Practical Manual on Fermentation Technology

By S. Kulandaivel, S. Janarthanan

I.K. International Publishing House Pvt. Ltd., 2012. Paperback. Book Condition: New. 16cm x 24cm. Practical Manual on Fermentation Technology is designed to introduce fermentation technology methods and protocols on the screening of industrially important microbes and production of various industrially important compounds, enzymes, antibiotics, vitamins, etc. by these microorganisms. It also provides assay protocols for the various industrially important microbial products. Each laboratory exercise contains an introductory unit, easy to follow instructions for various media and reagent preparation and procedure for screening of industrially important microbes, production and assay of various fermentation products. This manual will contribute practical knowledge in the area of industrial biotechnology, especially in the area of fermentation technology for teachers, researchers, students and technicians. This book is particularly useful for undergraduate and postgraduate students of Microbiology, Industrial Microbiology, Applied Microbiology, Biotechnology, Bioprocesses Technology and Bioresources Technology.

Reviews

An extremely wonderful ebook with lucid and perfect explanations. I was able to comprehend almost everything using this composed e publication. It is extremely difficult to leave it before concluding, once you begin to read the book.

-- Kimberly Carroll

Excellent electronic book and helpful one. Better then never, though i am quite late in start reading this one. You wont truly feel monotony at whenever you want of your time (that's what catalogues are for relating to when you question me).

-- Mabelle Dach III
Louis Pasteur’s work on fermentation of wine laid the foundation for bioreactors as we know them today, because once the process is identified and understood, it could be controlled. And it is the control of the process that concerns chemical engineers first and foremost. The scope of bioengineering has grown from simple wine-bottle microbiology to the industrialization of not only beer, wine, cheese and milk production, but also the production of biotechnology’s newer products - antibiotics, enzymes, steroidal hormones, vitamins, sugars and organic acids. This has been possible due to the inv

Practical Fermentation Technology. @inproceedings{Mcneil2015PracticalFT, title={Practical Fermentation Technology}, author={Brian Mcneil and Linda M. Harvey}, year={2015} }. Brian Mcneil, Linda M. Harvey. A hands-on book which begins by setting the context; defining 'fermentation' and the possible uses of fermenters, and setting the scope for the book. It then proceeds in a methodical manner to cover the equipment for research scale fermentation labs, the different types of fermenters available, their uses and modes of operation. Once the lab is equipped, the issues of fermentation Practical Manual on Ferment has been added to your Cart. Add to Cart. Buy Now.Â He is teaching Microbiology to undergraduate and postgraduate students. His area of specialization is fermentation technology and has been handling practicals related to fermentation technology since last thirteen years. He has published a number of research publications in reputed journals. S. Janarthanan is Associate Professor, Department of Zoology, University of Madras, Chennai, India.