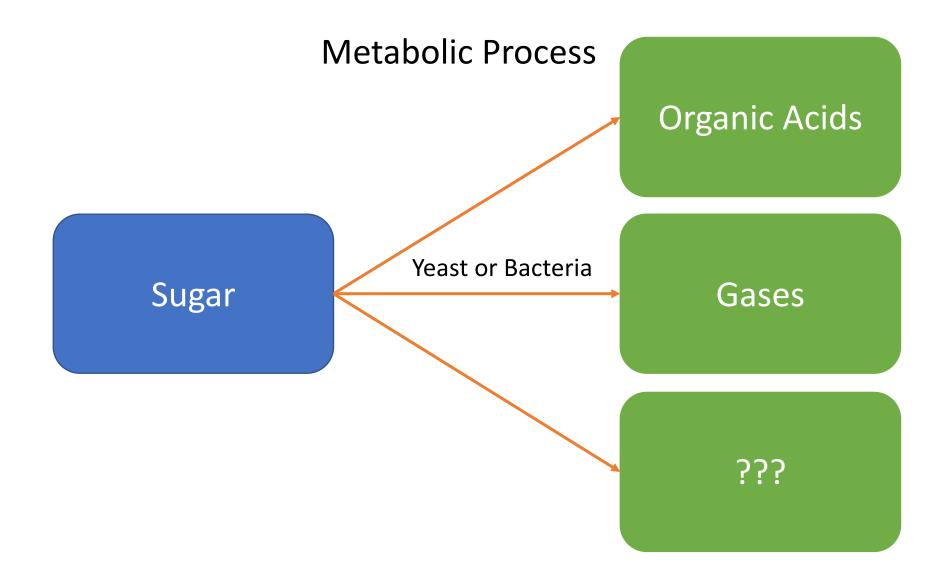
Fermentation Lab Presentation ABE 304

Peer Evaluations

- 4 peer assessments throughout the semester
 - Open February 6 February 12 (42% response rate)
 - Open February 24 February 28
 - Open March 23 March 28
 - Open April 27 May 2
- Administered through CATME

Fermentation



Fermentation Products

How many fermentation products can you think of?

Fermentation Products

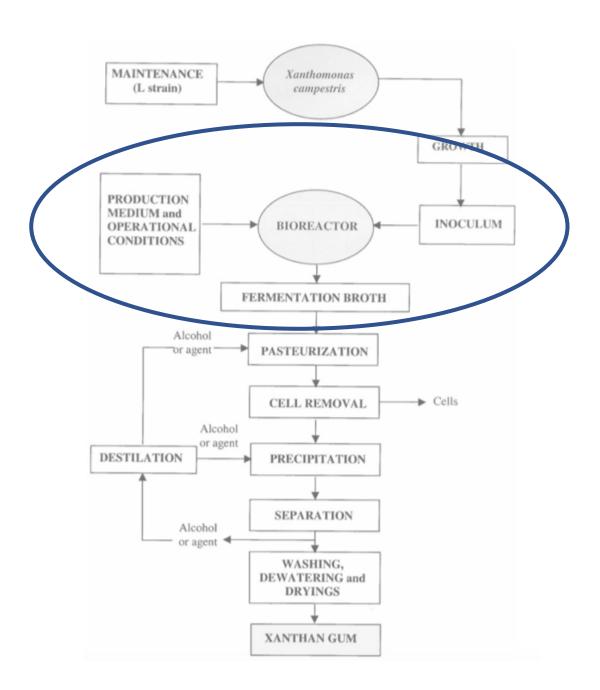
- Ethanol
 - Beer
 - Wine
 - Liquor
- Yogurt
- Kombucha
- Kefir
- Sauerkraut
- Kimchi
- Pickles

- Cheese
- Salami
- Prosciutto
- Sourdough bread
- Pharmaceutical products
 - Penicillin
 - Insulin
- Citric Acid
- Acetic Acid

Xanthan Gum

- Microbial Polysaccharide
- Produced from Xanthamonas campestris
- Significant rheological properties
- Cannot be synthesized

Industrial Production



Industrial Fermentation

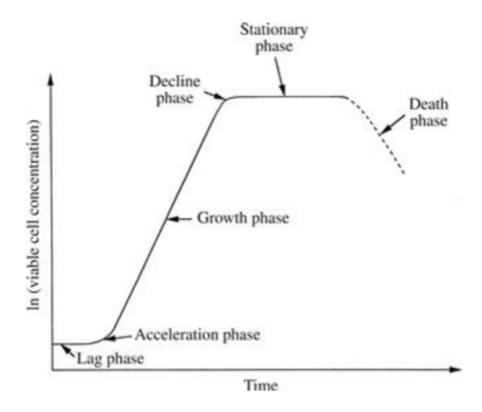
- Temperature uniformity
- Reactor size
- Internal pressure
- pH
- Oxygen distribution
- Nutrient availability
- Level of agitation

In the Lab

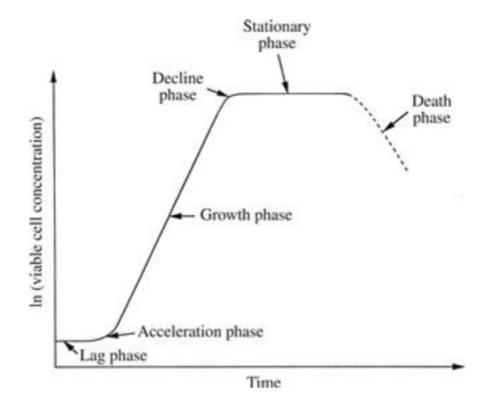
• Study effect of temperature on cell growth and xanthan production

| 25°C | 30°C |
|--------|--------|
| Groups | Groups |
| 1 & 2 | 3 & 4 |

Growth Kinetics



Growth Kinetics



$$r_x = \mu x \qquad r_x = \frac{dx}{dt}$$

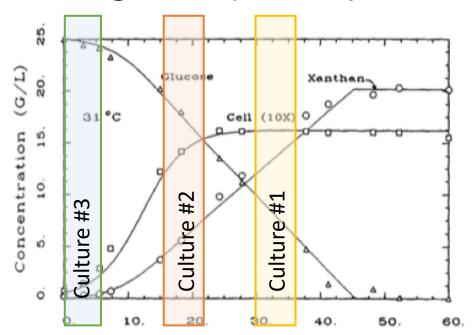
$$\frac{dx}{dt} = \mu x$$

$$\ln x = \ln x_0 + \mu t$$

$$x = x_0 e^{\mu t}$$

Lab – Week 1

- 1. Inoculate fermentation medium with Xanthamonas campestris
- 2. Take samples every 45 minutes for a total of 4 samples
- 3. Take samples from previously inoculated media to capture all phases of growth (12 samples total)



Cultures

- Each group will have three cultures
 - First—Two days prior to lab (TA) 4 samples
 - Second—One day prior to lab (TA)———————————————4 samples
 - Third –Inoculate Xanthamonas campestris in class (Group) 4 samples

5mL inoculum → 250 mL flask (with 100mL media)



Incubate your flask in the shaker at 25°C or 30°C (~150rpm)

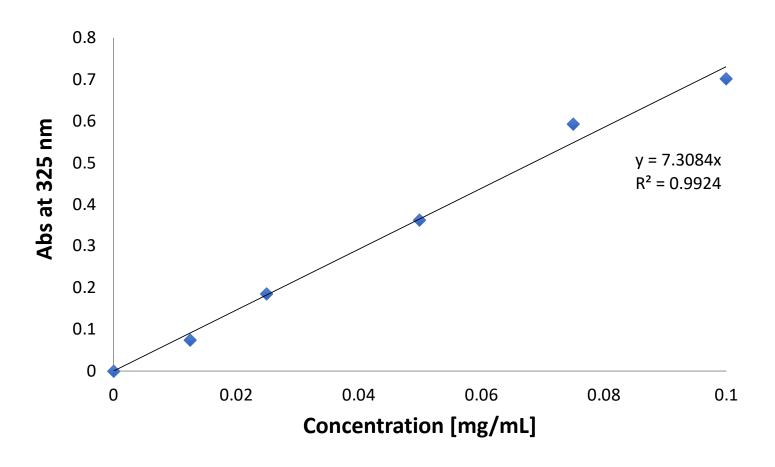
Yield

Measure of how much of the substrate is converted into product

- Allows us to better account for
 - Reaction efficiency
 - Side Reactions

Calibration

Each spectrophotometer must be calibrated to be able to report concentration



Dilution

Some samples will need to be diluted to obtain accurate results

1 mg of Sugar

1 mL of water

Add 9 mL of water

1 mg of Sugar

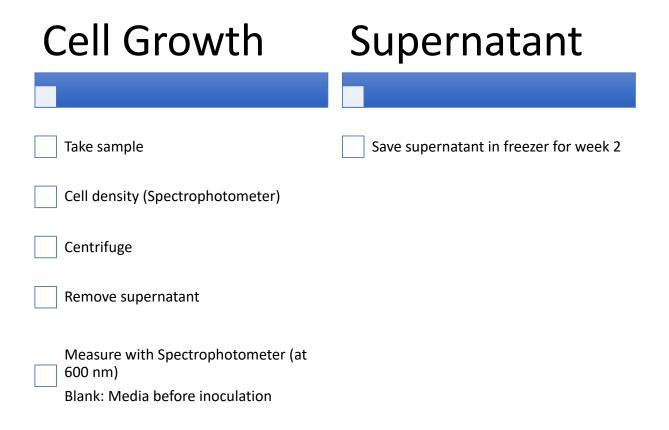
10 mL of water

How diluted is the sample?

= 0.1 mg/mL

= 1 mg/mL

Lab – Week 1



Sample

- 1 mL broth before inoculation (reference blank)
- 1 mL sample for Cell Density
- 1 mL sample x 2 = 2 supernatant sample for Glucose & Xanthan concentrations
 - Supernatant will be frozen for use during week 2

Total volume of each sample = 3mL

Lab – Week 2

Glucose Concentration Xanthan Concentration Use frozen supernatant and dilute with water Xanthan calibration curve (Xanthan stock solution) Use frozen supernatant and dilute with water Sulfuric Acid digestion Measure with spectrophotometer (at 510 nm) Blank: GOPOD kit solution Measure with spectrophotometer (at 325 nm) Blank: Water