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Technical Mycology - The Utilization of Micro-Organisms in the Arts and Manufactures - A Practical Handbook on Fermentation and Fermentative Processes for the Use of Brewers and Distillers, Analysts, Technical and Agricultural Chemists,

By Franz Lafar

Vintage Cookery Books, United States, 2015. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****.This vintage book contains a practical handbook on fermentation and related processes, originally intended for the use of brewers and distillers, analysts, technical and agricultural chemists, pharmacists, and those with an interest in the industries dependent on fermentation. This volume will appeal to those with an interest in the science of brewing, and would make for a worthy addition to allied collections. Contents include: General Morphology, Chemical Composition of the Cell Membrane of Eumycetes, Mineral Nutrient Materials, Stimulative Influences-General Remarks on h the Enzymes of Eumycetes, Morphology and Symptomatology of the Mucors, Fermentation by Mucors, The Use of Mucors in the Spirit Industry, et cetera. Many vintage books such as this are increasingly scarce and expensive. We are republishing this volume now in an affordable, modern edition complete with a specially commissioned new introduction on beer brewing.



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Reviews

An exceptional ebook along with the typeface applied was intriguing to read. It is definitely simplistic but unexpected situations within the fifty percent of the publication. You are going to like just how the writer publish this pdf.

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