

# Industrial Microbiology

Shweta Sharma

# **INDUSTRIAL MICROBIOLOGY**

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# **INDUSTRIAL MICROBIOLOGY**

## Preface

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Industrial microbiology encompasses the use of microorganisms in the manufacture of food or industrial products. The use of microorganisms for the production of food, either human or animal, is often considered a branch of food microbiology. The microorganisms used in industrial processes may be natural isolates; laboratory selected mutants or genetically engineered organisms.

Microbiology began since ancient times when people learned to grind lenses from pieces of glass and combine them to produce magnifications great enough to enable microbes to be seen. Since then microorganisms are exceptionally attractive models for studying fundamental life processes. Microorganisms can be grown conveniently in test tubes or flasks, thus requiring less space and maintenance than larger plants and animals. Microbes grow rapidly and reproduce at an unusually high rate, some species of microbes undergo almost 100 generations in 24 hours period. The metabolic processes of microbes follow patterns that occur among higher plants and animals.

Industrial Microbiology comparatively is a new branch of science which began with the invention of microscope. The present book has been written to meet the specific needs of students of undergraduate and postgraduate classes studying in the colleges and universities of India and abroad. The branch microbiology remained for a long time a discipline almost completely isolated from the rest of biology.

*Author*

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## Chapter 1

# Microbiological History

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Ancient man recognized many of the factors involved in disease. Early civilizations on crete, india, pakistan and scotland invented toilets and sewers; lavatories, dating around 2800 bc, have been found on the orkney islands and in homes in pakistan about the same time. One archaeologist has stated that "the high quality of the sanitary arrangements could well be envied in many parts of the world today". In rome, 315 ad, the public lavatories were places where people routinely socialized and conducted business. Ten to twenty people could be seated around a room, with their wastes being washed away by flowing water; it must have been difficult to "*stand on your dignity*" under such circumstances.

The chinese used toilet paper as early as ad 589. In europe moss, hay and straw were used for the same purpose. I can personally attest to the use as late as 1962 of "slick magazines" as toilet paper in certain european camp grounds. The first cities to use water pipes (of clay) were in the indus valley of pakistan around 2700 bc. Metal water pipes were used in egypt (2450 bc) and the palace of knossos on crete around 2000 bc had clay pipes.

Rome built elaborate aqueducts and public fountains, throughout its empire to insure a clean supply of water for its citizens. Rome had a "water commissioner" who was responsible for seeing that the water supply was kept adequate and clean; the punishment for pollution of the water supply was death. Lead was commonly used for roman pipes and the subsequent fall of the roman empire has been related by some to the effects of lead on the roman brain.

Most ancient peoples recognized that some diseases were communicable and isolated individuals thought to carry "infections". An example of this is the universal shunning of lepers, which occurs even today. When the black death struck europe, entire villages were abandoned as people fled in an effort to escape the highly infectious plague.

Similarly, in the middle ages the rich of europe fled to their country homes when small pox struck in an effort to escape its terrible consequences. The fact that people who recovered from a particular disease were immune to that disease was probably recognized many different times in many places. Often these survivors were expected to nurse the ill. Greek and roman physicians routinely prescribed diet and exercise as a treatment for ills.

Sadly, we know that this knowledge did not help most of our ancestors and that the human life span was, until the last 200 years, more often than not cut short due to infectious disease.

Even today approximately 15,000,000 children die per year, mainly from infectious diseases that are preventable with basic sanitation, immunization and simple medical treatments. One might honestly question just how far we have come in our treatment of disease. An excellent synopsis of the history of microbiology ancient people had certainly seen masses of microbes, such as mold and bacterial colonies, on spoiled food, but it is doubtful if anyone considered that they were viewing living organisms.

Small boys and maybe a few love-sick adults staring into a clear pond, must have seen tiny specks moving rapidly about and some may have considered them living creatures, but to express this to their friends would be equivalent to us telling our friends that we'd seen a flying saucer.

The first person to report seeing microbes under the microscope was an englishman, robert hooke. Working with a crude compound microscope he saw the cellular structure of plants around 1665. He also saw fungi which he drew. However, because his lens were of poor quality he was apparently unable to "see" bacteria.



Anton van leeuwenhoek was a man born before his time. Although not the first to discover the microscope or to use magnifying lens, he was the first to see and describe bacteria. We know that he was a "cloth merchant" living in delft holland. And that he used magnifying lens to view the quality of the weave of the merchandise he purchased.

He traveled to england in 1668 to view english cloth and there he saw drawings of magnifications of cloth much greater than any of the current lens available in holland would do.

He returned to holland and took up lens grinding. Being meticulous, he developed his lens grinding to an art and in the process tested them by seeing how much detail he could observe with a given lens.

One can guess that he chanced to look at a sample of pond water or other source rich in microbes and was amazed to see distinct, uniquely shaped organisms going, apparently purposefully, about their lives in a tiny microcosm. He made numerous microscopes from silver and gold and viewed everything he could including the scum on his teeth and his semen.

His best lens could magnify ~300-500 fold which allowed him to see microscopic algae and protozoa and larger bacteria. He clearly had excellent eyesight because he accurately drew pictures of microbes that were at the limit of the magnification of his lens.

He used only single lens and not the compound lens of the true microscopes we employ today; which makes his observations all the more amazing. He wrote of his observations to the royal society of london in 1676 and included numerous drawings.

He astonished everyone by claiming that many of the tiny things he saw with his lens were alive because he saw them swimming purposefully about. This caused no end of shock and wonderment and numerous people hurried to delft to see if this dutchman was "in his cups" or if he was really onto something new and wonderful.

A few minutes with one of his numerous microscopes was all it took to convert his visitors to enthusiastic believers in

the existence of these tiny beasties living all around them. His discovery was the equivalent of our finding life on mars today.

## SPONTANEOUS GENERATION

The mystery of life has puzzled and confounded humans since the first human began to contemplate his world. The religions of ancient societies were built around the seasons, the sun and the renewal of life as these were so clearly tied to survival; both of the human species through birth and death and of the individual in the attainment of sustenance. Spontaneous generation or the idea that life routinely arises from non-life was a common sense explanation of the miracle of life.

It had the advantage of simplicity, ease of understanding and didn't require any waste-of-time thinking. As science and the scientific method grew with the slow accumulation of knowledge, observant individuals began to consider the origin of life more deeply. Simple observations convinced many people that all the larger animals and plants produced life from previous life. Despite this, the mass of humans clung to the comfortable idea of spontaneous generation further, religions saw it as a convenient way to demonstrate the hand of god operating continuously in the world.

Some individuals, such as j.b. Van helment even described how one could make mice from grain, a jar and dirty rags by putting them together in a dark place for a few weeks and soon mice would appear in the jar.

Other, more perceptive individuals, like f. Redi tested the common idea that maggots arise via spontaneous generation on rotting meat. He placed a piece of meat in three jars, one he left open, one he corked tightly and the third he covered with a fine mesh gauze. Maggots only appeared in the open container, no matter how long he left the jars. Redi's experiment was important because of its eloquent simplicity. Anyone could repeat it and obtain the same clear results. Nevertheless, many people clung fiercely to the idea of spontaneous generation, while others designed experiments to test it.

In every case the results of the majority of these experiments indicated that spontaneous generation did not occur. The intellectual ferment this controversy stirred up gradually evolved into the scientific method as the various antagonists questioned each other's assumptions and, more importantly, their experimental design.

These arguments forced the designing of better experiments and eventually persuaded all but the most recalcitrant believers to discard spontaneous generation as an explanation for all higher life forms.

Then, in the 1800's the refinement of the microscope, through which people could see tiny life forms that they assumed were simple, gave spontaneous generation proponents new life.

Again, flawed common sense led reasonable people astray. As the existence of microscopic life was accepted, the assumption was that such life must be simple compared to higher, more complex life. The reasoning that followed this erroneous assumption was that since the microbes were small they must be simple & it followed that they were formed by spontaneous generation, hence god was still at work creating micro-life. Small is not simple!

The battle over spontaneous generation raged anew both from the pulpit and the lab. A number of scientists performed elementary experiments in which they treated soups and broth's, which left unheated would team with microbes after a few days, with heat to destroy any life present in them and asked the question: "Would new life arise in these sterile soups"? Spallanzani boiled "Soup" in glass containers and melted the glass closed.

The observation that nothing subsequently grew in this "heated" soup suggested that spontaneous generation didn't work.

His detractors, rightly criticized his experiments, proposing that since air is necessary for life and since he had sealed the flask to air, obviously no life could develop. Others boiled soups and microbes grew, thus apparently supporting spontaneous generation. But again the preponderance of data

suggested that spontaneous generation did not even apply to the "simple" microbes.

In 1859 one of the fathers of modern microbiology, Pasteur decided to settle the question of spontaneous generation once and for all.

A genius at devising definitive experiments, Pasteur first drew the necks of glass flasks out so that they remained open to the air, but were bent so that air could only enter by a curved path. He then added broth and boiled it to destroy contaminating microbes. These flasks were then incubated and observed for months.

He reasoned that the microbes in the air that could contaminate the sterile broth would be trapped on the sides of the thin glass necks before they reached the sterile broth. If spontaneous generation didn't occur no growth should take place. This is exactly what happened, the flasks remained sterile indefinitely, until Pasteur tipped the sterile broth up into the curved neck where he predicted the airborne organisms would have settled.

After doing this the broths always grew microbes. These experiments ended the spontaneous generation controversy because these experiments were so elegant and simple and the results so clear, that anyone could repeat them.

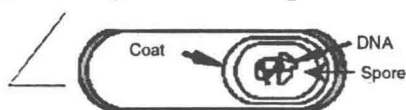


Fig. Spore Structure

Later, an earlier problem, in which occasional heated-broths did not remain sterile, was explained with the discovery of the heat resistant bacterial spore, some of which could survive several hours of boiling without being killed.

Pasteur discovered many of the basic principles of microbiology and, along with R. Koch, laid the foundation for the science of microbiology. In 1857 Napoleon III was having trouble with his sailors mutinying because their wine was spoiling after only a few weeks at sea. Naturally Napoleon was distraught because his hopes for world conquest were being

scuttled (pardon the pun) over a little spoiled wine, so he begged Pasteur for help.

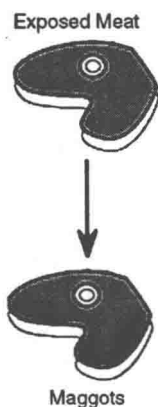


Fig. The Redi Experiment

Pasteur, armed with his trusty microscope, accepted the challenge and soon recognized that by looking at the spoiled wines he could distinguish between the contaminants that caused the spoilage and even predict the taste of the wine solely from his microscopic observations. He then reasoned that if one were to heat the wine to a point where its flavour was unaffected, but the harmful microbes were killed it wouldn't spoil.

As we are aware this process, today known as pasteurization, worked exactly the way he predicted and is the foundation of the modern treatment of bottled liquids to prevent their. It is important to realise that pasteurization is not the same as sterilization. Pasteurization only kills organisms that may spoil the product, but it allows many microbes to survive, whereas sterilization kills all the living organisms in the treated material. Pasteur also realized that the yeast that was present in all the produced the alcohol in wine. When he announced this, a number of famous scientists were enraged, because the current theory of wine production was that wine formation was the result of spontaneous chemical changes that occurred in the grape juice. Pasteur was attacked furiously at scientific meetings, to the point where

certain scientists did humorous skits about Pasteur and his tiny little yeast "stills" turning out alcohol. Pasteur had the last laugh however as people all over the world soon realized that if he was right they could control the quality of wine by controlling the yeast that made it. In a short period many others verified his observations and the opposition sank without a sound.

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## **MICROBES**

A microbe is any living thing that spends its life at a size visible sometimes only with a microscope. It is too tiny to be seen with the naked eye. Microbes are the oldest form of life on Earth. Some types have existed for billions of years. They may live as individuals or cluster together in communities. Microbes live in the water we drink, the food we eat and the air we breathe.

Right now, billions of microbes are swimming in our belly and mouth and crawling on our skin! Don't worry, over 95% of microbes are good for you. Microbes include bacteria, viruses, fungi, algae and protozoa. These single-cell organisms are invisible to the eye, but they can be seen with microscopes.



**Fig. Microbe**

The term microbe is short for microorganism, which means small organism. To help people understand the different types of microbes, they are grouped or classified in various ways. Microbes are very diverse and represent all the great kingdoms of life. In fact, in terms of numbers, most of the diversity of life on Earth is represented by microbes.

## **CLASSIFICATION OF MICROBES**

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*Here is an outline of the major groups of microorganisms:*

- Viruses
- Bacteria
- Algae
- Fungi
- Protozoa

## Viruses

A virus is too small to be seen without a microscope. A virus is basically a tiny bundle of genetic material carried in a shell called the viral coat. Some viruses have an additional layer around this coat called an envelope.

That's basically all there is to viruses. There are thousands of different viruses that come in many shapes. Many are multi-sided or polyhedral.

If you've ever looked closely at a cut gem, like the diamond in an engagement ring, you've seen an example of a polyhedral shape.

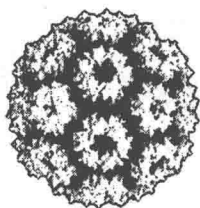


Fig. Viruses

Unlike the diamond in a ring, however, a virus does not taper to a point, but is shaped the same all around. Other viruses are shaped like spiky ovals or bricks with rounded corners. Some are like skinny sticks while others look like pieces of looped string. Some are more complex and shaped like little spaceship landing pods.

Viruses are found on or in just about every material and



environment on Earth from soil to water to air. They're basically found anywhere there are cells to infect. Viruses can infect every living thing.

However, viruses tend to be somewhat picky about what type of cells they infect. Plant viruses are not equipped to infect animal cells, for example, though a certain plant virus could infect a number of related plants.

Sometimes, a virus may infect one animal and do no harm, but cause a great deal of damage when it gets into a different but closely related animal.

Viruses exist to reproduce only. To do that, they have to take over suitable host cells. Upon landing on a suitable host cell, a virus gets its genes inside the cell either by tricking the host cell to pull it inside, or by connecting its viral coat with the host cell wall or membrane and releasing its genes inside, or by injecting their genes into the host cell's DNA.

The viral genes are then copied many times, using the process the host cell would normally use to reproduce its own DNA. The new viral genes then come together and assemble into whole new viruses.

The new viruses are either released from the host cell without destroying the cell or eventually build up to a large enough number that they burst the host cell.

## **Bacteria**

Bacteria consist of only one cell, but they're a very complex group of living things. Some bacteria can live in temperatures above the boiling point and in cold below the freezing point.

There are thousands of species of bacteria, but all of them are basically one of three different shapes. Some are rod- or stick-shaped; others are shaped like little balls. Others still are helical or spiral in shape.

Some bacteria cells exist as individuals while others cluster together to form pairs, chains, squares or other groupings. Some bacteria can make their own food from sunlight, just like plants.

Also like plants, they give off oxygen. Other bacteria