BIM -C401 DSC-4 INDUSTRIAL MICROBIOLOGY

MM: 100 Time: 3 hrs L Credit

Sessional: 30 ESE: 70

Pass Marks: 40

Total Hours: 60 Learning objectives:

To understand the scope and applications of industrial microbiology.

To understand fermentation technologies used for the production of industrially important products.

To understand how different fermentation product are produced, purified and recovered.

Learning outcomes:

At the end of course student will be able to

Screen and isolate industrially important microorganisms.

Make use of fermentor to produce alcoholic beverages and other fermentation products.

Explain the different method of disinfection used in industry and also how to maintain quality of product.

UNIT - I

Metabolite: Primary and secondary, principal of exploitation of microorganism and their products, screening of microorganism, primary and secondary screening, strain development strategies, downstream processing: filtration, centrifugation, coagulation and flocculation (14 Lectures)

UNIT - II

Alcoholic products: production and recovery of industrial alcohol, beer, wine, whiskey, rum, and brandy; commercial production of vinegar; Yeast and Baker's yeast (10 Lectures)

UNIT - III

Antibiotics: Fermentation and recovery process of penicillin, streptomycin and tetracycline.

(10 Lectures)

UNIT - IV

Enzymes and Amino acids: Microbial production and applications of amylases, lipase and protease; Amino acids: production of L-glutamic acid and L-lysine. (14 Lectures)

UNIT-V

Vitamin B-12; Vitamin B2 (riboflavin), Vitamin C;Organic acids: Lactic acid and citric acid (fermentation and recovery).

(08 Lectures)

Suggested Reading

1. Dubey, R.C. Advanced Biotechnology. S. Chand & Co. P Ltd, New Delhi, p. 1161; ISBN: 81:219-4290-X.

2. Casida, L.E.J.R. Industrial Microbiology, New Age International Publisher,

3. A.H.Patel, Industrial Microbiology, Laxmi Publication, ISBN-10: 9385750267

4. Prescott and Dunns.Industrial Microbiology, CBS Publishers and Distributers, ISBN-10: 8123910010