# BIRLA INSTITUTE OF TECHNOLOGY AND SCIENCE, PILANI SECOND SEMESTER 2018-2019

07-01-2018

#### **COURSE HANDOUT (PART II)**

In addition to part-I (General Handout for all courses) printed on page 1 of the timetable book, this portion gives further specific details regarding the course.

**Course Number**: BIO F451

Course Title : BIOPROCESS TECHNOLOGY

Instructor-in-Charge : JAYATI RAY DUTTA

Other Instructors: JAYATI RAY DUTTA

# 1. Course Description:

The course introduces various principles of bioprocess technology, fermentation process parameters & controls, bioprocess principles, kinetics of biomass production, substrate utilization, product formation, kinetics of enzyme catalyzed reactions and applied enzyme catalysis, bioreactor design & operation, transport processes in bioreactors; novel bioreactor configurations; immobilized biocatalysts; bioconversion, bioseparations for applications in bio-product separation & purification. It is essential for process development, scale up and design for product recovery from complex cellular components. There is need to design new as well as to improve existing processes for economic and efficient process development associated with upstream and downstream processing for product isolation and purification; industrial applications of bioprocesses and bioprocess patenting & economics.

## 2. Scope and Objectives:

Being an elective course for the first degree students, the course exposes the students to those foundational aspects as described above. At the end of the course, the student will have developed a basic understanding of the kinetics of biomass production, upstream & downstream processing, bioconversion and industrial applications of bioprocesses.

#### 3. Textbook:

Principles of Fermentation Technology by Stanbury, Whitaker & Hall, (1997) Aditya Books (P) Ltd., IChemE, 3<sup>rd</sup> edition, copyright 2017.

#### 4. Reference Books:

**RB1:** Industrial Microbiology: An Introduction. Michael J. Waites, Neil L. Morgan, John S. Rockey and Gary Higton. Blackwell Publishing, 2001.

**RB2:** Product Recovery in Bioprocess Technology – BIOTOL series, Butterworth Heinmann, 1992.

**RB3:** Basic Biotechnology by Colin Ratledge, Bjorn Kristiansen (2006), Cambridge University Press.

**RB4:** Bioprocess Engineering: Basic Concepts, Michael L. Shuler and Fikret Kargi, 2<sup>nd</sup> Edition, Prentice Hall PHI, 2007.

# 5. Lecture Plan:

Lect. No.	Learning Objectives	Topics to be covered	Chapte r in the Text Book
1-3	Introduction to Fermentation technology	Overview of the course; range of fermentation processes; microbial biomass & growth; nutritional requirements.	1 (TB); 2, (RB1)
4-8	Microbial growth kinetics	Batch culture; continuous culture; Fedbatch culture; effects of culture parameters on microbial growth, kinetics of biomass production, substrate utilization and product formation.	2 (TB); 2 (RB1)
9-13	Microbial fermentation parameters and controls	Solid state & submerged fermentation, industrial microbes; isolation & selection methods, media formulation; optimization of process parameters; carbon, nitrogen sources, addition of precursors & metabolic regulators to media, antifoam, pH & oxygen requirements.	3, 4 (TB); 4, 5, 6 (RB1)
14-16	Bioreactor/Fermenter design and operation	Design & configuration; control systems & transport processes in bioreactor; optimization & kinetics of enzyme catalyzed reactions; immobilized enzyme/biocatalyst technology and applied enzyme catalysis.	7, 8 (TB); 7, 24 (RB3)

17-19	Product recovery & purification methods	Upstream and Downstream processing & challenges; cell disruption; chemical methods.	10 (TB); 7 (RB1); 9 (RB3)
20-21	Product development	Development; regulation; safety measures.	8 (RB1);
22-25	Industrial applications of bioprocesses & products	Industrial chemicals, fuels, bioconversion methods, microbial polysaccharides, health care products.	10, 11 (RB1); 16 (RB3)
26-29	Bioprocess applications in beverage & food industries	Alcoholic beverages, beer brewing, wine fermentation, Vinegar fermentation, dairy fermentations, cheese, food additives & supplements.	12. 13 (RB1)
30-33	Bioprocess applications of high- value proteins	Analytical enzymes, Therapeutic proteins, regulatory aspects.	21 (RB3)
34-36	Medical applications of Bioprocess engineering	Tissue-engineered skin replacements, Chondrocyte culture for cartilage replacement.	15 (RB4)
37-40	Bioprocess economics, safety, feasibility, patenting	Overall production process, fermentation steps, downstream processing steps, capital costs, operating costs, the economic case for investment; IPR related issues.	11 (RB3); 12 (TB)

## 6. Evaluation Scheme:

No.	Evaluation	Duratio	Weight	Date and Time	Nature of
	component	n			Component
1	Mid-			13/3, 3.30 - 5.00 PM	
	semester	90 min.	30	13/3, 3.30 - 3.00 F W	СВ
	Examination				
2	Open book		20		OD
	assignments		30		ОВ
3	Comprehens				
	ive	180 min.	40	07/05 AN	СВ
	Examination				

**Chamber consultation hour**: To be announced in the class.

**Notices:** All notices will be displayed in the Course Management System.

**Make-up policy:** Make-up decisions will be made on a case-by-case basis and only genuine cases as determined by the team and validated by Wardens and/or Medical Officer will be considered. No make-up for open book 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

Instructor-in-Charge BIO F451