Introduction to fermentation industry (Higher professional training materials 2nd edition)

By -

paperback. Book Condition: New. Ship out in 2 business day, And Fast shipping, Free Tracking number will be provided after the shipment.Pages Number: 339 Publisher: Light Pub. Date :2011-07-01 version 2. Contents: Chapter remarks Section II the definition of industrial fermentation fermentation Fermentation Industry Industrial History of the scope of Section III V characteristics of the fermentation industry for the future of industrial fermentation Chapter Section of Industrial Microbiology and Fermentation Industry to develop microbial strains used industrial microbial strain selection II III IV strains of good bacteria to develop preservation technology Chapter fermentation mechanism based metabolism Industrial Microbiology Section II of the fermentation products of glucose metabolism. mechanism of amino acid and nucleotide fermentation mechanism of Section IV Chapter mechanism of antibiotic fermentation fermentation fermentation kinetics model section fermentation methods and fermenter II III IV the basic operation of fermentation of raw materials use of non-fermented sugar fermentation process engineering optimization problem V Chapter extraction and purification of fermentation product fermentation broth Engineering Section The extraction of refined engineering characteristics and summary of Section pretreatment and fermentation bacteria fermentation product of extraction separation of Section IV of Chapter VI of fermentation product of refined modern fermentation industry Section II...

Reviews

Basically no terms to clarify. It is actually writter in basic terms rather than confusing. I found out this ebook from my dad and i suggested this book to find out.

-- Elinore Vandervort

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