

## Contents

### List of Contributors *xi*

<b>1</b>	<b>Biochemical Aspects of Microbial Product Synthesis: a Relook</b>	<b>1</b>
	<i>G. Gallastegui, A. Larrañaga, Antonio Avalos Ramirez, and Thi Than Ha Pham</i>	
1.1	Introduction	1
1.2	History of Industrial Production of Microbial Products	2
1.2.1	Advances of Biochemical Engineering and Their Effects on Global Market of Microbial Products	3
1.2.2	Importance of Microbial Sensing in Product Formation	6
1.3	Conclusion	7
	Acknowledgments	8
	References	8
<b>2</b>	<b>Cellular Events of Microbial Production: Important Findings So Far</b>	<b>11</b>
	<i>Devangana Bhuyan and Ratul Kumar Das</i>	
2.1	Introduction	11
2.2	Microbial Metabolism and Evolution of Metabolic Pathways	12
2.3	Microbial Fermentation	12
2.4	The Microbial Cellular Events	15
2.5	Cell Signalling in Microorganisms	19
2.6	Microbial Performance Under Stress Conditions	21
	Acknowledgment	24
	References	24
<b>3</b>	<b>Microbial Metabolism in a Refined Carbon Source: Generalities</b>	<b>27</b>
	<i>Vinayak Laxman Pachapur, Preetika Rajeev Kuknur, Satinder Kaur Brar, and Rosa Galvez-Cloutier</i>	
3.1	Introduction	27
3.2	Microbial Metabolism in Presence of Pure and Crude Substrate	29
3.3	Microbial Metabolism in Presence of Pure and Mixed Cultures	31
3.4	Microbial Metabolism in the Presence of Co-Substrate	33
3.5	Microbial Metabolism in the Presence of Input Parameters	35
3.6	Microbial Metabolism in the Presence of Varying Fermentation Conditions	37

3.7	Pros and Cons of Refined Substrate for Metabolic Metabolisms	38
3.8	Conclusions	39
	Acknowledgment	40
	References	40
<b>4</b>	<b>Non-refined Carbon Sources and Microbial Performance</b>	<b>43</b>
	<i>Guneet Kaur</i>	
4.1	Introduction	43
4.2	Non-refined Carbon Sources: a Brief Account	43
4.3	Microbial Assimilation of Non-Refined Carbon Sources	45
4.4	Microbial Sensing to Non-Refined Carbon Sources	48
4.4.1	Microbial Metabolism and Regulatory Circuits	48
4.4.2	CCR Regulation of Carbon Uptake and Metabolism	51
4.5	Guiding Product Outcomes via Rewiring of Cellular Regulatory Circuit	53
4.5.1	Cellular Engineering in <i>E. Coli</i> for Bioprocessing of Non-Refined Carbon Sources	54
4.5.2	Rewiring <i>S. cerevisiae</i> for Accumulation and Conversion of Non-refined Carbon Sources	55
4.6	Conclusions	56
	References	57
<b>5</b>	<b>Cellular versus Biochemical Control over Microbial Products</b>	<b>61</b>
	<i>Carlos S. Osorio-González, Krishnamoorthy Hegde, and Satinder Kaur Brar</i>	
5.1	Introduction	61
5.2	3-Hydroxy-propionic Acid	62
5.3	Fumaric Acid	64
5.4	Itaconic Acid	65
5.5	Glucaric Acid	67
5.6	Butanol	68
5.7	Malic Acid	69
5.8	Gluconic Acid	71
5.9	Aminovaleric Acid	71
5.10	Glutamic Acid	73
5.11	Cadaverine (1,5-diaminopentane)	74
5.12	Conclusion	76
	Acknowledgment	76
	References	76
<b>6</b>	<b>Pre-Treatment of Alternative Carbon Source: How Does it Make Sense to Microorganism at Cellular Level?</b>	<b>89</b>
	<i>Joseph Sebastian, Pratik Kumar, Krishnamoorthy Hegde, Satinder Kaur Brar, Mausam Verma, and Ratul Kumar Das</i>	
6.1	Introduction	89
6.2	Pre-Treated Carbon Source and Microbial Assimilation: Cellular and Biochemical Aspects	91
6.2.1	Alcohols	94

6.2.1.1	Bioethanol	94
6.2.1.2	Butanol and Acetone	96
6.2.2	Hydrogen	98
6.2.3	Methane/biogas	101
6.2.4	Organic Acids	103
6.3	Challenges of Inhibitory Hydrolysis Products and Strategic Solution	106
6.3.1	Inhibitory Products: Pretreatment Metabolites or By-products	106
6.3.1.1	Aliphatic Compounds	106
6.3.1.2	Aromatic Compounds	107
6.3.1.3	Furan Aldehydes	108
6.3.2	Strategies to Control Inhibitory Effects	109
6.3.2.1	Biological Detoxification Strategy for the Inhibitors	110
6.3.2.2	Understanding the Mechanism of Microorganism Adaptation for The Detoxification of Inhibitory Compounds	110
6.3.2.2.1	Homeostasis	110
6.3.2.2.2	Enzymatic Detoxification	111
6.3.2.3	Physical and Chemical Detoxification Strategy for Inhibitors	112
6.3.3	Correlation (Synergistic Effects) of Inhibitory Compounds and their Detoxification	118
6.4	Conclusion	126
	Acknowledgments	127
	References	127
<b>7</b>	<b>Microbial Metabolic Pathways in the Production of Valued-added Products</b>	<b>137</b>
	<i>Gilberto V. de Melo Pereira, Ana M. Finco, Luiz A. J. Letti, Susan Grace Karp, Maria G. B. Pagnoncelli, Juliana de Oliveira, Vanete Thomaz Soccol, Satinder Kaur Brar, and Carlos Ricardo Soccol</i>	
7.1	Introduction	137
7.2	Microbial Molecular Structure	138
7.3	Biomass Production	140
7.3.1	Single Cell Oil	140
7.3.2	Single Cell Protein	142
7.4	Enzymes	148
7.5	Biofuels	150
7.6	Alkaloids, Terpenoids, Polyketides and Flavonoids	153
7.7	Organic Acids	155
7.8	Rare Sugars	156
7.9	Conclusions	157
	References	158
<b>8</b>	<b>Communication for a Collective Response to Environmental Stress: Bacterial and Fungal Perspectives</b>	<b>169</b>
	<i>Azadeh Kermanshahi Pour</i>	
8.1	Introduction	169
8.2	Quorum Sensing in Bacteria and the Related Phenotypes	172

- 8.3 Fermentation and Quorum Sensing in Bacteria 177
- 8.4 Quorum Sensing in Fungi and the Related Phenotypes 183
- 8.5 Fermentation and Quorum Sensing in Fungi 186
- 8.6 Quorum Sensing in Bacteria and Fungi: Similarities and Differences 188
- Acknowledgment 189
- References 189
- 9 Biochemical and Cellular Events in Controlling Microbial Performance: A Comparative Account 201**  
*Shadab Ahmed, Shreyas Niphadkar, Somnath Nandi, Satya Eswari, Vishal Pandey, Aishwarya Shankapal, and Aishvarya Agrawal*
- 9.1 Biochemical vs. Molecular Cues for Microbial Performances 201
- 9.1.1 Nutritional Parameters Optimization 201
- 9.1.2 Process Condition Optimization 202
- 9.1.3 Process Improvement by Using Batch and Fed-Batch via Process and Modeling 203
- 9.1.4 Metabolic Engineering for Improving Microbial Performance 203
- 9.1.4.1 Metabolic Flux Balance Analysis 203
- 9.1.4.1.1 Constraint Based Flux Balance Analysis 203
- 9.1.4.1.2 Defining Biological Objective to Optimize a Phenotype 204
- 9.1.4.1.3 Applications of Flux Analysis 204
- 9.1.5 Strain Improvement for Microbial Performance 205
- 9.1.5.1 Mutagenesis for Strain Improvement 205
- 9.1.5.1.1 Physical Mutagenesis 205
- 9.1.5.1.2 Chemical Mutagenesis 206
- 9.1.5.1.3 Biological Mutagenesis 206
- 9.2 Sequential Evidences of Biochemical and Molecular Controlling Over Microbial Performances 206
- 9.3 Biochemically Influenced Molecular Events and Vice Versa 208
- 9.4 Facts at the Interface of Biochemical and Molecular Controlling: Products vs Applied Parameters 208
- 9.4.1 Sulfur-Delivery into Biosynthetic Pathway 208
- 9.4.2 Synthetic Biochemistry Platform for Production of Glucose 212
- 9.4.3 Biochemical and Molecular Aspects of Metabolic Engineering Approaches 212
- 9.4.3.1 Engineering Regulatory Network 212
- 9.4.3.2 Heterologous Expression of Entire Gene Cluster 213
- 9.4.3.3 Rerouting Metabolic Pathway 213
- 9.4.3.4 Integration of Metabolic Engineering and Process Engineering 213
- 9.5 Conclusions 214
- References 214
- 10 Qualitative vs. Quantitative Control Over Microbial Products 223**  
*Rachna Goswami, Vijay Kumar Mishra, and Radhika Pilli*
- 10.1 Introduction 223
- 10.2 Qualitative vs. Quantitative Control Over Microbial Products/Fungal Products 224

10.2.1	Qualitative Control and Fungal Product	225
10.2.1.1	Diffusion Techniques	226
10.2.1.2	Thin Layer Chromatography (TLC)	229
10.2.1.3	Chromatography-bioautography for Screening of Antimicrobial Activity	231
10.2.1.4	High-performance Liquid Chromatography (HPLC)	232
10.2.2	Quantitative Control of Fungal Products	232
10.2.3	Speeding Up Fungal Product	234
10.3	Fungal Morphology and Product Spectrum: a Representative Theme	237
10.4	Effectiveness of Qualitative Domain for Different Microorganisms	241
10.5	Emphasizing the Need: Qualitative and Quantitative Importance	245
10.6	Conclusions	246
	References	247
<b>11</b>	<b>Microbes and Their Products as Sensors in Industrially Important Fermentations</b>	<b>253</b>
	<i>Ritu Raval and Keyur Raval</i>	
11.1	Introduction	253
11.2	Sensors	254
11.3	Transducers in Conjunction With Microbe Sensors	254
11.3.1	Dissolved Oxygen (DO) Electrode	254
11.3.2	Electron Transfer Measuring Systems	255
11.4	Metabolite Measuring Systems	256
11.5	Other Measuring Systems	257
11.5.1	Bioluminescence Biosensor	257
11.6	Applications of Microbe Sensors in Some Commercially Important Products	258
11.6.1	Red Wine	260
11.6.2	Fermentation of Cereal Products	260
11.6.3	Mevalonate Production	261
11.6.4	Bioaerosols	261
11.6.5	Aptamers	262
11.7	Conclusions	263
	References	263
<b>12</b>	<b>Practical Aspects and Case Studies of Industrial Scale Fermentation</b>	<b>267</b>
	<i>Sara Magdoui, Thana Saffar, Tayssir Guedri, Rouissi Tarek, Satinder Kaur Brar, and Jean François Blais</i>	
12.1	Introduction	267
12.2	Scale Up Challenges	269
12.2.1	Agitation	269
12.2.2	Mass Transfer of Oxygen (Mass Transfer, Morphology, and Rheology)	270
12.2.3	“Shear Damage”	271

12.2.4	Measurements for Control	273
12.2.5	Other Aspects	273
12.3	Microbial Tolerance	274
12.4	Phage Invasion	274
12.5	Process Failures	277
12.6	Potent Inhibitors (e.g. Substrate Inhibition)	278
12.7	Case Studies: Biofuels (Biodiesel, Ethanol) Enzymes (Novozymes), Antibiotics, Platform Chemicals	281
12.7.1	Biofuels (Biodiesel, Ethanol)	281
12.7.2	Enzymes (Novozymes)	283
12.7.3	Antibiotics	286
12.7.4	Platform Chemicals	288
12.8	Conclusions	289
	Acknowledgments	290
	References	290
<b>13</b>	<b>Future Market and Policy Initiatives of New High Value Products</b>	<b>299</b>
	<i>Ha Thi Thanh Pham, Maria Puig-Gamero, Luz Sanchez-Silva, Paula Sánchez, José Luis Valverde, Michele Heitz, and Antonio Avalos Ramirez</i>	
13.1	Introduction	299
13.2	Market Analysis, Market Trends and Statistics	299
13.2.1	Biofuels	299
13.2.2	Bio-surfactants	302
13.2.3	Enzymes	305
13.3	Public Mobilization Initiatives and Government Policies	306
13.3.1	Public Mobilization Initiatives	306
13.3.2	Government Policies	307
13.3.3	Regional Policy Development for Growing Bio-based Production	307
13.4	Regulations and Conformity – Case of Biofuels	307
13.5	Global Marketing and Competitiveness in Biofuel Sector	309
	References	309
	<b>Index</b>	<b>311</b>