BIRLA INSTITUTE OF TECHNOLOGY & SCIENCE, PILANI SECOND SEMESTER 2019-20

Dated: 7.1.2020

Course Handout Part II

Course No. : BIO G513

Course Title : Microbial & Fermentation Technology

Instructor In-charge: JAYATI RAY DUTTA

Instructors : Jayati Ray Dutta, Mohammad Wasil & Venkata Manjari

1. Course Description: Metabolic Stoichiometry- energetics, fundamentals of microbes and their morphology, Stoichiometry of cell growth and product formation, fermentation kinetics, phases of growth in batch culture, continuous culture and fed-batch cultures, kinetics of cell growth, product formation and substrate utilization-substrate and product inhibition kinetics, enzyme technology. Industrial Biotechnology- strain selection and improvement, media formulation and sterilization strategies, industrial applications, fermentation and product recovery, preparation of alcohols, antibiotics, organic acids, enzymes, bakery and dairy products, biopharmaceuticals, vaccine production

2. Scope & Objective of the Course:

The course introduces and delineates various aspects of pure and applied microbiology. It mainly dwells upon the basic principles of Fermentation Technology and Downstream Processing, which involve various strategies for strain selection and improvement, media formulation, sterilization, inoculum development, various fermenter configurations and modes of operation, cell harvesting and product recovery, kinetics of growth and enzyme catalyzed reactions. The course also focuses on implications of r-DNA technology and the industrial applications of bioprocesses (Industrial Biotechnology) for the commercial manufacture of value-added biotechnological products like solvents, organic acids, antibiotics, enzymes, biopharmaceuticals etc.

3. Text Book (TB):

"Fermentation Microbiology and Biotechnology" Edited by E.M.T El-Mansi, C.F.A. Bryce, A.L. Demain & A.R. Allman, 3rd edition, (2012), Taylor and Francis Grp., London.

4. Reference Book (RB):

- **1. "Principles of Fermentation Technology"** by Stanbury, Whitaker & Hall, Aditya Books (P) Ltd., New Delhi, IChemE, 3rd edition, (2017).
- **2. 'Bioprocess Engineering: Basic Concepts'** by Michael L. Shuler & F. Kargi, 2nd edition, (2007), Prentice-Hall.
- **3. "Biotechnology: A Text Book of Industrial Microbiology"** 2nd Edition, by W. Crueger & A. Crueger (2005) Panima Publishing Corporation, New Delhi/Bangalore.

5. Course Plan:

| Lec. | Learning Objectives Topic to be covered | | Ref. to |
|------|---|--|------------|
| No. | , i | • | Chapters |
| 1 | General Introduction | Introduction to the course & chronological | Chap 1 |
| | | development of Biotechnology | (TB, RB I) |
| 2. | Introduction to Applied | Biocatalysis; comparison with synthetic catalysts, | Chap 12 |
| 3. | Enzyme Catalysis | Mechanisms, Michaelis-Menten Model for | (TB) |
| 4. | | Saturation kinetics. Enzyme Immobilization. | Chap 3 (RB |
| | | | II) |
| 5. | Media Formulation & | Complex and synthetic media, Selection of | Chap 4 (RB |
| 6. | Preparation | components, buffers, precursors, pH adjustment | I) |
| 7. | Media/Air sterilization | Media & Air: Batch & Continuous | Chap 5 (RB |
| 8. | And Death Kinetics | In-situ sterilization in fermenter | I) |
| 9. | Isolation, selection and | Enrichment culture, Screening Methods, Culture | Chap 2, 3 |
| 10. | improvement of | preservation, Strain improvement: Mutagenesis, | (RB I) |
| 11. | Industrial cultures | Protoplast fusion and r-DNA technology. | |
| 12. | Inocula Development & | Aseptic culture transfer & incubation, inoculum | Chap 2, 5 |
| 13. | Fermentation: Microbial | age/size, studies on growth kinetics in batch, | (TB) |
| 14. | Growth | continuous & fed-batch cultures, Applications. | Chap 5, 6 |
| 15. | & | Primary & Secondary metabolism and important | (RBI) |
| 16. | Product Formation | biotechnological products and implications. | · |

| 17. | Fermenters: | Ideal bioreactors, Various configurations, | Chap 15 | | |
|-----|-----------------------------|--|--------------------|--|--|
| 18. | Configurations & Modes | | | | |
| 19. | of Operation | accessories, Introduction to Mass & Heat Transfer: | (TB) Chap 7 (RB | | |
| 20. | or operation | Agitation and aeration, Modes of Reactor | I) | | |
| 21. | | Operations. Instrumentation and control of | 1) | | |
| 22. | | bioprocesses, Demonstration of various parts with | | | |
| 23. | | • | | | |
| 24. | Day matrice and accessing | the Laboratory Fermenter. | Chan 10 | | |
| - | Downstream processing | Basic principles of <u>Cell Separation</u> : Filtration and | Chap 10 | | |
| 25. | Basic Concepts on | Centrifugation etc. and | (RB I) | | |
| 26. | Product Recovery & | <u>Cell disruption</u> – Mechanical & Non-mechanical | _ | | |
| 27. | Purification | methods. | (RB II) | | |
| 28. | | Fundamentals of <u>Cell and Filtrate Processing</u> : | | | |
| 29. | | Precipitation, Centrifugation, Filtration, Dialysis, | | | |
| 30. | | Reverse osmosis, Chromatography, Drying, | | | |
| | | Crystallization and Product Formulation | | | |
| 31. | | Details of the process, parameters and materials | Chap 8, 9, | | |
| 32. | Industrial Biotechnology | for the industrial manufacture of Antibiotics (β- | 11, 13 15, | | |
| 33. | Illustrations of industrial | lactum), Solvents (acetone) Amino acid (Lysine), | 16, 18 (RB | | |
| 34. | Processes: Fermentation | Organic acids (Citric acid), Alcohols (Ethanol), Ind. | III) | | |
| 35. | & Product recovery steps | Enzymes (Protease/Amylase) and | , | | |
| 36. | - with some suitable | Biopharmaceuticals (Insulin/Interferon etc.) | | | |
| 37. | Examples using process | Microbial Transformations, Microbial leaching. | | | |
| 38. | flow chart diagrams. | , | | | |
| 39. | now chart diagrams. | | | | |
| 40. | Medical applications of | Tissue engineering, Heterologous/Therapeutic | Chap 12 | | |
| 41. | Bioprocess engineering | proteins. | (RB I) | | |
| | | • | Chap 15 | | |
| | | | (RB II) | | |

7. Evaluation Scheme:

| EC | Evaluation Component | Duration | Weightage (%) | Date, Time & Venue | Remarks |
|-----|---|----------|---------------|--------------------|---------|
| No. | | | | | |
| 1. | Mid-semester | 90 min | 20 | 6/3 9.00 - 10.30AM | CB |
| 2. | Lab practical (Evaluation components include: i. Lab quiz based on experiments conducted during class + Attendance ii. Comprehensive quiz | | 20 | | ОВ |
| 3. | Presentations/assignments | | 20 | | OB |
| 4. | Comprehensive | 3 hours | 40 | 12/05 FN | СВ |

- **8. Chamber consultation hour**: To be announced in the class.
- **9. Notices:** All notices will be displayed on Course management system.
- **10. Make-up policy:** Make-up decisions will be considered for only genuine cases and validated by proper evidence of illness. No make-up for Lab component and assignments.

Academic Honesty and Integrity Policy: Academic honesty and integrity are to be maintained by all the students throughout the semester and no type of academic dishonesty is acceptable.