

Fermentation Facility (FF)

GBP is equipped with most of the instruments required for R&D work on fermentation technology. North-East States of India is enriched with different fermented food items. Research on the actual knowhow of some of these ethnic food items is yet to be exploited. GBP is providing a platform to initiate research in this area with the equipment facilities. GBP will also provide technical expertise by making linkages with other center of excellences for entrepreneurship development in this area in a scientific way.

Equipments Available at Fermentation Facility:

Table top refrigerated centrifuge

Z 326 K, HERMLE Labortechnik GmbH, Wehingen

Features:

- Speed range: 200-18000 rpm
- Temperature range: -20° to 40°C



Continuous flow centrifuge

CR22GIII, Hitachi, Japan

Features:

- Maximum speed: 18,000 rpm
- Maximum RCF: 34,960xg
- Temperature range: -20° to 40°C



Deep freeze (-40°C)

DW-40L508, Haier, Hong Kong

Features:

- Cabinet temperature range: -20°C to -40°C
- Ambient temperature: 10°C to 32°C



Digital pH meter

FiveEasy Plus FEP20, Mettler Toledo, USA

Features:

- Useful for a wide range of applications in various areas, such as food and beverage industry, water and environmental analysis etc
- Fast change over between pH and mV parameters



BOD Incubator

BTI-06, Bio-Technics, India

Features:

- Ideal for incubation, serum studies, enzyme assay tests, culture of microbes etc
- Temperature range: 5°C - 50°C



Water Bath Shaker

OVFU, Indo, India

Features:

- Bath capacity: 20-24 L
- Temperature range: above ambient to 90°C
- Shaking speed: 20-200 strokes/min



Magnetic stirrer with Hot plate

C-MAG HS7, IKA, Germany

Features:

- Speed range: 100-1500 rpm
- Heating temperature range: 50-500°C

