

Q.3. Define the following terms

(2^{1/2})

1. Define submerged fermentation-

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2. Enlist the substrates utilized as raw materials in solid state fermentation.

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3. Enlist producers of riboflavin

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4. Write the uses of citric acid

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5. Enlist the factors governing submerged culture

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Q. 4. Answer the following

(2^{1/2})

1. Define solid state fermentation

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2. What are advantages of SSF over submerged fermentation.

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3. Give significance of solid state fermentation.

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4. Write recovery of riboflavin.

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5. Write uses of Vit.B₁₂.

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