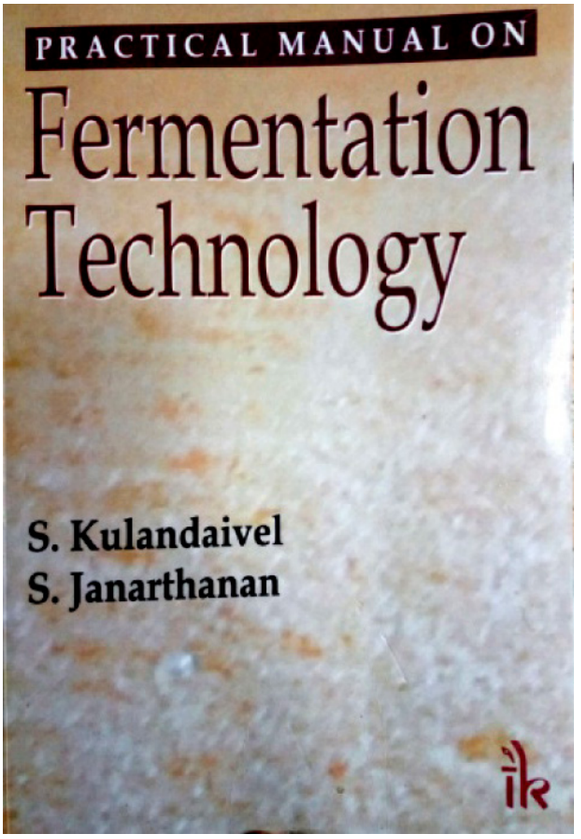
Book Review — 2

Fermentation Technology- A Practical Manual. By S. Kulanaivel and S. Jonarthanan. I.K. Publishing House, New Delhi, pp. 121.



The book entailed: Fermentation Technology-A Practical Manual, is a very good attempt by the authors. It has been written keeping in view the requirements of fermentation Technology course of the UG and PG courses of various universities. It is appropriately slanted towards toward UG classes as the language is very simple and oriented towards practical aspects. In all, there are 7 chapters in the book. Although the book is entitled Fermentation Technology, yet in the preface the authors are introducing the subject of Industrial microbiology. The manuscript starts with a chapter on safety. It is felt that the authors could have introduced the subject matter of fermentation technology in the beginning then the safety aspect could have been introduced, along with the scope of the subject and its importance. There are 4 sectors covering the different aspects of fermentation technology viz.: introduction, second the culturing methods, production methods, and lastly the assay methods. In chapter 1, the various aspects of safety including the guidelines is well chosen and is discussed in-depth with appropriate details. The chapter 2 describes the some microbes of industrial importance and their products. It could have been better if the authors have taken pain to describe the ideal characteristics of the microorganisms, their criteria of selection, characteristics of some microorganisms and the procedures to select the same. Chapter 3 is about the isolation and optimization of growth parameters of the microorganisms. Was it not better if the authors had described how, experiments on these aspects are also conducted. The chapter 5 is about the fementers of different types while chapter 6 is about the production of various products by the microorganisms. Both of these chapters are excellently written and the authors deserves compliments for the same. This is the most useful chapter as the methods have been described in depth. Chapter 7 is about assaying the products made and their active ingredients.

By and large, the book is a very good practical guide for the fermentation technology and to this extent the authors and the publisher have done an excellent job. However, it could have been still a better if the authors could have documented specific method of production and assay and cited the reference in the text and quoted the reference in the list of publication at the end of the chapter. At present, the methods are described

but there is no specific reference of the method cited in the text. Similarly, there is no indext that could have made it more useful book. In a way, it is not appropriate also to cite the authors in the text without giving reference at the end as there could be a copy right problem besides making it just a class room practical book. I feel there is a considerable scope for the improvement of the present edition. It can if wxpanded, can become a guide for PG classes also.

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