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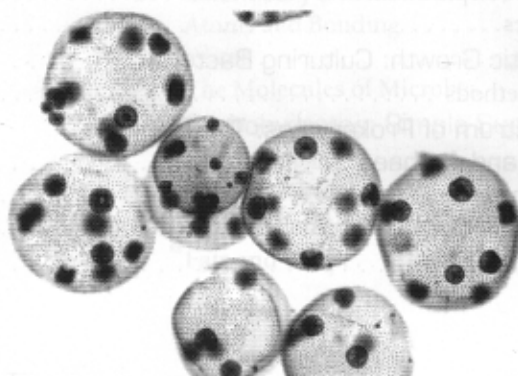
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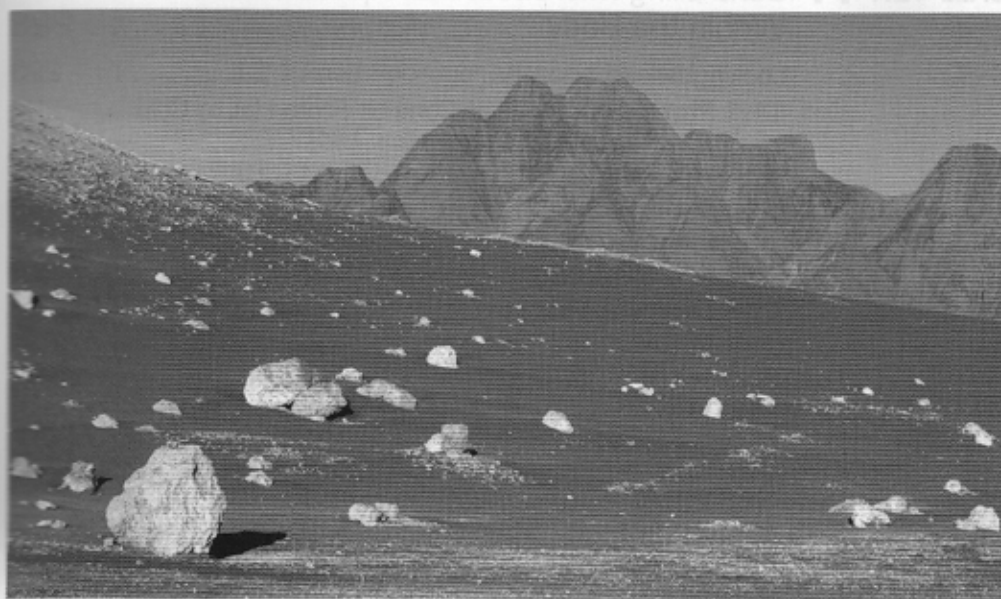


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Audience

Alimento's Microbes and Society is written to the nonmajor undergraduate and inquiring citizen of the 21st century. It discusses such topics as the place of microbes in ecology and the environment, the use of microbes in biotechnology, the role of microbes in food production, and the numerous other ways that microbes contribute to the quality of our lives and our wellbeing. The book also examines the problem of antibiotic resistance, discusses the problems of new sexual infections, and surveys several microbial diseases of history and contemporary times. Students will find that understanding microbes will help them do well in such fields as business, sociology, food science, pharmaceutical and health sciences, economics, and agriculture. The book assumes little or no science background, and it should accommodate one-quarter or one-semester courses.