

Fermentation Technology

ENS

European Initiative for Biotechnology Education

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The European Initiative for Biotechnology Education (EIBE) seeks to promote skills, enhance understanding and facilitate informed public debate through improved biotechnology education in schools and colleges throughout the European Union (EU).

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Industrial Processes

Other Information

Fermentation Technology



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* I	Development team, copyright	4	Few areas are developing as rapidly as biotechnology. So that they can be revised and kept up-to-date then distributed at minimum cost, the EIBE Units are published electronically.
I	Safety General safety guidelines	5	These pages (and the other EIBE Units) are available throughout Europe and the rest of
I	About this Unit Introduction	6	the world on the World Wide Web. They can be found at:
	CD-ROM Menu		http://www.reading.ac.uk/NCBE All of the EIBE Units on the World Wide
	What is Fermentation?	7	Web are Portable Document Format (PDF) files. This means that the high-quality
	Historical Perspective	9	illustrations, colour, typefaces and layout of these documents will be maintained, whatever computer you have (Macintosh - including
	Scope of Fermentation Technology	10	Power PC, Windows, DOS or Unix platforms). PDF files are also smaller than the files from
	Laboratory Research and Development	10	which they were created, so that it will take less time to download documents. However, to view the EIBE Units you will need a suitable copy of
	T. L. add D.	44	the Adobe Acrobat $^{\circ}$ Reader programme.

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The EIBE materials have been extensively tested in workshops involving teachers from across Europe.

The views expressed in this Unit and the activities suggested herein are those of the authors and not of the European Commission.

Particular attention should be paid to the general safety guidelines given in the introduction to this Unit, and to the specific safety guidelines throughout the text.

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Safety

In all of the EIBE Units, we have tried to check that all recognized hazards have been identified and that suitable precautions are suggested.

Where possible, the proposed procedures are in accordance with commonly-adopted general risk assessments. If a special risk assessment may be necessary, this has been indicated.

However, users should be aware that errors and omissions can be made, and that different employers and educational authorities adopt different standards. Therefore, before doing any activity, users should always carry out their own risk assessment. In particular, any local rules issued by employers or educational authorities MUST be obeyed, whatever is suggested in the EIBE Unit.

Unless the context dictates otherwise, it is assumed that:

- practical work is carried out in a properly equipped and maintained science laboratory;
- any mains-operated equipment is properly maintained;
- care is taken with normal laboratory operations such as heating substances;
- good laboratory practice is observed when chemicals or living organisms are
- eve protection is worn whenever there is any recognised risk to the eyes;
- pupils and/or students are taught safe techniques for activities such as handling chemicals and microorganisms.

About this Unit

The aim of this unit is to convey knowledge about the role of fermenter technology in the large scale production of food, beverages and pharmaceuticals using microorganisms (yeast, fungi and bacteria), about some historical aspects of biotechnology and also about laboratory research and development.

This unit, which is produced on a CD-ROM, has a modular structure in order to give teachers the opportunity to make the best choice for a particular situation. Of course it is recommended that the topic is introduced with a local and topical background, to awake the interest of the students.

The CD-ROM is a not only a source of illustrations, animations and video sequences for teachers, it can also be used by students directly as a powerful tool for learning. Self assessment questions and the corresponding answers are attached to each topic. A commentary gives additional information to the corresponding text.

Hints for the user

A PC with Windows and a CD drive which has to be assigned the letter D are necessary. Soundblaster with loudspeakers is needed for listening to the commentary. A system which will support a 16 or 32 bit image is necessary. Sometimes the file d:\windows\mmplayer.dll will need to be copied to c:\windows.

To operate with Windows 3.11 click "file" in the program manager, click "run" and "browse". Choose d:\ferm\ferm.exe and press return. With Windows 95 click "execute" and "browse", choose ferm and start with d:\ferm.exe.

A contents list of the topics in the CD-ROM follows for reference, with details of the images and video clips available at each topic point.

What is Fermentation?

Image: The "Peaky Head" of yeast during beer fermentation

Fermentation

Image: Traditional fermentation products

Fermentation technology

Image: A full scale industrial fermenter

The microbes

Image: Fungi and Bacteria

Bacteria

Image: Scanning electron micrograph of bacteria

- Archaebacteria
 Image: Bacteria growing in hot springs at Yellowstone

 National Park
- Eubacteria
 Image: Scanning electron micrograph of dividing bacteria.
- Fungi

Image: Scanning electron micrograph of Penicillium

Video: Demonstration of fungi

Deuteromycota
 Image: Penicillium colony on nutrient agar

Microbial growth and respiration

Image: Petri dish growing micrococcus flavus colonies

Microbial growth

Image: Aspergillus niger colonies growing on agar Video: Demonstration of microbial growth

- Phases of microbial growth

 Image: Microbial growth curve (with a video animation of the growth

 phase of bacteria)
 - Primary metabolites

 Image: Important primary metabolites

 Video: Fermented alcohol is filled into barrels
 - Secondary metabolites
 Image: Important secondary metabolites

Reproduction

Image: Developing fungal hyphae (with a graphic of a counting chamber on the video click)

The basic metabolic pathway

Image: Some of the many metabolic pathways and their products

Catabolic processes

Image: Breakdown of glucose

Glycolysis

Image: Glycolysis (Embden Meyerhof pathway)

Tricarboxylic acid (TCA) cycle

Image: Krebs cycle

Video: Development of CO₂ by micro-organisms

as a result of the Krebs cycle.

• Anabolic (biosynthetic) processes

Image: Products of microbe anabolism useful to humans

Culturing micro-organisms

Image: Checking the culture bottle

Video: Culturing of micro-organisms in a small fermenter

Design of fermenters

Image: Small scale fermenters, collection and holding vessels

Video: Animation of a fermenter with auxiliary equipment

Batch culture

Image: Collecting a sample from a batch culture of beer

Video: Example of a batch fermenter

Continuous culture

Image: Continuous culture vessel

Video: Animation of the continuous fermenter above

• Feed-batch culture

Image: Adding further nutrient and anti-foam to a feed-batch culture

Common features in design

Image: A one litre laboratory fermenter

Maintaining aseptic conditions

Image: Preparing to inoculate in the clean room

Aeration and agitation

Image: Air supply and filtration unit

Video: Aeration of a fermenter

Other characteristic aspects

Image: Foaming in a culture vessel

- Controlling the conditions Image: Gauges and control as the head of a feed-batch fermenter
 - Temperature Image: Temperature probe and gauges
 - Balance between substrate and products Image: The equation as a graphic
 - рН Image: Graph showing of pH range of the three different classes of micro-organism
 - Aeration Image: Aeration by means of a sparger
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Image: Producing the brewer's mash

Image: Structure of bread showing the holes created by CO₂

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Image: Various cheeses

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Image: Soy sauce used as food flavouring

Image: Yeast being skimmed from the surface of fermented beer

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Image: Penicillin and other antibiotics

Sewage

Image: Flow diagram of sewage works

Video: Aeration of sewage in a waste water plant

Scope of Fermentation Technology

Image: Flow diagram of the fermentation process

Range of organisms used

Image: Products of fermentation (a list)

Products

Image: Products of fermentation process

Culture media

Image: Carbon source for yeast growth

Video: Filling a fermenter with media materials

Laboratory Research and Development

Image: Laboratory check of a culture for antibody production

Screening for suitable organisms

Image: Culture of Streptomyces

Video: Practical activities in a microbiological laboratory.

Development of genetically modified organisms

Image: Gene splicing; E. coli containing plasmids and foreign cells Video: Animation of gene modification based on the image

Use of animal cells, hybridomas, enzymes

Image: Artificially coloured SEM of immobilised yeast

Animal cells

Image: Animal cells

Hybridomas

Image: Production of hybridoma cells in a laboratory

Algae

Image: Algae

Immobilised enzymes and cells

Image: Ways of immobilising enzymes

 Advantages of using immobilised enzymes and cells as biocatalysts

Image: Production of immobilised enzymes

Disadvantages of using immobilised enzymes and cells
 Image: Immobilising enzymes, immobilised enzymes

Industrial Processes

Image: Typical fermentation plant

Scale up from development to industrial process

Image: The starter culture Video: Pilot plant reactors

Monitoring and control of industrial processes

Image: Controlling an industrial fermentation

Product separation, recovery and disposal of spent broth

Image: Graphic showing a simplified version of the different recovery routes

Health and safety

Image: Biohazard sign

Other Information includes a book list, some useful web sites, a glossary, contact addresses of the EIBE production team and details about Science Pictures Ltd., the producers of the CD-ROM.