B. Se. (K) Briotechnolose

Bioprocess Engineering and Technology

UnitT

Basic principle of Biochemical engineering

Isolation, screening and maintenance of industrially important microbes; Microbial growth and death kinetics (an example from each group, particularly with reference to industrially useful microorganisms); Strain improvement for increased yield and other desirable characteristics.

UnitII

Concepts of basic mode of fermentation processes

Bioreactor designs; Types of fermentation and fermenters; Concepts of basic modes of fermentation - Batch, fed batch and continuous; Conventional fermentation v/s biotransformation; Solid substrate, surface and submerged fermentation; Fermentation economics; Fermentation media; Fermenter design- mechanically agitated; Pneumatic and hydrodynamic fermenters; Large scale animal and plant cell cultivation and air sterilization; Upstream processing: Media formulation; Sterilization; Aeration and agitation in bioprocess; Measurement and control of bioprocess parameters; Scale up and scale down process.

Unitill

Downstream processing

Bioseparation - filtration, centrifugation, sedimentation, flocculation; Cell disruption; Liquid-liquid extraction; Purification by chromatographic techniques; Reverse osmosis and ultra filtration; Drying; Crystallization; Storage and packaging; Treatment of effluent and its disposal.

UnitIV

Applications of enzymes in food processing

Mechanism of enzyme function and reactions in process techniques; Enzymic bioconversions e.g. starch and sugar conversion processes; High-Fructose Corn Syrup; Interesterified fat; Hydrolyzed protein etc. and their downstream processing; baking by amylases, deoxygenation and desugaring by glucoses oxidase, beer mashing and chill proofing; cheese making by proteases and various other enzyme catalytic actions in food processing.

Enzyme kinetics; Two-substrate kinetics and pre-steady state kinetics; Allosteric enzymes; Enzyme mechanism; Enzyme inhibitors and active site determination

Production, recovery and scaling up of enzymes and their role in food and other industries; Immobilization of enzymes and their industrial applications.

Texts/References

Jackson AT., Bioprocess Engineering in Biotechnology, Prentice Hall, Engelwood Cliffs, 1991.

 Shuler ML and Kargi F., Bioprocess Engineering: Basic concepts, 2nd Edition, Prentice Hall, Engelwood Cliffs, 2002.

 Stanbury RF and Whitaker A., Principles of Fermentation Technology, Pergamon press, Oxford, 1997. Baily JE and Ollis DF., Biochemical Engineering fundamentals, 2nd Edition, McGraw-Hill Book Co.,

5. Aiba S, Humphrey AE and Millis NF, Biochemical Engineering, 2nd Edition, University of Tokyo press,

6. Comprehensive Biotechnology: The Principles, Applications and Regulations of Biotechnology in Industry, Agriculture and Medicine, Vol 1, 2, 3 and 4. Young M.M., Reed Elsevier India Private Ltd, India, 2004.

7. Mansi EMTEL, Bryle CFA. Fermentation Microbiology and Biotechnology, 2nd Edition, Taylor & Francis Ltd, UK, 2007.

Special Additional Papers for B.Sc. (Hons.) in Biotechnology

PAPER XXXX: Transcriptomics and Metabolomics

Transcriptomics transcriptomes of an Axis management of data gene expression and transcript profiling, EST contigs and unigene sets, insertional mutagenesis; transcript maps and functional maps.MPSS.

Cloning and expression of heterologous genes:completion of partial pathways giving new products; transfer of entire biosynthetic pathway; creating new products and new reactants; altering nutrient uptake and metabolic flow; transfer of promising natural modfs. woulds

Redirecting metabolic flow: Desensitizing feedback inhabition; elevation of the activity of rate limiting enzyme; alteration in protein processing pathway; reduction of completion for limited resources; modification of metabolite regulation.

Molecular breeding of biosynthetic pathways: Carotenoid biosynthesis, metabolic engineering for PHAs and alkaloid biosynthesis.

Metabolic engineering: Pathways analysis and metabolic control analysis.

Metabolomics: MS, NMR and metabolic profiling; metabolomic control analysis and FANCY. Limitations in metabolic engineering: Due to technology and due to network rigidity, metabolic control theory and metabolic engineering.

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