

Biotechnology Industrial Microbiology A Textbook

Biochemical Engineering and Biotechnology, 2nd Edition, outlines the principles of biochemical processes and explains their use in the manufacturing of every day products. The author uses a direct approach that should be very useful for students in following the concepts and practical applications. This book is unique in having many solved problems, case studies, examples and demonstrations of detailed experiments, with simple design equations and required calculations. Covers major concepts of biochemical engineering and biotechnology, including applications in bioprocesses, fermentation technologies, enzymatic processes, and membrane separations, amongst others Accessible to chemical engineering students who need to both learn, and apply, biological knowledge in engineering principals Includes solved problems, examples, and demonstrations of detailed experiments with simple design equations and all required calculations Offers many graphs that present actual experimental data, figures, and tables, along with explanations The field of industrial microbiology involves a thorough knowledge of the microbial physiology behind the processes in the large-scale, profit-oriented production of microbe-related goods which are the subject of the field. In recent times a paradigm shift has occurred, and a molecular understanding of the various processes by which plants, animals and microorganisms are manipulated is now central to industrial microbiology. Thus the various applications of industrial microbiology are covered broadly, with emphasis on the physiological and genomic principles behind these applications. Relevance of the new elements such as bioinformatics, genomics, proteomics, site-directed mutation and metabolic engineering, which have necessitated the paradigm shift in industrial microbiology are discussed.

Knowledge in microbiology is growing exponentially through the determination of genomic sequences of hundreds of microorganisms and the invention of new technologies such as genomics, transcriptomics, and proteomics, to deal with this avalanche of information. These genomic data are now exploited in thousands of applications, ranging from those in medicine, agriculture, organic chemistry, public health, biomass conversion, to biomining. Microbial Biotechnology. Fundamentals of Applied Microbiology focuses on uses of major societal importance, enabling an in-depth analysis of these critically important applications. Some, such as wastewater treatment, have changed only modestly over time, others, such as directed molecular evolution, or 'green' chemistry, are as current as today's headlines. This fully revised second edition provides an exciting interdisciplinary journey through the rapidly changing landscape of discovery in microbial biotechnology. An ideal text for courses in applied microbiology and biotechnology courses, this book will also serve as an invaluable overview of recent advances in this field for professional life scientists and for the diverse community of other professionals with interests in biotechnology.

Describing all topics of white biotechnology admitted to the 7th EU Frame Programme and new industrial production processes aiming towards the Kyoto objectives, this comprehensive overview covers the technology, applications, economic potential and implications for society. Directed at readers with a general interest in a specific technology, this is equally suitable as an introductory handbook to a wide range of industries, including chemicals, biotechnology and pharmaceuticals, food and feed, paper and pulp, personal care, energy and agriculture.

For the Graduate and Post Graduate students of different universities in Microbiology and Biotechnology. This book is immensely helpful to under Graduate and Post Graduate students of Microbiology, Biotechnology and Allied Sciences. The chapters are well conversed with Industrial Aspects in the production of Microbiology Inoculments in the field of Agriculture

This enzymology textbook for graduate and advanced undergraduate students covers the syllabi of most universities where this subject is regularly taught. It focuses on the synchrony between the two broad mechanistic facets of enzymology: the chemical and the kinetic, and also highlights the synergy between enzyme structure and mechanism. Designed for self-study, it explains how to plan enzyme experiments and subsequently analyze the data collected. The book is divided into five major sections: 1] Introduction to enzymes, 2] Practical aspects, 3] Kinetic Mechanisms, 4] Chemical Mechanisms, and 5] Enzymology Frontiers. Individual concepts are treated as stand-alone chapters; readers can explore any single concept with minimal cross-referencing to the rest of the book. Further, complex approaches requiring specialized techniques and involved experimentation (beyond the reach of an average laboratory) are covered in theory with suitable references to guide readers. The book provides students, researchers and academics in the broad area of biology with a sound theoretical and practical knowledge of enzymes. It also caters to those who do not have a practicing enzymologist to teach them the subject.

Of major economic, environmental and social importance, industrial microbiology involves the utilization of microorganisms in the production of a wide range of products, including enzymes, foods, beverages, chemical feedstocks, fuels and pharmaceuticals, and clean technologies employed for waste treatment and pollution control. Aimed at undergraduates studying the applied aspects of biology, particularly those on biotechnology and microbiology courses and students of food science and biochemical engineering, this text provides a wide-ranging introduction to the field of industrial microbiology. The content is divided into three sections: key aspects of microbial physiology, exploring the versatility of microorganisms, their diverse metabolic activities and products industrial microorganisms and the technology required for large-scale cultivation and isolation of fermentation products investigation of a wide range of established and novel industrial fermentation processes and products Written by experienced lecturers with industrial backgrounds, Industrial Microbiology provides the reader with groundwork in both the fundamental principles of microbial biology and the various traditional and novel applications of microorganisms to industrial processes, many of which have been made possible or enhanced by recent developments in genetic engineering technology. A wide-ranging introduction to the field of industrial microbiology Based on years of teaching experience by experienced lecturers with industrial backgrounds Explains the underlying microbiology as well as the industrial application. Content is divided into three

sections: 1. key aspects of microbial physiology, exploring the versatility of microorganisms, their diverse metabolic activities and products 2. industrial microorganisms and the technology required for large-scale cultivation and isolation of fermentation products 3. investigation of a wide range of established and novel industrial fermentation processes and products

Recent Developments in Applied Microbiology and Biochemistry, Vol. 2, provides a comprehensive treatment and understanding on application oriented microbial concepts, giving readers insights into recent developments in microbial biotechnology and medical, agricultural and environmental microbiology. Discusses microbial proteome analyses and their importance in medical microbiology Explores emerging trends in the prevention of current global health problems, such as cancer, obesity and immunity Shows recent approaches in the production of novel enzymes from environmental samples by enrichment culture and metagenomics approaches Guides readers through the status and recent developments in analytical methods for the detection of foodborne microorganisms

Fermentation Microbiology and Biotechnology, 4th Edition explores and illustrates the broad array of metabolic pathways employed for the production of primary and secondary metabolites, as well as biopharmaceuticals. This updated and expanded edition addresses the whole spectrum of fermentation biotechnology, from fermentation kinetics and dynamics to protein and co-factor engineering. It also sheds light on the new strategies employed by industrialist for increasing tolerance and endurance of microorganisms to the accumulation of toxic wastes in microbial-cell factories. The new edition builds upon the fine pedigree of its earlier predecessors and extends the spectrum of the book to reflect the multidisciplinary and buoyant nature of this subject area. Key Features Covers the whole spectrum of the field from fermentation kinetics to control of fermentation and protein engineering. Includes case studies specifically designed to illustrate industrial applications and current state-of-the-art technologies. Presents the contributions of eminent international academics and industrial experts. Offers new chapters addressing: The prospects and the role of bio-fuels refineries, Control of metabolic efflux to product formation in microbial-cell factories and Improving tolerance of microorganisms to toxic byproduct accumulation in the fermentation vessel.

Incorporates the Experiences of World-Class Researchers Microbial Biotechnology: Progress and Trends offers a theoretical take on topics that relate to microbial biotechnology. The text uses the "novel experimental experiences" of various contributors from around the world—designed as case studies—to highlight relevant topics, issues, and recent developments surrounding this highly interdisciplinary field. It factors in metagenomics and microbial biofuels production, and incorporates major contributions from a wide range of disciplines that include microbiology, biochemistry, genetics, molecular biology, chemistry, biochemical engineering, and bioprocess engineering. In addition, it also provides a variety of photos, diagrams, and tables to help illustrate the material. The book consists of 15 chapters and contains subject matter that addresses: Microbial biotechnology from its historical roots to its different processes Some of the new developments in upstream processes Solid-state fermentation as an interesting field in modern fermentation processes Recent developments in the production of valuable microbial products such as biofuels, organic acids, amino acids, probiotics, healthcare products, and edible biomass Important microbial activities such as biofertilizer, biocontrol, biodegradation, and bioremediation Students, scientists, and researchers can benefit from Microbial Biotechnology: Progress and Trends, a resource that addresses biotechnology, applied microbiology, bioprocess/fermentation technology, healthcare/pharmaceutical products, food innovations/food processing, plant agriculture/crop improvement, energy and environment management, and all disciplines related to microbial biotechnology.

This comprehensive textbook discusses biotechnology and microbiology, metabolites, strain development and gene technology, substrate for industrial fermentation, nucleosides, nucleotides, enzymes, vitamins and antibiotics.

This second edition of the bestselling Manual of Industrial Microbiology and Biotechnology brings together in one place the biological and engineering methodologies required to develop a successful industrial process, from culture isolation and development to useful product. The editors have enlisted a broad range of experts, including microbial ecologists, physiologists, geneticists, biochemists, molecular biologists, and biochemical engineers. This comprehensive perspective provides a valuable "how to" resource, the structure of which resembles the sequence of operations involved in the development of a commercial biological process and product.

The latest volume in the Advanced Biotechnology series provides an overview of the main product classes and platform chemicals produced by biotechnological processes today, with applications in the food, healthcare and fine chemical industries. Alongside the production of drugs and flavors as well as amino acids, bio-based monomers and polymers and biofuels, basic insights are also given as to the biotechnological processes yielding such products and how large-scale production may be enabled and improved. Of interest to biotechnologists, bio and chemical engineers, as well as those working in the biotechnological, chemical, and food industries.

Focusing on current and future uses of microbes as production organisms, this practice-oriented textbook complements traditional texts on microbiology and biotechnology. The editors have brought together leading researchers and professionals from the entire field of industrial microbiology and together they adopt a modern approach to a well-known subject. Following a brief introduction to the technology of microbial processes, the twelve most important application areas for microbial technology are described, from crude bulk chemicals to such highly refined biomolecules as enzymes and antibodies, to the use of microbes in the leaching of minerals and for the treatment of municipal and industrial waste. In line with their application-oriented topic, the authors focus on the "translation" of basic research into industrial processes and cite numerous successful examples. The result is a first-hand account of the state of the industry and the future potential for microbes in industrial processes. Interested students of biotechnology, bioengineering, microbiology and related disciplines will find this a highly useful and much consulted companion, while instructors can use the case studies and examples to add value to their teaching.

Microbial Biotechnology: An Interdisciplinary Approach covers all aspects of microbial biotechnology, whilst bringing the field of functional foods and microbial bioremediation to the fore. Recounting the interdisciplinary scope of biotechnology and its discoveries, this text presents innovative ideas in the field of emerging biotechnology providing the scientific community with a much needed new resource. Acting as an important means of information for researchers working in interdisciplinary areas of research, this text: Envisages the recent ideas of novel findings in microbiology Provides insight into the various interdisciplinary research avenues Uniquely covers a diverse range of topics Presents groundbreaking new findings in key areas of modern biotechnology Enhanced and straight forward descriptions cater to the needs of researchers working in areas of bacterial exopolysaccharides, microalgal proteomics, applications of Microbial L-asparaginases, novel aspects of bioremediation, Probiotics and their impact on society, and microbial community analysis in waste water treatment techniques. It will also prove crucial reading for senior undergraduate and graduate students and professionals working in areas of modern biotechnology. The book embodies 22 chapters covering various important disciplines of biotechnology, such as cell biology, molecular biology, molecular genetics, biophysical methods, genomics and proteomics, metagenomics, enzyme technology, immune-technology, transgenic plants and animals, industrial microbiology and environmental biotechnology. The book is illustrative. It is written in a simple language

The field of microbiology and biotechnology are intertwined since time immemorial however the ties between the two areas became prominent in the last century. The areas provided various products which enriched mankind in various ways mainly in the form of food and succeeded in producing medicines. There was no technology which provoked the humans to understand the mechanisms involved whilst using microbes. In previous millennia, microbes were utilized by humans for several needs; however there was no scope of understanding the machinery to the complete detail. The nineteenth century bore an outstanding scientist named Louis Pasteur who pioneered in industrial microbiology. His understanding of microbes laid a path to the other discoveries which made human life more comfortable and also increment in life span is clearly noticed. The fight against infectious diseases has progressed with the advancements in microbiology. The era of mass

production of the microbial products initiated mainly with citric acid production. The Second World War provided an essentiality to understand the process of preservation of products in aseptic conditions. The economically viable products such as vaccines, cytokines, pharmaceuticals and foods were produced in a large scale due to advancements in genetic engineering in the seventies. The applied microbiology and biotechnology are playing a crucial role in dictating national economy, medicine, agriculture, environmental protection and pharmaceuticals. The main reason to devise this part of literature is to introduce and summarize the current state of knowledge which concerns microbial application in large scale production lines. This book is built on my experiences with several research fronts during these two decades. The field of industrial microbiology and biotechnology deals with exploitation of microbes in a systematic manner in order to obtain goods and services for human welfare. The two immediate aspects of industrial microbiology are fermentation processes and service delivery especially in pollution control. It is assumed that the reader may have got some learned experience in microbiology to understand this book. The students of any life sciences and chemistry can understand the concept delivered in this book without any hassles. The application of microbiology in industrial biotechnology is broadly emphasized in this book. The chapters were designed to let the reader take a systematic study without getting struck at any concept and never feel confused. I would like to express my gratitude to all the professors and researchers who provided me variety of inputs to make this literature work a success. All the valuable time they invested in me to bring out this book is duly appreciated and some of the reflections which they expect are in due till the book is read by many of the enthusiastic students.

Biotechnology for Beginners, Second Edition, presents the latest information and developments from the field of biotechnology—the applied science of using living organisms and their by-products for commercial development—which has grown and evolved to such an extent over the past few years that increasing numbers of professionals work in areas that are directly impacted by the science. For the first time, this book offers an exciting and colorful overview of biotechnology for professionals and students in a wide array of the life sciences, including genetics, immunology, biochemistry, agronomy, and animal science. This book also appeals to the lay reader without a scientific background who is interested in an entertaining and informative introduction to the key aspects of biotechnology. Authors Renneberg and Demain discuss the opportunities and risks of individual technologies and provide historical data in easy-to-reference boxes, highlighting key topics. The book covers all major aspects of the field, from food biotechnology to enzymes, genetic engineering, viruses, antibodies, and vaccines, to environmental biotechnology, transgenic animals, analytical biotechnology, and the human genome. This stimulating book is the most user-friendly source for a comprehensive overview of this complex field. Provides accessible content to the lay reader who does not have an extensive scientific background Includes all facets of biotechnology applications Covers articles from the most respected scientists, including Alan Gutmacher, Carl Djerassi, Frances S. Ligler, Jared Diamond, Susan Greenfield, and more Contains a summary, annotated references, links to useful web sites, and appealing review questions at the end of each chapter Presents more than 600 color figures and over 100 illustrations Written in an enthusiastic and engaging style unlike other existing theoretical and dry-style biotechnology books

An up-to-date textbook that presents the key principles and major processes of industrial microbiology. This edition includes new material on genetic engineering, including the use of recombinant DNA techniques for strain selection and for the production of proteins, enzymes and amino acids.

The rapid increase in microbial resources along with the development of biotechnological methods has revolutionized the field of microbial biotechnology. Genome characterization methods and metagenomic approaches further illustrate the role of microorganisms in various fields of research. Recent Advancement in Microbial Biotechnology: Agricultural and Industrial Approach provides an overview on the recent application of the microorganisms in agricultural and industrial improvements. The purpose of this book is to integrate all these diverse areas of research in a common platform. Recent advancement in Microbial Biotechnology targets researchers from both academia and industry, professors and graduate students working in molecular biology, microbiology and biotechnology. Gives insight in the exploration of microbial functional diversity in different systems Highlights important microbes and their role in enhancing agricultural productivity Provides understanding to the basics with advance information of microbial biotechnology Explores the importance of microbial genomes studies in agricultural and industrial applications

Learn more about foundational and advanced topics in metabolic engineering in this comprehensive resource edited by leaders in the field Metabolic Engineering: Concepts and Applications delivers a one-stop resource for readers seeking a complete description of the concepts, models, and applications of metabolic engineering. This guide offers practical insights into the metabolic engineering of major cell lines, including E. Coli, Bacillus and Yarrowia Lipolytica, and organisms, including human, animal, and plant). The distinguished editors also offer readers resources on microbiome engineering and the use of metabolic engineering in bioremediation. Written in two parts, Metabolic Engineering begins with the essential models and strategies of the field, like Flux Balance Analysis, Quantitative Flux Analysis, and Proteome Constrained Models. It also provides an overview of topics like Pathway Design, Metabolomics, and Genome Editing of Bacteria and Eukarya. The second part contains insightful descriptions of the practical applications of metabolic engineering, including specific examples that shed light on the topics within. In addition to subjects like the metabolic engineering of animals, humans, and plants, you'll learn more about: Metabolic engineering concepts and a historical perspective on their development The different modes of analysis, including flux balance analysis and quantitative flux analysis An illuminating and complete discussion of the thermodynamics of metabolic pathways The Genome architecture of E. coli, as well as genome editing of both bacteria and eukarya An in-depth treatment of the application of metabolic engineering techniques to organisms including corynebacterial, bacillus, and pseudomonas, and more Perfect for students of biotechnology, bioengineers, and biotechnologists, Metabolic Engineering: Concepts and Applications also has a place on the bookshelves of research institutes, biotechnological institutes and industry labs, and university libraries. It's comprehensive treatment of all relevant metabolic engineering concepts, models, and applications will be of use to practicing biotechnologists and bioengineers who wish to solidify their understanding of the field.

This book is an attempt to provide an overview of the various components of industrial fermentation process, mainly focusing on various types of fermentations products and the basic steps in a typical fermentation process. The major industrial applications of fermentation are constantly improved with the advances in molecular biology, microbiology and biotechnology, as fermentation is essentially an integration of all of these studies with a singular aim to improve the quality and quantity of the product. In the present era, the fermentation processes are basically used for medicinally or pharmaceutically relevant products and the fermented food production for human consumption. We are applying and optimizing the natural or manipulated biological systems as well as their environment to increase the yield of commercially viable products, like enzymes, antibodies, antibiotics, hormones and much more.

Fermentation Microbiology and Biotechnology, Third Edition explores and illustrates the diverse array of metabolic pathways employed for the production of primary and secondary metabolites as well as biopharmaceuticals. This updated and expanded edition addresses the whole spectrum of fermentation biotechnology, from fermentation kinetics and dynamics to protein and co-factor engineering. The third edition builds upon the fine pedigree of its earlier predecessors and extends the spectrum of the book to reflect the multidisciplinary and buoyant nature of this subject area. To that end, the book contains four new chapters: Functional Genomics Solid-State Fermentations Applications of

Metabolomics to Microbial Cell Factories Current Trends in Culturing Complex Plant Tissues for the Production of Metabolites and Elite Genotypes Organized and written in a concise manner, the book's accessibility is enhanced by the inclusion of definition boxes in the margins explaining any new concept or specific term. The text also contains a significant number of case studies that illustrate current trends and their applications in the field. With contributions from a global group of eminent academics and industry experts, this book is certain to pave the way for new innovations in the exploitation of microorganisms for the benefit of mankind.

Biotechnology of Microbial Enzymes: Production, Biocatalysis and Industrial Applications provides a complete survey of the latest innovations on microbial enzymes, highlighting biotechnological advances in their production and purification along with information on successful applications as biocatalysts in several chemical and industrial processes under mild and green conditions. Applications of microbial enzymes in food, feed, and pharmaceutical industries are given particular emphasis. The application of recombinant DNA technology within industrial fermentation and the production of enzymes over the last 20 years have produced a host of useful chemical and biochemical substances. The power of these technologies results in novel transformations, better enzymes, a wide variety of applications, and the unprecedented development of biocatalysts through the ongoing integration of molecular biology methodology, all of which is covered insightfully and in-depth within the book. Features research on microbial enzymes from basic science through application in multiple industry sectors for a comprehensive approach Includes information on metabolic pathway engineering, metagenomic screening, microbial genomes, extremophiles, rational design, directed evolution, and more Provides a holistic approach to the research of microbial enzymes

The rapidly expanding molecular biological techniques and approaches have significant impact on microbial biotechnology, hence the need for the addition of four new chapters in the third edition of this textbook — “Chapter 3: Application of ‘Omics’ Technologies in Microbial Fermentation”, “Chapter 5: Microbial Genome Mining for Identifying Antimicrobial Targets”, “Chapter 21: Bacterial Biofilm: Molecular Characterization and Impacts on Water Management” and “Chapter 23: Microbial Biomineralization”. “Chapter 15: Transgenic Plants” has been completely revised while most of the other chapters have been thoroughly updated in this new edition. There already exist a number of excellent general textbooks on microbiology and biotechnology that deal with the basic principles of microbial biotechnology. To complement them, this book focuses on the various applications of microbial-biotechnological principles. A teaching-based format is adopted, whereby working problems, as well as answers to frequently asked questions, supplement the main text. The book also includes real life examples of how the application of microbial-biotechnological principles has achieved breakthroughs in both research and industrial production. Although written for polytechnic students and undergraduates, the book contains sufficient information to be used as a reference for postgraduate students and lecturers. It may also serve as a resource book for corporate planners, managers and applied research personnel. Fish and shrimp producing industries generate huge amounts of wastes in form of viscera, scales, waste water, etc. Applications of microorganisms and/or microbesbased products have contributed significantly in solving many of these problems associated with aquaculture and waste management. This book addresses strategies for control of bacterial inf

Wine Microbiology and Biotechnology presents developments in fermentation technology, enzyme technology, and technologies for the genetic engineering of microorganisms in a single volume. The book emphasizes the diversity of microorganisms associated with the winemaking process, and broadens the discussion of winemaking to include more modern concepts of biotechnology and molecular biology. In each chapter, recognized authorities in their field link the scientific fundamentals of microbiology, biochemistry, and biotechnology to the practical aspects of wine production and quality. They also provide relevant historical background and offer directions for future research.

In the second edition of this bestselling textbook, new materials have been added, including a new chapter on real time polymerase chain reaction (RT-PCR) and a chapter on fungal solid state cultivation. There already exist a number of excellent general textbooks on microbiology and biotechnology that deal with the basic principles of microbial biotechnology. To complement them, this book focuses on the various applications of microbial-biotechnological principles. A teaching-based format is adopted, whereby working problems, as well as answers to frequently asked questions, supplement the main text. The book also includes real life examples of how the application of microbial-biotechnological principles has achieved breakthroughs in both research and industrial production. Although written for polytechnic students and undergraduates, the book contains sufficient information to be used as a reference for postgraduate students and lecturers. It may also serve as a resource book for corporate planners, managers and applied research personnel.

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Biotechnology is one of the major technologies of the twenty-first century. Its wide-ranging, multi-disciplinary activities include recombinant DNA techniques, cloning and the application of microbiology to the production of goods from bread to antibiotics. In this new edition of the textbook Basic Biotechnology, biology and bioprocessing topics are uniquely combined to provide a complete overview of biotechnology. The fundamental principles that underpin all biotechnology are explained and a full range of examples are discussed to show how these principles are applied; from starting substrate to final product. A distinctive feature of this text are the discussions of the public perception of biotechnology and the business of biotechnology, which set the science in a broader context. This comprehensive textbook is essential reading for all students of biotechnology and applied microbiology, and for researchers in biotechnology industries. The book is oriented towards undergraduates science and engineering students; postgraduates and researchers pursuing the field of microbiology, biotechnology, chemical - biochemical engineering and pharmacy. Various applications of microorganisms have been covered broadly and have been appropriately reflected in depth in 12 different chapters. The book begins with an insight to the diverse niche of microorganisms which have been explored and exploited in

development of various biotechnological products and green processes. Further, how these microorganisms have been genetically modified to improve the desired traits for achieving optimal production of microbially derived products is discussed in the second chapter. Major route of production of microbially derived products and processes is through fermentation technology and therefore due emphasis on different aspects of fermentation technology has been given in the subsequent chapter. The development and deployment of biopesticides and biofertilizers which find tremendous application have been separately discussed under agricultural applications. Application of microbes for the removal of pollutants, recovery of metals and oils has also been discussed under environmental applications. The role of microbial systems in development of fermented foods and beverages have also been discussed in Chapter 6. The application of microbes in production of commodity chemicals and fine chemicals has also been discussed in separate chapters. A chapter has been dedicated to the tremendous applications of microbially produced enzymes in different industrial sectors. Another unique facet of this book is explaining the different methods by which desired traits of microorganisms have been improved for their efficacious and economical exploitation in the industry. A chapter is dedicated to exploitation of microorganisms in development of vaccines for human and veterinary use. Finally, the last chapter discusses the role of immobilization in optimization of industrial processes and development of microbial biosensors for industrial applications. Thus, this book is a holistic approach providing information on the present applications of microorganisms.

Industrial microbiology utilizes microorganisms to produce industrially important products in a more sustainable way, as opposed to the traditional chemical and energy intensive processes. The present book is an attempt to provide its readers with compiled and updated information in the area of Industrial Microbiology and Biotechnology. This book provides the basics of microbiology and how it has been exploited at an industrial scale. The book focuses on the role of biotechnological advances that directly impact the industrial production of several bioactive compounds using microbes-based methods under a controlled and regulated environment. On one hand, this book presents detailed information on the basics of microbiology such as types of microbes and their applications, bioreactor design, fermentation techniques, strain improvement strategies, etc. At the same time it also provides recent and updated information on industrial production, recovery, and applications of enzymes, alcohols, organic acids, steroids as a drug precursor, etc., using microbial biotechnological approaches. The book presents an overview of modern technological advances for the generation of energy (biomethane, bioethanol, and bioelectricity) and resource recovery from waste. It also highlights the application of CRISPR-based technologies in the industrial microbiology sector. This book is developed with the motive to benefit students, academicians, as well as researchers. The book will also find interests among microbiologists, biotechnologists, environmentalists, and engineers working in the application of the microbes-based approach for the development of greener technologies.

The latest volume in the Advanced Biotechnology series provides an overview of the main production hosts and platform organisms used today as well as promising future cell factories in a two volume book. Alongside describing tools for genetic and metabolic engineering for strain improvement, the authors also impart topical information on computational tools, safety aspects and industrial-scale production. Following an introduction to general concepts, historical developments and future technologies, the text goes on to cover multi-purpose bacterial cell factories, including those organisms that exploit anaerobic biosynthetic power. Further chapters deal with microbes used for the production of high-value natural compounds and those obtained from alternative raw material sources, concluding with eukaryotic workhorses. Of interest to biotechnologists and microbiologists, as well as those working in the biotechnological, chemical, food and pharmaceutical industries. The latest volume in the Advanced Biotechnology series provides an overview of the main production hosts and platform organisms used today as well as promising future cell factories in a two volume book. Alongside describing tools for genetic and metabolic engineering for strain improvement, the authors also impart topical information on computational tools, safety aspects and industrial-scale production. Following an introduction to general concepts, historical developments and future technologies, the text goes on to cover multi-purpose bacterial cell factories, including those organisms that exploit anaerobic biosynthetic power. Further chapters deal with microbes used for the production of high-value natural compounds and those obtained from alternative raw material sources, concluding with eukaryotic workhorses. Of interest to biotechnologists and microbiologists, as well as those working in the biotechnological, chemical, food and pharmaceutical industries.

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