

Fermentation Technology Lecture Notes

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Introduction to Fermentation Genetically modified. Escherichia coli. have been chosen as the host organism for each of the co-proteins to be produced. Each strain of . E. coli. will contain a different gene that is responsible for producing the desired co-protein. The modified . E. coli. cells will be separately grown through the process of batch fermentation.

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Fermentation Basics Fermentation is the term used by microbiologists to describe any process for the production of a product by means of the mass culture of a microorganism. The product can either be: 1. The cell itself: referred to as biomass production. 2. A microorganisms own metabolite: referred to as a product

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Solid State Fermentation (SSF) (Solid State Fermentation: Technology, Advantages and Disadvantages) What is Solid State Fermentation (SSF)? In Solid State Fermentation, also called Solid Substrate Fermentation or SSF, the fermentation substrate or media will be in the solid state. Here the microorganisms are grown on [...]

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20 : Upstream processing: Medium sterilizer

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• CONTINUOUS FERMENTATION Substrate is added continuously to the fermenter, and biomass or products are continuously removed at the same rate. Under these conditions the cells remain in the logarithmic phase of growth • FED-BATCH FERMENTATION Substrate increments as the fermentation progresses. started as batchwise with a small substrate concentration. Initial substrate is consumed, addition of fermentation medium

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