

# CHAPTER 4

## Microbes in Human Welfare

### Microbes in Household & Industrial Product

- Identify the microorganism which is responsible for the production of an immunosuppressive molecule cyclosporin A: (2022)
  - Streptococcus cerevisiae*
  - Trichoderma polysporum*
  - Clostridium butylicum*
  - Aspergillus niger*
- Match List-I with List-II. (2021)

List-I		List-II	
(A)	<i>Aspergillus niger</i>	(i)	Acetic Acid
(B)	<i>Acetobacter aceti</i>	(ii)	Lactic Acid
(C)	<i>Clostridium butylicum</i>	(iii)	Citric Acid
(D)	<i>Lactobacillus</i>	(iv)	Butyric acid

Choose the correct answer from the options given below.

- A-i B-ii C-iii D-iv
  - A-ii B-iii C-i D-iv
  - A-iv B-ii C-i D-iii
  - A-iii B-i C-iv D-ii
- Match the following columns and select the correct option. (2020)

Column-I		Column-II	
1.	<i>Clostridium butylicum</i>	(i)	Cyclosporin-A
2.	<i>Trichoderma polysporum</i>	(ii)	Butyric acid
3.	<i>Monascus purpureus</i>	(iii)	Citric acid
4.	<i>Aspergillus niger</i>	(iv)	Blood cholesterol lowering agent

- (1) (2) (3) (4)
- (ii) (i) (iv) (iii)
- (i) (ii) (iv) (iii)
- (iv) (iii) (ii) (i)
- (iii) (iv) (ii) (i)

- For the commercial and industrial production of Citric Acid, which of the following microbes is used? (2020-Covid)
  - Lactobacillus sp*
  - Saccharomyces cerevisiae*
  - Clostridium butylicum*
  - Aspergillus niger*
- Cyclosporin A, used as immuno-suppression agent, is produced from: (2020-Covid)
  - Saccharomyces cerevisiae*
  - Penicillium notatum*
  - Trichoderma polysporum*
  - Monascus purpureus*
- Match the following organisms with the products they produce (2019)
 

A. <i>Lactobacillus</i>	i. Cheese
B. <i>Saccharomyces cerevisiae</i>	ii. Curd
C. <i>Aspergillus niger</i>	iii. Citric Acid
D. <i>Acetobacter aceti</i>	iv. Bread
	v. Acetic Acid

Select the correct option.

  - (A) (B) (C) (D)
  - (ii) (iv) (v) (iii)
  - (ii) (iv) (iii) (v)
  - (iii) (iv) (v) (i)
  - (ii) (i) (iii) (v)
- Which of the following is a commercial blood cholesterol lowering agent? (2019)
  - Cyclosporin A
  - Statin
  - Streptokinase
  - Lipases
- Conversion of milk to curd improves its nutritional value by increasing the amount of: (2018)
  - Vitamin D
  - Vitamin A
  - Vitamin B<sub>12</sub>
  - Vitamin E
- Which of the following is correctly matched for the product produced by them? (2017-Delhi)
  - Acetobacter aceti* : Antibiotics
  - Methanobacterium* : Lactic acid
  - Penicillium notatum* : Acetic acid
  - Saccharomyces cerevisiae* : Ethanol

[illegible]