

## Book Review

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### *Solid State Fermentation*

by Ashok Pandey, ISBN 81-224-0661-0, 1994, 188 pp.

The past decade or so has witnessed tremendous progress in both studies and industrial development of solid state fermentation. Based on the proceedings of the national level Specialist Group Meeting and Symposium on Solid State Fermentation in India, this volume presents a comprehensive review of existing knowledge of the subject. The editor has assembled contributions from over 40 authors, drawn from the fields of biotechnology, microbiology, chemical engineering and food technology.

Since some aspects of solid fermentation remain unresolved today as they were for earlier investigators, the brief overview (in Section I) of the history of the field seems

appropriate. Section II deals with the fundamental aspects including process optimisation reactor design, biomass estimation and water activity measurements in solid state fermentation, while Sections III and IV provide concise introductions to various industrial processes for the production of food and feed, enzymes, organic chemicals as well as secondary metabolites. Titled "Miscellaneous", Section V discusses the applicability of marine micro-organisms to solid state fermentation and forecasts the development of the tapioca industry in southern Asia.

Overall, this is a useful contribution to the subject of solid state fermentation, which will be of interest to workers in the field.

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