

## CONTENT

		Page
Preface		v
Acknowledgements of assistance		ix
Compiler's Note		xi
Section I	Background Information	
	1. Introduction	3
	2. The Geography of pollution in West Malaysia	6
Section II	Fermented Natural Products and Product Waste : Traditional Technology	
	3. Synopsis on the Japanese traditional fermented foodstuffs	27
	4. Some Indonesian fermented foods from waste products	49
	5. Tempe – An Indonesian fermented soybean food	55
	6. Preservation of fish and other protein-rich products by lactic-acid fermentation	63
	7. Sugar industry and its waste problem	73
	8. Feasibility study on tapioca waste recovery	81
	9. Korean fermented foods	91
Section III	Liquid and Miscellaneous Wastes ; Effluents, Cellulosic Wastes, Oils & Sewage	
	10. Utilisation production from sugared coconut water	103
	11. Utilisation of waste coconut water to obtain a potable spirit	107
	12. Non-rubber constituents of Hevea latex and their possible utilisation	110
	13. Recovery of algae grown on rubber effluents	118
	14. Microbial conversion of celulosic waste products	129
	15. Hydrocarbon-utilizing microorganisms from Tjepu region, (Central Java)	133
	16. Night Soil Treatment	137
	17. Oxidation ponds, Wardieburn Housing Estate, Kuala Lumpur – design and Operating Experiences	142
	18. Algae and sewage oxidation ponds	162
	19. Algae recovery from wastewater treatment ponds : Unit Process development	175
Section IV	Commercial Development of Processes	
	20. Process development – biotechnology and biochemical engineering	187
	21. Methods for the recovery of biomass and its products from fermentation	196
	22. Strain instability in microorganisms	203
	23. The importance of marketing factors in the conversion of a laboratory discovery into a commercially viable product	207
	24. Investors decision-making process in converting a laboratory discovery into a commercially viable product	215
Appendix	Standard Methods of Sanitary & Food-Product Bacterial Identification used by the Institute for Medical Research, Kuala Lumpur	220
Epilogue	Y.B. Datuk Ong Kee Hui, P.N.B.S.	221