

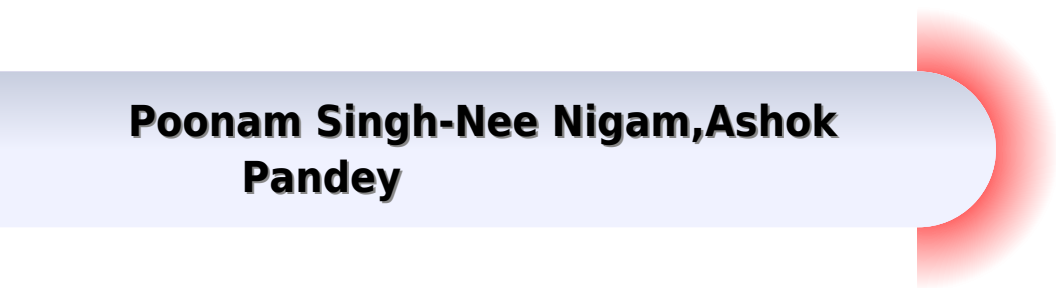
Solid-State Fermentation in Biotechnology

Fundamentals and Applications

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Solidstate Fermentation In Biotechnology Fundamentals And Applications

**Poonam Singh-Nee Nigam,Ashok
Pandey**



Solidstate Fermentation In Biotechnology Fundamentals And Applications:

Solid-state Fermentation in Biotechnology Ashok Pandey,2001 This book complements others in biotechnology especially in industrialmicrobiology biotechnology It has been written with a research andacademic readership in mind but will prove equally beneficial to theprocess technologists and scientists working in biotechnology basedbusiness and industries large and small The chapters include theinformation and facts based on the practically applicable knowledgegathered from up to date complete research published on the subjectand related topics The contents of each chapter deal with How to asopposed to a Review of Literature with citation of a large number ofnon applicable references

Current Developments in Solid-state Fermentation Ashok Pandey,Carlos Ricardo Soccol,Christian Larroche,2008-09-16 Over the period of last two decades there has been significant resurgence in solid state fermentation due to the numerous benefits it offers especially in the engineering and environmental aspects SSF has shown much promise in the development of several bioprocesses and products This resurgence gained further momentum during the last 5 6 years with the developments in fundamental and applied aspects A good deal of information has been generated in published literature and patented information Several commercial ventures have come up based on SSF in different parts of the world The contents are organized into four parts Part 1 deals with the General and Fundamentals aspects of SSF Part 2 deals with the production of bulk chemicals and products such as enzymes organic acids spores and mushrooms in SSF Part 3 is on the use of SSF for specialty chemicals such as gibberellic acid antibiotics and other pharmaceutically valuable secondary metabolites pigments and aroma compounds Part 4 deals with the use of SSF miscellaneous application such as SSF for food and feed applications agro industrial residues as substrates in SSF and the production of silage and vermicompost Biotechnology for Agro-Industrial Residues Utilisation Poonam Singh-Nee Nigam,Ashok Pandey,2009-05-19 Residues from agriculture and the food industry consist of many and varied wastes in total accounting for over 250 million tonnes of waste per year in the UK alone Biotechnological processing of these residues would allow these waste products to be used as a resource with tremendous potential An extensive range of valuable and usable products can be recovered from what was previously considered waste including fuels feeds and pharmaceutical products In this way Biotechnology can offer many viable alternatives to the disposal of agricultural waste producing several new products in the process This book presents up to date information on a biotechnology approach for the utilisation of agro industrial residues presenting chapters with detailed information on materials and bioconversion technology to obtain products of economic importance The production of industrial products using agro industrial residues as substrates The biotechnological potential of agro industrial residues for bioprocesses Enzymes degrading agro industrial residues and their production Bioconversion of agro industrial residues Written by experts in Biotechnological processing of Agro Industrial Residues this book will provide useful information for academic researchers and industry scientists working in biotechnology waste management agriculture and the food industry

Solid State Fermentation for Foods and Beverages Jian Chen, Yang Zhu, 2013-11-23 Although one of the oldest microbial technologies used in food processing solid state fermentation SSF had until recently fallen out of favor However based on a series of established mathematical models new design concepts for SSF bioreactors and process control strategies have been proposed allowing SSF technology to reach new levels Solid State Fermentation for Foods and Beverages covers these new technologies and their application to food and beverage production The book systematically describes the production of solid state fermented food and beverage in terms of the history and development of SSF technology and SSF foods bio reactor design fermentation process various substrate origins and sustainable development It emphasizes Oriental traditional foods produced by SSF such as sufu vinegar soy sauce Chinese distilled spirit and rice wine The authors address such engineering issues as mass and heat transfer and energy equation calculation of solid state fermentation dynamic modeling of solid state fermentation and process control of solid state fermentation Covering the latest developments and achievements in the field of SSF the book provides a detailed introduction to various solid state fermented foods and beverages including product category characteristics functionalities safety issues and consumer perception It explores real advantages of SSF processes and how their application at real scale for high quality production that is more and less costly

Biotechnology in the Chemical Industry Pratima Bajpai, 2019-11-08 Biotechnology in the Chemical Industry Towards a Green and Sustainable Future focuses on achievements and prospects for biotechnology in sustainable production of goods and services especially those that are derived at present mostly from the traditional chemical industry It considers the future impact of industrial biotechnology and lays out the major research areas which must be addressed to move from a flourishing set of scientific disciplines to a major contributor to a successful future knowledge based economy The book focuses on the research needed to underpin three broad topics biomass bio processes and bio products including bio energy Readers including advanced students researchers industry professionals academics analysts consultants and anyone else interested or involved in biotechnology will find this book very informative Offers a comprehensive introduction to the subject for researchers interested in the biotechnological applications in chemical industry Provides a state of the art update on the field Presents the economic and ecological advantages of industrial biotechnology Discusses efforts made by developing countries towards industrial biotechnology Describes new biotechnological applications Includes the major challenges facing industrial biotechnology

Food Biotechnology Anthony Pometto, Kalidas Shetty, Gopinadhan Paliyath, Robert E. Levin, 2005-10-11 Revised and updated to reflect the latest research and advances available Food Biotechnology Second Edition demonstrates the effect that biotechnology has on food production and processing It is an authoritative and exhaustive compilation that discusses the bioconversion of raw food materials to processed products the improvement of food

Biocontrol Systems and Plant Physiology in Modern Agriculture Romeo Rojas, Guillermo Cristian Guadalupe Martínez Ávila, Juan Antonio Vidales Contreras, Cristóbal Noé Aguilar, 2022-09-22 Biocontrol Systems and Plant Physiology in Modern Agriculture

Processes Strategies Innovations focuses on new production alternatives that do not include pesticides herbicides or chemicals for primary food production and instead rely on biologically controlled systems of production The book also relates a number of advances and innovations in the use of agricultural technologies that employ the study of the physiology of plants to know their resistance to different environments in modern agriculture The book presents research offering viable alternatives for the control of pests for safe food production that are environmentally friendly and that facilitate the reduction of production costs and improve the quality and yield of produce The volume addresses innovative biocontrol systems to reduce or eliminate the use of agrochemicals by controlling plant diseases by minimizing environmental damage through the use of antagonistic organisms It also presents new strategies of cultivation that maximize production by optimizing light temperature humidity nutrients and humidity in a controlled environment The diverse topics in the volume include botanical compounds as adjuvants as an alternative to reduce the pesticide use on site production of bio control agents plant factory systems that offer controlled safe environments for plant cultivation promising bio nematicides for sustainable agriculture wastewater reclamation for agricultural purposes the recovery of phytochemicals from plants using LED lights on plants and microgreens production and much more Covering the new trends in biological control plant factories and plant metabolism for application in modern agriculture this volume provides important research and knowledge that facilitates environmentally friendly plant systems advances the reduction of production costs and improves the quality and yield of produce **Data**

Acquisition Applications Zdravko Karakehayov, 2012-08-23 Data acquisition systems have numerous applications This book has a total of 13 chapters and is divided into three sections Industrial applications Medical applications and Scientific experiments The chapters are written by experts from around the world while the targeted audience for this book includes professionals who are designers or researchers in the field of data acquisition systems Faculty members and graduate students could also benefit from the book

Fermentation Processes Engineering in the Food Industry Carlos Ricardo Soccol, Ashok Pandey, Christian Larroche, 2013-03-27 With the advent of modern tools of molecular biology and genetic engineering and new skills in metabolic engineering and synthetic biology fermentation technology for industrial applications has developed enormously in recent years Reflecting these advances Fermentation Processes Engineering in the Food Industry explores the state of the art of the engineering technology aspects of fermentation processes in diverse food sectors The book describes the benefits of fermented foods in human health in both dairy and non dairy products and beverages It examines applications of microalgae in the food industry and explains the application of metabolic engineering in the production of fermented food ingredients Exploring a host of important topics in engineering fermentation processes the book covers topics such as Methods and techniques for the isolation improvement and preservation of the microbial cultures used in the food fermentation industry The fundamentals of fermentation processes modes of fermentation and the principles of upstream operation Physical and chemical factors that affect fermentation processes Different types of fermenters

employed in submerged and solid state fermentation Unitary operations for solid liquid separation concentration and drying of fermented foods Instrumentation and control of industrial fermentation processes The final chapter discusses the potential application of a biorefinery concept to add value to food industry wastes and presents a case study describing an integrated project in which the concept was applied An essential reference for all food sector professionals this volume surveys critical trends in the food beverage and additive industry and explores the sustainability of these processes

Microbial Enzymes: Roles and Applications in Industries Naveen Kumar Arora, Jitendra Mishra, Vaibhav Mishra, 2020-04-28 Microbial Enzymes Roles and applications in industry offers an essential update on the field of microbial biotechnology and presents the latest information on a range of microbial enzymes such as fructosyltransferase laccases amylases lipase and cholesterol oxidase as well as their potential applications in various industries Production and optimisation technologies for several industrially relevant microbial enzymes are also addressed In recent years genetic engineering has opened up new possibilities for redesigning microbial enzymes that are useful in multiple industries an aspect that the book explores In addition it demonstrates how some of the emerging issues in the fields of agriculture environment and human health can be resolved with the aid of green technologies based on microbial enzymes The topics covered here will not only provide a better understanding of the commercial applications of microbial enzymes but also outline futuristic approaches to use microbial enzymes as driver of industrial sustainability Lastly the book is intended to provide readers with an overview of recent applications of microbial enzymes in various industrial sectors and to pique researchers interest in the development of novel microbial enzyme technologies to meet the changing needs of industry

Enzyme Technology Ashok Pandey, 2006-04-28 Publisher Description

Handbook of Food Products Manufacturing, 2 Volume Set Nirmal K. Sinha, 2007-04-27 The Handbook of Food Products Manufacturing is a definitive master reference providing an overview of food manufacturing in general and then covering the processing and manufacturing of more than 100 of the most common food products With editors and contributors from 24 countries in North America Europe and Asia this guide provides international expertise and a truly global perspective on food manufacturing

Chitosan for Biomaterials II Rangasamy Jayakumar, M. Prabakaran, Riccardo A. A. Muzzarelli, 2011-09-02 Polymeric Bionanocomposites as Promising Materials for Controlled Drug by M Prabakaran R Jayakumar Chitosan and Chitosan Derivatives in Drug Delivery and Tissue Engineering by R Riva H Ragelle A des Rieux N Duhem C J r me and V Pr at Chitosan A Promising Biomaterial for Tissue Engineering Scaffolds by P K Dutta K Rinki and J Dutta Chitosan Based Biomaterials for Tissue Repair and Regeneration by X Liu L Ma Z Mao and C Gao Use of Chitosan as a Bioactive Implant Coating for Bone Implant Applications by M R Leedy H J Martin P A Norowski J A Jennings W O Haggard and J D Bumgardner New Techniques for Optimization of Surface Area and Porosity in Nanochitins and Nanochitosans by R A A Muzzarelli Production Properties and Applications of Fungal Cell Wall Polysaccharides Chitosan and Glucan by N New T Furuike and H Tamura

Cellulases in the Biofuel Industry Pratima Bajpai, 2022-10-08 Cellulases in

the Biofuel Industry discusses how the properties of cellulases affects the quality of the biofuels produced. Heralded as the solution to humanity's energy problem and the savior of the world's climate, extensive research is being carried out on biofuels but there are still gaps in our understanding. This book presents cost effective and current scenarios for cellulase production in the biofuel industry including the most recent advancements for obtaining cellulases with higher activity on pre-treated biomass substrates by screening and sequencing new organisms, engineering cellulases with improved properties and by identifying proteins that can stimulate cellulases. The mechanism and efficiency of the cellulase enzyme system on cellulose is discussed with the specific classification of each cellulase enzyme as well as explanations of the limitation of cellulases in terms of their production processes, efficiency and practical applications to biofuels. Various approaches to improve the production and efficiency of the cellulase enzyme system are evaluated along with the current limitations that are hampering cost effective production of cellulase and guidance on how these limitations might be resolved. Includes different approaches to improve the production and efficiency of the cellulase enzyme system. Discusses the current limitations hampering the cost effective production of cellulases. Provides case studies that include essential information for those looking to adapt cellulases technology.

Microbial Enzyme Technology in Food Applications Ramesh C. Ray, Cristina M. Rosell, 2017-03-27 The aim of food processing is to produce food that is palatable and tastes good, extend its shelf life, increase the variety and maintain the nutritional and healthcare quality of food. To achieve favorable processing conditions and for the safety of the food to be consumed, use of food grade microbial enzymes or microbes being the natural biocatalysts is imperative. This book discusses the uses of enzymes in conventional and non-conventional food and beverage processing as well as in dairy processing, brewing, bakery and wine making. Apart from conventional uses, the development of bioprocessing tools and techniques have significantly expanded the potential for extensive application of enzymes such as in production of bioactive peptides, oligosaccharides and lipids, flavor and colorants. Some of these developments include extended use of the biocatalysts as immobilized, encapsulated enzymes, microbes both natural and genetically modified as sources for bulk enzymes, solid state fermentation technology for enzyme production. Extremophiles and marine microorganisms are another source of food grade enzymes. The book throws light on potential applications of microbial enzymes to expand the base of food processing industries.

Plant-Microbe Interactions in Agro-Ecological Perspectives Dhananjaya Pratap Singh, Harikesh Bahadur Singh, Ratna Prabha, 2017-12-15 This book puts an updated account on functional aspects of multiphasic microbial interactions within and between plants and their ecosystem. Multipronged interaction in the soil microbial communities with the plants constitute a relay of mechanisms that make profound changes in plant and its micro environment in the rhizosphere at physiological, biochemical and molecular levels. In agro-ecological perspectives, such interactions are known to recycle nutrients and regulate signalling molecules, phytohormones and other small molecules that help plant growth and development. Such aspects are described deeply in this book taking examples from various crop plants and microbial systems.

Authors described the most advantageous prospects of plant microbe interaction in terms of inoculation of beneficial microorganisms microbial inoculants with the plants in which microbes proliferate in the root rhizosphere system and benefit plants with definite functions like fixation of nitrogen solubilization and mobilization of P K Zn and production of phytohormones The subject of this book and the content presented herein has great relevance to the agro ecological sustainability of crop plants with the help of microbial interactions The chapters presented focus on defining and assessing the impact of beneficial microbial interactions on different soils crops and abiotic conditions This volume entails about exploiting beneficial microbial interactions to help plants under abiotic conditions microbe mediated induced systemic tolerance role of mycorrhizal interactions in improving plant tolerance against stresses PGPR as nutrient mobilizers phytostimulants antagonists and biocontrol agents plant interactions with Trichoderma and other bioagents for sustainable intensification in agriculture cyanobacteria as PGPRs plant microbiome for crop management and phytoremediation and rhizoremediation using microbial communities The overall content entrust advanced knowledge and applicability of diversified biotechnological techno commercial and agro ecological aspects of microbial interactions and inoculants as inputs which upon inoculation with crop plants benefit them in multiple ways Microbes: Health and Environment Volume III

Ashok K. Chauhan, Ajit Varma, 2007 *Microbes Health and Environment* highlights the interrelatedness of microbes with life and the environment It stresses that microbes have a beneficial impact on human life and environment It covers the various aspects of microbes such as molecular biology interrelationships microbial intervention in our environment microbial biotechnology genetics their immunology biochemistry economic importance interaction with medicinal plants human beings industrial relevance influence on our health and so on It is an asset for enterprising students teachers and scientists

Lignocellulose Biotechnology Ramesh Chander Kuhad, Ajay Singh, 2007 The agricultural and forestry processing wastes lignocellulosics are an important material resource and energy source However if untreated they can pose a danger to the environment and potentially valuable resources Microorganisms contribute significantly to solving the problem of biomass degradation its recycling and conservation In the recent years an increasing interest shown by the textile food feed pulp and paper industries in the microbial and enzymatic processes has triggered in depth studies of lignocellulolytic microorganisms and their enzymes Moreover the advent of recombinant DNA technology in the late 1970s further paved the way for developing technologies based on lignocellulolytic microbes and enzymes *Lignocellulose Biotechnology* presents a comprehensive review of the research directed towards environmentally friendly agricultural and forest by products The book comprises 22 chapters divided in four sections It deals with a wide range of topics including biodiversity of lignocellulose degrading microorganisms and their enzymes molecular biology of biodegradation of lignin characterization of lignocellulolytic enzymes bioconversion of plant biomass to produce enzymes animal feed bioethanol and industrial applications of lignocellulolytic enzymes The chapters dealing with industrial applications also address current

biotechnological approaches in lignocellulose bioconversion to value added products This book is essential for students researchers scientists and engineers working in the fields of environmental microbiology environmental biotechnology life sciences waste management and biomaterials *Industrial Biotechnology* Christoph Wittmann,James C. Liao,2017-03-06

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 Solid-State Fermentation Bioreactors David A. Mitchell,Nadia Krieger,Marin Berovic,2006-08-02 This concise professional reference provides a fundamental framework for the design and operation of solid state fermentation bioreactors enabling researchers currently working at laboratory scale to scale up their processes The authors survey bioreactor types in common use and describe in depth how to plan a project and model heat transfer phenomena The book includes case studies and a review of practical issues involved in bioreactor performance

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