

Second Edition

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# Experimental Microbiology

is the completely revised, updated and enlarged edition which has now been modified according to the latest syllabi of different universities. It includes more than 70 exercises grouped into 13 sections: •Introduction, •Control of Microbial Growth, •Microscopy, •Microorganisms—An Overview, •Bacterial Staining, •Culture Techniques, •Physiological Characteristics, •Bacterial Growth, •Microbiology of Food, •Microorganisms and Environment, •Bacterial Genetics, •Medical Microbiology and Serology, •pH, Buffers and Suspension Fluids.

An additional section •Laboratory Instruments has been included to acquaint the students with principles, working, components and applications of instruments commonly used in biochemistry, microbiology, biotechnology, medical microbiology and medical laboratory technology laboratories.

Each section has been introduced with background information to make the students aware of the basics underlying each exercise. Suitable illustrations have been provided in the text to enhance the usefulness of the book. Further, review questions have been incorporated at the end of each section to help students in understanding and grasping the fundamentals of each exercise.

The book also discusses composition and method of preparation of •stains, •bacteriological media, •solutions and •buffers generally used in the laboratory.

*The book will prove to be a boon to the students, teachers and the beginners in research in microbiology, medical microbiology, medical laboratory technology, biotechnology and allied health sciences.*

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Garg



Dedicated to Education



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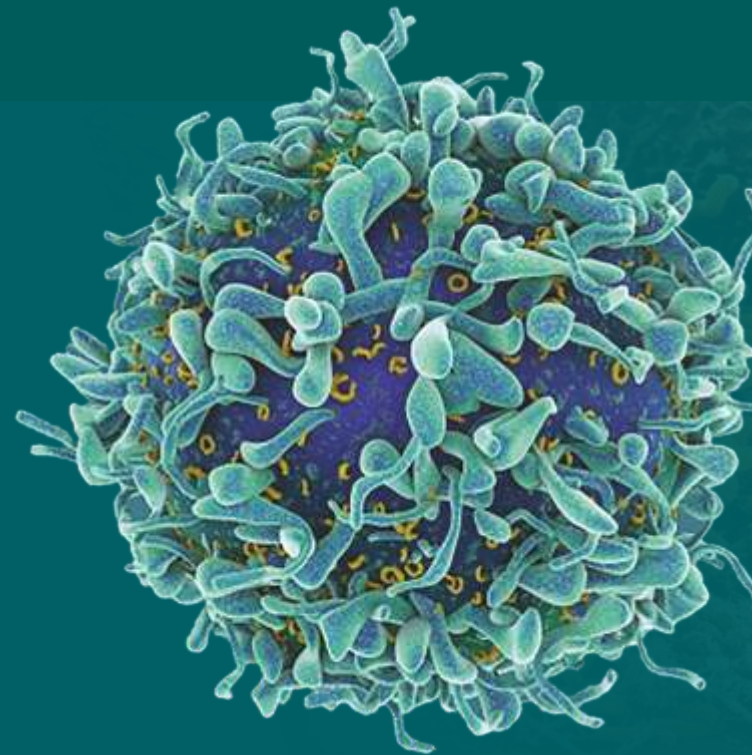
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