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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 [0]

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Lecture 18 : Flow diagrams and pumps and valves used in fermentation industries Lecture 19 : Upstream processing: Air sterilizer Lecture 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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