

BACHELOR OF SCIENCE IN BIOTECHNOLOGY

SEMESTER –VI

Laboratory Course-XI

Paper Code: BTP-605

BTP605: Laboratory course- XI: Bioinformatics and food biotechnology

(Max. marks 80+20=100)

1. Statistical analysis of experimental data using computer software
2. Data presentation using computer software
3. Scientific literature survey using internet
4. Using NCBI, GenBank, DDBJ, EMBL, SWISS-PROT etc.
5. Estimation of BOD (2 samples)
6. VAM Staining.
7. Microbial load and their relative density in foods (bacteria, fungi, yeast)
8. Detection and isolation of toxigenic *A. flavus* from stored foods, qualitative and quantitative estimation of aflatoxins from cultured stains.
9. Estimation of Lactic acid and Lactose
10. Immobilization of Yeast cells
11. Studies in Indigenous fermented foods and beverages of N.E. Regions- Isolation and Identification of Microorganisms involved in fermentation under controlled condition.

Teachers will supply printed detailed instructions, procedure of the experiments.
