobasidium pullulans</i> is used to produce extracellular polysaccharides by fermentation of sucrose. After 120h fermentation, the following measurements of shear stress and shear rate were made with a rotating cylinder viscometer. | <b>07</b> |

Shear Stress $\text{dyn cm}^{-2}$	Shear Rate $\text{s}^{-1}$
44.1	10.2
235.3	170
357.1	340
457.1	510
636.8	1020

- [1] Plot the rheogram for this fluid.
- [2] Determine the appropriate Non Newtonian parameters.
- [3] find the apparent viscosity at the shear rates of ; 15  $\text{s}^{-1}$  and 200  $\text{s}^{-1}$ .

**OR**

- |   |           |
|---|-----------|
| (c) A bacterium converts ethanol to acetic acid under aerobic conditions. A continuous fermentation process for vinegar production is proposed using non-viable bacterial cells immobilized on the surface of gelatin beads. The production target is 2 kg $\text{h}^{-1}$ acetic acid; however the maximum acetic acid | <b>07</b> |
|---|-----------|

concentration tolerated by the cells is 12%. Air is pumped into the fermenter at a rate of 200 mmol h<sup>-1</sup>.

- (a) What minimum amount of ethanol is required?
- (b) What minimum amount of water must be used to dilute the ethanol to avoid acid inhibition?

- Q.3** (a) Derive the equations for Eddie-Hofstee plot and Lineweaver –Burke plot. **03**  
(b) Enlist the energy concerns from heat transfer point of view for a bioreactor. **04**  
(c) Write about Non- Newtonian fluids with suitable equations. Explain each of them for its stress and strain relation analogous to the law of viscosity. **07**

**OR**

- Q.3** (a) Discuss the dynamic method to determine  $K_L a$ . **03**  
(b) Enlist the enzymes which are medical importance. **04**  
(c) Discuss the practical considerations for bioreactor constructions. **07**
- Q.4** (a) Write a note on: Orifice and Nozzle spargers **03**  
(b) Discuss aseptic operation by giving schematic to show operating procedures. **04**  
(c) Explain the concept of air lift bioreactor. Compare it with fluidized bed bioreactor. **07**

**OR**

- Q.4** (a) What is the importance of modeling? Where and how does it help in fermentation plants? **03**  
(b) Explain the measurement of DO concentrations. **04**  
(c) Justify the statement: “Chemostate culture evaluates the kinetic and yield parameters.” **07**
- Q.5** (a) Derive equation to narrate death kinetics of cell culture. **03**  
(b) How cells grow? Which factors affect? **04**  
(c) Define bioprocess engineering. Explain the role of biotechnology in that. **07**

**OR**

- Q.5** (a) What are the effects of conditions on Enzyme reaction rate? **03**  
(b) Write a note on: Assessing mixing effectiveness **04**  
(c) Write the transfer of oxygen from gas bubbles to cell. **07**

\*\*\*\*\*