



## Keyword index to Volume 22

- 3,4-dihydroxy-2-butanone 4-phosphate synthase 1
- $\alpha$ -amylase 96  
 $\beta$ -glucosidase 160  
 $\beta$ -lactamase 565  
d-xylose 65  
l-glutamic acid 127
- acetophenone 108  
acid protease 71  
*Actinomadura* 78  
*Agrobacterium rhizogenes* 133  
*Agrobacterium/Rhizobium* HK4 590  
airborne bacteria 80  
alcohol 575  
alcoholic fermentation 48  
amyloglucosidase 622  
anaerobic 582  
analytics 19  
antimicrobial 27  
apple juice 48  
*Aspergillus* 622  
*Aureobasidium* 160  
*Aureobasidium pullulans* 617
- Bacillus* 27, 608  
*Bacillus subtilis* 1, 8  
bacterial indicators 93  
baker's yeast 108  
baking 627  
biocides 27  
biocorrosion 167  
biodegradable polymer 71  
biodegradation 121  
biofilms 152  
biofuel 575  
bioleaching 88  
biomass 600  
biopesticides 565  
bioreduction 108  
biotin production 590  
biotransformation 52  
brewing 627  
butanol-acetone fermentation 115
- Candida peltata* 633  
*Candida shehatae* 65  
*Candida tropicalis* 181  
cell immobilization 147  
cell wall hydrolase 39  
cellobiase 160  
cellobiose-hydrolysis 160  
chemical tolerance 108  
chemostat 115  
*Clostridium acetobutylicum* 115  
'*Clostridium saccharoperbutylacetonicum*' 115  
compactin 78  
corn fiber 575  
cosmetic/pharmaceuticals 93
- covellite 88  
*Cryptococcus* 127  
*Cunninghamella elegans* 52  
cutinase 71
- deproteinized whey 617  
dextran 139  
dextransucrase 139  
dimerisation 96  
distilling 627  
DNA 164  
down-stream processing 19
- E. coli* bio operon 590  
endoglucanase 600  
engineered biofilms 167  
*Erwinia* 600  
*Escherichia coli* 93, 176, 575  
ethanol 600  
ethanol tolerance 147  
ethanologenic 575  
exopolymers 88
- fed-batch 65  
fermentation 65, 608, 627  
flow rate 152  
*Fusarium moniliforme* 71  
fusion partners 176
- genetically manipulated organisms 164  
glucan 139  
glucoamylase 622  
glucosyltransferase 139  
glutaminase 127  
glycosides 100  
glycosyl-glucose (GG) 100  
GTP cyclohydrolase II 1
- hairy roots 133  
high ethanol production 58  
high ethanol tolerance 58  
human health 80  
human tumor necrosis factor  $\alpha$  176
- immobilized 121  
inducible enzymes 139  
inositol 58
- keratinase production 608  
*Klebsiella* 600
- Lamiaceae 133  
*Leuconostoc mesenteroides* 139  
lignocellulose 600  
limiting growth conditions 590  
lipid composition 147  
lithospermic acid B 133
- malolactic fermentation 48  
maltose metabolism 627  
media optimization 33
- metabolic engineering 8  
metabolism 52  
MIC/MBC 565  
mini-proinsulin 176  
mixed culture 617  
mixed sugars utilization 633  
mixed-sugars 65  
MTT 565  
murein 39  
mycophenolic acid 33
- N-terminus residues 176  
nitrate 582  
nitro-PAHs 52  
nitrocefin assay 565  
nonsucrose medium 139  
nutrition 78
- optimization 181
- paper- and boardmachine 27  
pBR322 164  
PCR 93, 565  
*Penicillium brevi-compactum* 33  
pentoses 575  
petroleum 582  
pH-auxostat 115  
phage lysin 39  
phenethyl alcohol 108  
phenol 121  
phosphatidylinositol (PI) 58  
phospholipid fatty acids 80  
plant cell culture 44  
polycaprolactone depolymerase 71  
potable water 152  
pravastatin 78  
*Pseudomonas aeruginosa* 93  
*Pseudomonas putida* 121  
pullulan 617
- quality control 93
- rapid detection 93  
raw starch hydrolysis 622  
recombinant *Bacillus subtilis* 19  
recombinant strain 608  
registration 19  
response surface methodology 33  
riboflavin 1, 8  
riboflavin produced by fermentation 19  
rosmarinic acid 133  
RWV 44
- Saccharomyces* 58  
*Saccharomyces cerevisiae* 108, 627  
*Salvia miltiorrhiza* 133  
secondary metabolite 44  
shake flask culture 617  
shear 44  
siderophores 27  
sludge 164

- solid state fermentation 33, 622  
stainless steel 152  
*Staphylococcus aureus* 93  
*Streptomyces* sp 96  
structure-function 96  
sulfate-reducing bacteria 167, 582  
sulfide 582  
synthesis 139
- Taxol® 44  
*Taxus* 44  
tetrazolium 565
- thermal processing 100  
thermostability 96  
*Thiobacillus ferrooxidans* 88  
thymol-triggered lysis 39  
two-substrate fermentation 181
- umami 127  
USP 93
- viability 65  
vitamins 78  
volatile compounds 100
- wastewater 164  
White Riesling 100  
white water 27
- XTT 565  
xylitol 181  
xylitol production 633  
xylose 181  
xylose fermentation 633
- yeast 627