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Gas Producing Bacteria and Their Effect on Milk and Its Products Studies on methane-producing bacteria and their relation to sludge Gas-producing Bacteria and Their Effect on Milk and Its Products Microbial Surfactants Influence of Siderophore Producing Bacteria and Organic Ligands on Phase Distribution of Cadmium and Its Uptake by Brassica Napus in the Presence of Goethite Screening and Identification of Cellulase-producing Bacteria and Xylanase-producing Bacteria from Soil Studying the Understudied The Effect of Co-inoculation with Antibiotic-producing Bacteria on the Survival, Growth, and Competitiveness of Root-nodule Organisms and the Factors Affecting Success of Co-inoculation Lipase Enzyme Production Using Bacteria and Its Industrial Application Survey of a Collection of Antibiotic-producing Bacteria for Selection of a New Antibiotic Microwave-assisted Drying of Lactic Acid-producing Bacteria Role of Indole-3-acetic Acid-producing Bacteria in Cranberry Stem Gall Isolation and Optimization of Lipase Producing Bacteria H2-producing Bacteria in Anaerobic Waste Treatment Manipulating Rhizosphere Microbial Community Structure Using Antibiotic-producing Bacteria Isolation and Characterization of Uricase-producing Bacteria from Soil The Significance of Certain Gas-producing Bacteria of Non-colon Type in Sanitary Water Analysis Sensitivity of Ethanol-producing Bacteria to Crude Extracellular

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Carotenoids are a family of yellow to orange-red terpenoid pigments synthesized by photosynthetic organisms and many

bacteria and fungi. They have beneficial health effects protecting against oxidative damage and may be responsible for the colours associated with plants and animals. In Microbial Carotenoids from Bacteria and Microalgae: Methods and Protocols, expert researchers in the field detail many of the most up-to-date methods which are now commonly used to study carotenoids. These include methods for the study of canthaxanthin production, construction of carotenoid reporter systems, directed evolution of carotenoid synthases, and improvement of b-carotene hydroxylase catalytic activity are described. Additionally, the book includes methods of DNA fingerprinting for the identification of carotenogenic Dunaliella species, ketocarotenoid biosynthesis in microalgae expressing the beta-C-4-carotene oxygenase gene, characterization of carotenogenesis genes in Anabaena sp., obtaining lutein from microalgal biomass, NMR-based isotopologue profiling of microbial carotenoids, and analysis of diapocarotenoids. Written in the highly successful Methods in Molecular BiologyTM series format, chapters include introductions to their respective topics, lists of the necessary materials and reagents, step-by-step, readily reproducible laboratory protocols, and key tips on troubleshooting and avoiding known pitfalls. Authoritative and practical, Microbial Carotenoids from Bacteria and Microalgae: Methods and Protocols provides practical experimental laboratory procedures for a wide range of carotenoids producing microorganisms. The enzyme -galactosidase has tremendous potential in research and application in various fields like food, bioremediation, biosensor, diagnosis and treatment of disorders. The sources of the -galactosidase are microorganisms, plants and animals. -galactosidase producing bacteria was isolated from milk and milk products. Bacteria were tested for their ability to hydrolyze 5-bromo-4-chloro-3-indolyl- -D-galactosidase (X-Gal) and O-nitro phenyl- -D-galactopyranoside (ONPG). Further, it was characterized by biochemical and molecular methods."

menaquinones MK-7 G+C DNA Cohnella 52.3-64.9 % PA4-1, PT4-2, PN8-3, PN12-3 PT6-2 Cohnella PN13-1, T3-2X PT2-3 Paenibacillus PBS5 T3-2 Bacillus N14-2, T6-4 PN1-2 Pseudomonas DNA 51 27 0-0.015 U/ml 24 0-0.48 U/ml PB11 60 °, pH 7.5 (0.11 U/ml), PA4-3 60 °, pH 7.0 (0.0091 U/ml) PN12-2 65 °C, pH 8.0 (0.51 U/ml). Biosurfactants are the surface-active biomolecules produced by microorganisms. Biosurfactants have gained commercial significance due to their unique properties, such as high surface activity, high specificity, low toxicity, tolerance to pH, temperature and ionic strength, biodegradability, excellent emulsifying and demulsifying ability, antimicrobial activity, ability to work under extreme conditions, and relative ease of preparation. Biosurfactants are used in several industries, including organic chemicals, petroleum, petrochemicals, mining, metallurgy (mainly bioleaching), agrochemicals, fertilizers, foods, beverages, cosmetics, pharmaceuticals and many others. The aim of this book is to highlight key aspects from basics to advanced concepts,

classifications, production and applications in various fields such as agriculture, health, bioremediation, industries, pharmaceutical, oil recovery, environment, and nanotechnology. It also serves as an excellent and expansive literature on fermentation, recovery, genomics, and metagenomics of biosurfactant production. The book focuses on the biosurfactant production from bacteria, the diversity of biosurfactant producing bacteria, and industrial need of biosurfactant. This Methods in Molecular Biology volume offers detailed instructions for the latest methods which are commonly used to study microbial carotenoids, offering materials and reagents lists, reproducible laboratory protocols, troubleshooting tips and pitfalls." In the present thesis, the ability of different plant growth promoting actinomycetes to promote the growth of tomato plants under saline conditions was examined using phosphorus solubilizing actinomycetes and/or plant growth regulates producing actinomycetes compared to tomato plants grown in soil not amended with any actinomycetes isolates. The overall aim of the present project was to determine whether enhanced phosphorus solubilization, as a result of soil inoculation with either phosphorus-solubilizing actinomycetes and/or with the production of plant growth regulators by plant growth promoting actinomycetes or the combination of both characteristics will results in the promotion of tomato plant growth. To achieve this, 62 isolates of Streptomyces spp. obtained from rhizosphere saline soils in the United Arab Emirates (UAE) were initially tested for their ability to tolerate high NaCl concentration (25 g L-1). Out of these 62 Streptomyces spp. Only 47 were shown to be tolerant to NaCl at the rate of 25 g L-1. All these isolates were further tested for their abilities to solubilize insoluble forms of phosphorus. Only 25 isolates have been shown to be phosphorus solubilizes. Out of the 25 phosphorus-solubilizing actinomycetes only the strongest 15 isolates were tested for their abilities to colonize tomato roots in vitro and in the greenhouse and to show strong rhizosphere

competence potential and also to produce auxins (indole-3-acetic acid)(IAA) and polyamines (putrescine, spermidine and spermine) in their culture filtrates. In addition, out of the 22 non-phosphorus solubilizing isolates, only 10 isolates produced auxins and polyamines in their culture filtrates. These 10 isolates were also tested for their abilities to colonize tomato roots and to show rhizosphere competence potential. Only four isolates were able to colonize tomato roots. The three outstanding and most promising rhizosphere competent were identified as Streptomyces spp. Isolate # 6 (S. rochei) was a phosphorus solubilizing and auxins and polyamines producing isolate. Isolate # 33 (S. pactum) was a phosphorus solubilizing and not auxins and not polyamines producing isolate. Isolate # 49 (S. noursei) was a non-phosphorus solubilizing and auxins and polyamines producing isolate. These three outstanding and most promising actinomycetes in the present study that showed the strongest rhizosphere competence and root colonization potential were further selected for a greenhouse experiment to study their effects on tomato growth in saline soils. The application of isolate # 6 (S. rochei) enhanced the growth and development of tomato seedlings in the greenhouse experiment compared to other treatments. In this treatment, there were significant (P Environmental concerns regarding continuous use of synthetic dyes saw a revival in the demand for natural dyes as natural dyes exhibit better biodegradability and generally have a higher compatibility with the environment. However, one of the limitations on the use of natural dyes or pigments is the low extraction yield factors (a few grams of pigment per kg of dried raw material). Therefore, the exploitation of other biological sources such as fungi, bacteria and cell cultures offers interesting alternative. Microbial pigments such as from bacterial origins offer the advantage in terms of production compared to pigments extracted from vegetables or animals, due to its simple cell and fast culturing technique. This book offers interesting insight into initial works

carried out to demonstrate the potential use of bacterial pigment as colorant for various applications. Effects of lactobacilli in enteric coated capsules were studied in piglets (Chapter I). Lactobacillus acidophilus and Lactobacillus bulgaricus isolated from a commercial product were formulated in capsules, enteric coated, and then given to both Escherichia coli-challenged and unchallenged baby pigs. Decreased incidence and severity of diarrhea, and decreased weight deceleration showed that the enteric coated lactobacilli had more beneficial effects than nonenteric coated bacteria. A methodology for microencapsulating live lactobacilli with aqueous enteric polymers has been developed successfully (Chapter II). Short processing times and incorporation of talc in the coating chamber were found to be critical to maintain viability. Talc smoothed the coating, made application of coating solution easier, and stabilized previously adsorbed microorganisms. Dissolution tests and scanning electron microscopy were used to evaluate the homogeneity of the aqueous enteric polymer film. The enteric coated microencapsulated dosage form may not only provide more uniform action, but also protect lactobacilli from oxygen and increase their shelf-life. Optimization of the growth of bifidobacteria, a genus closely related to lactobacilli, in modified milk was studied (Chapter III). A buffer system and a chemical reaction were provided simultaneously to neutralize acids produced and expell oxygen from the medium. A lab-scale fermenter was designed to quantify this anaerobic condition. Enteric coated capsules containing bifidobacteria were prepared and evaluated for microorganism survival in gastric fluid followed by intestinal fluid. Petroleum-polluted environmental samples were collected to isolate and characterize biosurfactant-producing bacteria. Culturing of the collected samples in LB-broth and enrichment in chemically defined medium (CDM) with various carbon sources yielded 51 strains, some of which produced biosurfactants/bioemulsifiers when challenged with

crude oil as a sole carbon source. The I-15 isolate, a Gram-positive, motile bacillus, emulsified crude oil in CDM without reduction in surface tension. Infrared spectroscopy and thin layer chromatography suggested a lipopeptide structure for the crude biosurfactant.Partial sequences of 10 16S rDNA gene clones from the I-15 strain were highly similar to those of various members of the family Bacillaceae. The I-15 strain is a promising biosurfactant producer and is probably an active indigenous crude oil degrader. Biosurfactant production is accompanied by morphological and physiological alterations. The I-15 strain possesses intragenomic heterogeneity in the rrn (RNA) operons. Chronic wounds, by definition, are those that remain in a chronic inflammatory state and therefore fail to follow normal patterns of the healing process. The chronic wounds present a challenge to physicians and patients alike because they are very difficult to heal, inflict a huge cost to society and impair the quality of life for millions of people. There are many factors that contribute to the development of chronic wounds. One of the most clinically significant impediments to wound healing is infections. Bacteria biofilm formation in wounds is the best unifying explanation for the failure of chronic wounds to heal. This book discusses how the formulation of effective and inexpensive products will be useful to resolve infected chronic wounds with biofilm-producing bacteria. The demand for industrial enzymes of microbial origin is ever increasing due to their applications in a wide variety of industrial processes. Enzyme mediated reactions are attractive alternatives of existing tedious and expensive chemical methods. Enzymes such as Lipase find their great use in a large number of industries such as food, dairy, detergent, textile, and cosmetic. However, with the realization of the biocatalytic potential of microbial lipases in both aqueous and nonaqueous media in the last one and a half decades, industrial fronts have shifted towards utilizing this enzyme for a variety of reactions of immense importance. This work describe about the isolation and optimization of Lipase

producing bacteria. This work has been selected by scholars as being culturally important and is part of the knowledge base of civilization as we know it. This work is in the public domain in the United States of America, and possibly other nations. Within the United States, you may freely copy and distribute this work, as no entity (individual or corporate) has a copyright on the body of the work. Scholars believe, and we concur, that this work is important enough to be preserved, reproduced, and made generally available to the public. To ensure a quality reading experience, this work has been proofread and republished using a format that seamlessly blends the original graphical elements with text in an easy-to-read typeface. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant. Enzymes are biological catalysts that lower the activation energy of biological reactions.Bacteria can be used in the industrial production of several enzymes.Through my work, I would like to give a short description of Isolation of Lipase enzyme producing bacteria from soil, Production of enzyme, Characterization of enzyme and its Industrial Application.Substrate used in enzyme production must be economical.I have also made an attempt to try various substrates which is cheaper than the one used in the actual production. Rumen, also known as a paunch, is the largest part of reticulorumen and first chamber of the alimentary canal in ruminant animals. Digestion in reticulorumen is a complex fermentation process execute by microbes present in rumen. The reticulorumen is one of the few of organs present in the animals which digest cellulose and other recalcitrant carbohydrates, also is the prime site where microbes mediated fermentation of ingested food occurs. The rumen microbial ecosystem is one of the most complex and diverse microbiological environment. Among the diverse flora, genus Ruminococcus is the most well-known microbe that plays important role in degradation of cellulose. Ruminococcus break down the plant fibre into the

monosaccharide glucose, which can then be further broken down through glycolysis. It is predicted that 70% of microbes in the rumen have yet to be identified. The proportions of microbes present in the rumen vary greatly depending upon the diet. Robert E. Hungate, in 1940 was the first to investigating this system. As antibacterial compounds, bacteriocins have always lived in the shadow of those medically important, efficient and often broad-spectrum low-molecular mass antimicrobials, well known even to laypeople as antibiotics. This is despite the fact that bacteriocins were discovered as early as 1928, a year before the penicillin saga started. Bacteriocins are antimicrobial proteins or oligopeptides, displaying a much narrower activity spectrum than antibiotics; they are mainly active against bacterial strains taxonomically closely related to the producer strain, which is usually immune to its own bacteriocin. They form a heterogenous group with regard to the taxonomy of the producing bacterial strains, mode of action, inhibitory spectrum and protein structure and composition. Best known are the colicins and microcins produced by Enterobacteriaceae. Many other Gram-negative as well as Gram-positive bacteria have now been found to produce bacteriocins. In the last decade renewed interest has focused on the bacteriocins from lactic acid bacteria, which are industrially and agriculturally very important. Some of these compounds are even active against food spoilage bacteria and endospore formers and also against certain clinically important (food-borne) pathogens. Recently, bacteriocins from lactic acid bacteria have been studied intensively from every possible scientific angle: microbiology, biochemistry, molecular biology and food technology. Intelligent screening is going on to find novel compounds with unexpected properties, just as has happened (and is still happening) with the antibiotics. Knowledge, especially about bacteriocins from lactic acid bacteria, is accumulating very rapidly.

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