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**BIOCHEMICAL OXYGEN DEMAND (BOD)**

the amount of oxygen that would be consumed if all the organic matter in 1 liter of water was oxidized by the bacteria.

**BIOCONTROL**

the use of biological methods for controlling plant disease and pests.

**BIOFERTILISERS**

the organisms that enrich the nutrient quality of the soil.

**BIOGAS**

the mixture of gases (mainly CH<sub>4</sub>, CO<sub>2</sub>) produced by the microbial activity and which can be used as fuel.

**BT COTTON**

a variety of cotton which is incorporated with BT gene and it is resistant to insects and pests.

**CLOT BUSTER**

the microbial product for removing clots from the blood vessels of the patients who have undergone myocardial infarction leading to heart attack.

**FERMENTATION**

the process of anaerobic respiration in which the complex molecules are incompletely broken into simple ones by the microbial action.

**FERMENTERS**

the containers made up of large amount of CH<sub>4</sub>, CO<sub>2</sub> and H<sub>2</sub> as they grow on cellulosic material.

**MYCORRHIZA**

A symbiotic relation between fungal hyphae and roots of the tree (Higher plant)

**PEST**

organism that destroys crop or its products is known as pest.

**SEWAGE**

the waste-water containing large amount of organic matter and microbes.

*Microbes are present everywhere.*

- **E.g. Thermal vents of geyser (Temp. above 100°C)**
- **Deep in soil.**
- **Under snow.**

- **Diverse.** Protozoa, Bacteria, Fungi, Virus, Viroids, Prions (Proteinaceous infectious agents)

- **Useful** : Antibiotics.

- **Harmful** : cause diseases.

In Household Products :-

- **Everyday** : Lactobacillus (LAB) Lactic acid Bacteria – form curd from milk.

- Increase Vit . B12

- Check disease causing microbes in our stomach.

- Fermentation of dough for dosa, idli (CO<sub>2</sub> produced)

- Making bread –Baker's yeast. *Saccharomyces cerevisiae*.

- Toddy made from sap of palm.

- Cheese making (eg. Swiss cheese by *Propionibacterium sharmanii*,

- Roquefort cheese by fungi.)

In Industrial Products :-

Beverages and antibiotics.