

RN-3847

M. Sc. (Sem. VII) (Integrated Biotechnology) Examination May/June - 2010

IBT 702: Enzyme Technology

Time: 3 Hours] [Total Marks: 70

Instruction:

(1)	
માન દેશાનન 🕳 મિશામાનામાં મિયામાં ભારત હો મર અપરંત લેખના.	Seat No.:
Fillup strictly the details of right signs on your answer book. Name of the Examination:	
M. Sc. (Sem. 7) (Integrated Biotechnology)	
Name of the Subject :	
● IBT 702 : Enzyme Technology	ľ
Subject Code No.: 3 8 4 7 Section No. (1, 2,): 1&2	Student's Signature

- (2) Figures to the **right** indicate full marks of the question.
- (3) Draw neat and labelled diagrams whenever necessary.
- (4) Both sections must be written in **separate** answer books.

SECTION - I

Define Enzymes and mention its potential sources.

Explain in detail various stages of screening procedure. What should be done if an enzyme with suitable properties has been located?

OR.

- 1 Explain in detail various methods for the determination of molecular weights of enzymes.
- 2 Define Immobilization. Classify various types of support 10 matrices used for immobilization of enzymes. Explain entrapment method for immobilization in detail.

OR

What are biosensors? Draw schematic diagram showing main components of Biosensor. Explain in detail Potentiometric biosensor.

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3	Attempt any three out of following:	15
	(a) Media for enzyme production	
	(b) Applications of Immobilized enzymes	
	(c) Whole cell and microbial tissue based probes	
	(d) Immuno electrode probes(e) SDS-Gel electrophoresis-a method to determine molecular	
	(e) SDS-Gel electrophoresis-a method to determine molecular weight of enzymes.	
	SECTION - II	
4	Explain in detail the role of enzymes during fruit juice processing.	10
	\mathbf{OR}	
4	Write a detail note on use of lactases in dairy industry.	10
5	Write a detail note on Co-enzyme regeneration system.	10
	OR	
5	Write a note on use of unnatural substrates as one of the most recent advances in enzyme technology.	10
6	Answer any three:	15
U	(a) Microbial Keratinases	19
	(b) Interesterification of lipids	
	(c) Applications of glucose oxidase and catalse in food industry	
	(d) Artificial enzymes	
	(e) Production of Maltose syrup.	

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