

CONTNETS

I.	INTRODUCTION	1
II.	THE YEASTS	11
III.	SACCHARIFYING AGENTS: METHODS OF PRODUCTION AND USES	60
IV.	THE PRODUCTION OF INDUSTRIAL ALCOHOL BY FERMENTATION	113
V.	FACTS AND THEORIES CONCERNING THE MECHANISM OF THE ETHYL ALCOHOL FERMENTATION	145
VI.	BREWING	164
VII.	WINE	194
VIII.	THE DISTILLING INDUSTRIES	222
IX.	PRODUCTION OF YEAST AND YEAST PRODUCTS	240
X.	THE GLYCEROL FERMENTATION	299
XI.	THE BACTERIA	309
XII.	THE ACETONE-BUTANOL FERMENTATION	312
XIII.	THE ACETONE-ETHANOL FERMENTATION	352
XIV.	THE BUTYL ALCOHOL-ISOPROPYL ALCOHOL FERMENTATION	360
XV.	THE ACETIC ACID BACTERIA AND SOME OF THEIR BIOCHEMICAL ACTIVITIES	370
XVI.	THE PRODUCTION OF LACTIC ACID BY FERMANTATION	404
XVII.	SAUERKRAUT	429
XVIII.	PICKLES	439
XIX.	SOME LACTIC ACID BACTERIA AND SOME FERMENTED MILK PRODUCTS	462
XX.	CHEESE	468
XXI.	THE PROPIONIC ACID FERMENTATION	477
XXII.	THE PRODUCTION AND PROPERTIES OF 2,3-BUTANEDIOL	487
XXIII.	SOME MINOR BACTERIAL ACTIVITIES WITH INDUSTRIAL IMPLICATIONS	524
XXIV.	THE MODLS	553
XXV.	THE CITRIC ACID FERMENTATION	572
XXVI.	THE GLUCONIC ACID FERMENTATION	606
XXVII.	THE FUMARIC ACID FERMENTATION	625
XXVIII.	THE GALLIC ACID FERMENTATION	630
XXIX.	THE ITACONIC AND ITATARTARIC ACID FERMENTATIONS	632
XXX.	THE KOJIC ACID FERMENTATION	644
XXXI.	THE PRODUCTION OF LACTIC ACID BY MOLDS	653
XXXII.	MANNITOL PRODUCTION BY MOLDS	660
XXXIII.	MOLD ENZYME PREPARATIONS: USES AND PRODUCTS	664
XXXIV.	THE PRODUCTION OF FAT BY MOLDS	676

XXXV. SOME MINOR CHEMICAL ACTIVITIES OF THE LOWER FUNGI	686
XXXVI. ANTIBIOTICS	708
XXXVII. TEXTILE MICROBIOLOGY	809
XXXVIII. THE MICROBIOLOGY OF WOOD	832
APPENDIX A. DETERGENCY, DISINFECTION, AND STERILIZATION	847
APPENDIX B. THE TREATMENT AND DISPOSAL OF INDUSTRIAL MICROBIOLOGICAL WASTES	858
INDEX	865