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Titolo	Food Microbiology Based Entrepreneurship : Making Money From Microbes // edited by Natarajan Amaesan, Dhanasekaran Dharumadurai, Olubukola Oluranti Babalola
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Nota di contenuto	1.Small, large-scale production, cost-benefit analysis and marketing of button mushroom -- 2. Large scale production and cost-benefit analysis of Mushroom spawn -- 3. Production, cost benefit analysis and marketing of oyster mushroom -- 4. Mass multiplication, production cost analysis and marketing of Psilocybe mushroom. 5 -- Small, large scale production and cost benefits analysis and marketing of milky mushroom -- 6. Mass multiplication, economic analysis and marketing of Ganoderma sp. (reishi mushroom) -- 7. Small, Large Scale Production and Cost Benefit Analysis and Marketing of Spirulina Single Cell Protein -- 8. Production, economics and marketing of yeast single cell protein -- 9. Bacterial Single Cell Protein: Applications, Productions and Commercialization: Opportunities and Challenges -- 10. Small, Large Scale Production and Cost Benefit Analysis of Bread -- 11. Production cost analysis and marketing of fermented food- Cheese -- 12. Production cost analysis and marketing of fermented foods- Yoghurt -- 13. Production, Cost analysis and Marketing of Livestock and Poultry Probiotic -- 14. Small scale production and business plan for phycocyanin from cyanobacteria -- 15. Commercial Astaxanthin

Production from Green Alga Haematococcus pluvialis -- 16. Production, cost analysis and marketing of probiotics -- 17. Production, cost analysis and marketing of fermented fish -- 18. Mass multiplication, production cost analysis and marketing of shitake mushroom -- 19. Production And Entrepreneurship Plan for Red Pigment from Monascus sp. -- 20. Mass Production and cost analysis of marine Streptomyces as probiotics -- 21. Nano Particles and It's Application In Food Packaging.

Sommario/riassunto

This book is first part of the 3 volume set focusing on basic and advanced methods for using microbiology as an entrepreneurial venture. This book deals with the concept of entrepreneurship skills for production, cost-benefit analysis and marketing of button, oyster, milky mushroom, Ganoderma sp, Single cell protein, Breads, Cheese, Yoghurt, Wine, Beer, Probiotics, Prebiotics fermented vegetables, and Fermented Fish etc. Chapters cover the applications of microorganisms in small and large scale production to achieve a sustainable output. This book provides essential knowledge and working business protocols from all related disciplines of food and dairy industry, probiotics industry, mushroom industry, beverage and baking industry, poultry industry, and aquaculture industry etc. This book is useful to graduate students, research scholars and postdoctoral fellows, and teachers who belong to different disciplines via botany, food microbiology, biotechnology, aquaculture microbiology and poultry microbiology. The other two volumes are focused on agriculture and industrial microbiology.
