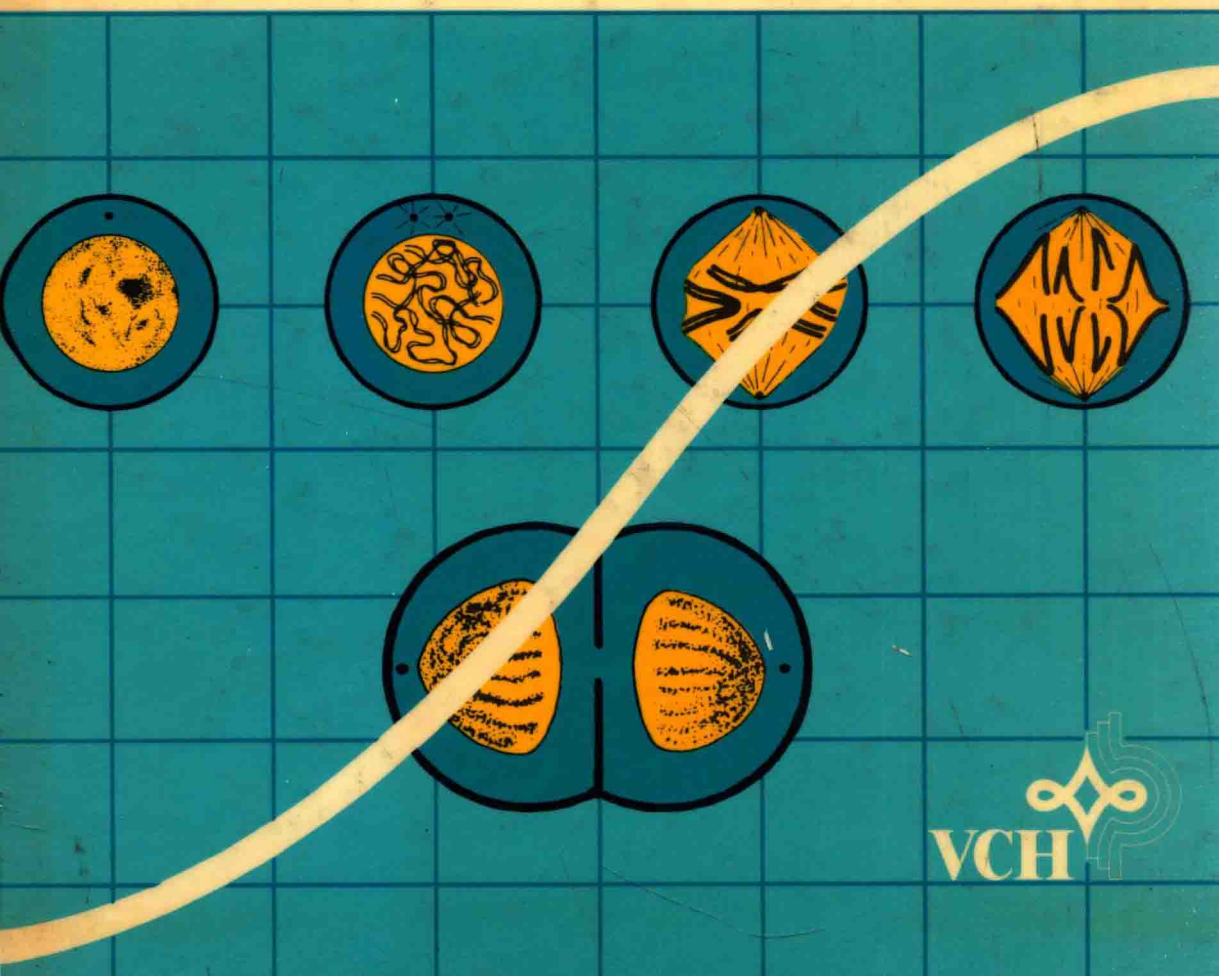


Fundamentals of Biotechnology

Edited by

P. Präve, U. Faust, W. Sittig, D. A. Sukatsch



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Fundamentals of Biotechnology

Edited by
Paul Präve, Uwe Faust, Wolfgang Sittig
and Dieter A. Sukatsch



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Preface

Biotechnology covers a wealth of specialized disciplines which includes not only the new genetic engineering techniques but also old fermentation processes which our ancestors practised thousands of years ago. In recent years many exciting developments have taken place, and – especially in the eyes of the public – the field has gained greatly in importance. It took some time for the literature to catch up with the rapid progress being made both in university and industrial laboratories. One of the first books to give a comprehensive description of the entire field was a predecessor of the present book (published in Germany in 1982). The success of this book and the considerable interest shown by English-speaking colleagues have prompted us to prepare an English version. *Fundamentals of Biotechnology* is based on the second edition of the German book; the entire contents have been brought up to date and in part revised.

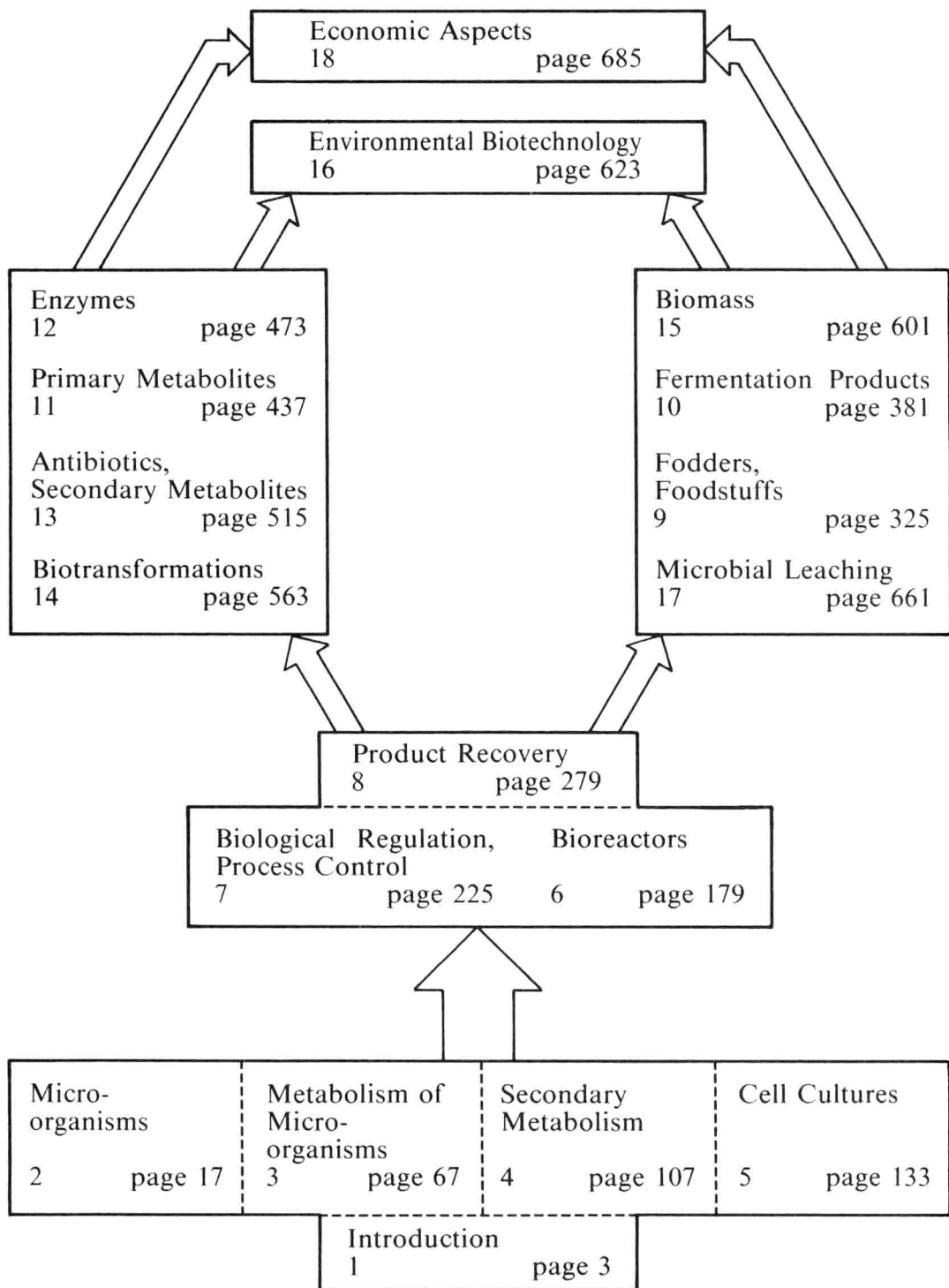
Fundamentals of Biotechnology is not only an advanced textbook but is intended for everyone who is interested in biotechnological questions. In a field involving people with widely different backgrounds – microbiologists, engineers, chemists and many others – it was our idea to provide colleagues with a

ready source of information. The different faces of biotechnology are presented by various authors. We have not attempted to suppress the individuality of the authors completely. Experience has shown us that this yields a coverage which is more vivid and provides a better view of specific subjects than if the editors had taken excessive pains to unify contributions. Chapters 1 to 8, which present the basic concepts of biotechnology, are followed by chapters dealing with special processes and products. Each chapter includes a detailed list of references. In the Appendix useful information on sources, products and biotechnological processes is collected. The extensive index will be especially appreciated by those wishing to use the book as a reference work.

We are indebted to Frau A. Christ for her invaluable assistance in the preparation of this book. To the translator, Mr B. J. Hazzard, we offer our special thanks for his careful translation of the German book and for his helpful comments. Finally, we wish to thank Dr I. Umminger for her painstaking editorial management and for compiling the index.

January 1987

The Editors



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