Q. P. Code: 19747

[Marks:60]

		N.B: 1. All questions are compulsory 2. Figures to the right indicates full marks	
		3. Draw neat and labelled diagrams wherever necessary.	
Q1	(a)	I have a mixture of 2 proteins, A and B, which bind to specific receptors X and Y respectively. I also have a mixture of 2 proteins C and D, which vary in their molecular sizes. C is smaller than D. Suggest and describe in detail, the method to separate proteins A and B. Also discuss in detail the method to separate proteins C and D.	12
		OR	
Q1	(a)	Write a note on physical methods of cell disruption	6
		And	
	(b)	Describe the flow of a typical proteomic separation and characterization	6
Q2	(a)	Mention any 2 enzymes used in the following processes: a) Brewing b) Baking c) Wine making d) Meat tenderizing e) Juice processing f) Cheese production	12
		OR	
Q2	(a)	Explain the significance of amylases in baking and brewing industry. And	6
	(b)	What is a detergent? Give the significance of amylases, cellulases and lipases in detergent industry.	6
Q3	(a)	What is capillary electrophoresis? Which are the columns used in capillary electrophoresis.	12
		OR	
Q3	(a)	Describe the working principle of electrophoresis techniques	6
		And	
	(b)	Write a note on casting the two phase gel system for separation by SDS-PAGE	6
Q4	(a)	Describe the Isoelectric focussing technique and highlight its significance over SDS-PAGE	12
		OR	
Q4	(a)	Give a brief note on different methods of protein separations along with their basis of separation.	6
		And	
	(b)	Define proteomics. Discuss the different types of proteomics	6

[Time: $2\frac{1}{2}$ Hours]

12

- **Q5** Write a short note on the following (any **three**):
 - i) Applications of capillary electrophoresis
 - ii) Any two types of electrophoretic techniques
 - iii) General considerations in selecting cell disruption methods
 - iv) Enzymes used in dairy industry
 - v) Protein fingerprinting
 - vi) Need for purification of proteins
