



Industrial Exploitation of Microorganisms

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I.K. International Publishing House Pvt. Ltd., 2010. Hardcover. Book Condition: New. 18cm x 24cm. This book embodies 21 review articles contributed by subject experts of various areas of industrial microbiology. The articles are devoted to pharma industries, food and enzyme industries, textile industry, agroindustry and cottage industry. Yeast is one of the important microorganisms which have been used to produce beverages, alcohols and fermented food commodities for a very long time. In recent years, it has been the first choice among eukaryotes to use in recombinant technology. Yeast and Spirulina are being used and marketed as Single Cell Protein (SCP). Mushrooms have been used by humans down the ages. In addition to a rich source of mycoprotein, they have medicinal values also against many ailments. Number of bioactive novel compounds is increasing with the discovery of microbial species and newer groups of microorganisms. Some chapters are devoted to microbial bioinoculants used as biofertilizers because they are rich source of nitrogen and phosphorus for both legumes and non-legumes. They are being manufactured and sold in market with different trade names. In addition, several microbial enzymes have been produced and commercialized by various industries, but highly active and potential enzymes produced through...



Reviews

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