

about the book . . .

Emphasizing such industrially important topics as kinetics, redox potential, membrane transport, product inhibition, bioenergetics, and reactor design, this innovative reference focuses on phenomena that apply biotechnology and biochemical engineering to understanding both experimental and commercial aspects of anaerobic fermentation. It gives a concise account of fundamental principles, methods, models, analyses, and results as well as references to outstanding literature on specific anaerobic fermentations.

Handbook on Anaerobic Fermentations reviews methods and results of genetic manipulation of anaerobes . . . examines anaerobic cultivation procedures . . . details significant strains and pathways . . . provides balance equations for controlling product yields and selectivity . . . describes applications of mixed cultures . . . stresses engineering aspects of immobilized cells . . . and surveys biodegradation methods and pathways for hazardous substances.

Complete with a helpful subject index, numerous illustrations, and more than 1,800 bibliographic citations, *Handbook on Anaerobic Fermentations* is a timely reference for biochemical, chemical, biotechnological, and environmental engineers, food scientists and technologists, microbiologists, nutritionists, and animal scientists.

about the editors . . .

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