



جامعة المستقبل
AL MUSTAQL UNIVERSITY

كلية العلوم

قسم التقنيات الاحيائية الطبية

Lec. 1

INDUSTRIAL MICROBIOLOGY

by

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Introduction

Integration of biochemical principles with industrial processes.

Aim: Sustainable and efficient production.

Key products: Foods, pharmaceuticals, biofuels, enzymes.

Importance

- Reduces pollution and uses renewable resources.
- Improves industrial efficiency.
- Supports the green economy.

Key Industrial Applications

- Pharmaceuticals – Antibiotics ,vaccines, therapeutic proteins.
- Food Industry – Fermentation (yogurt ,cheese, beer.)
- Bioenergy – Ethanol, biodiesel.
- Textiles & Leather – Enzymatic treatments.
- Waste Management – Bioremediation and recycling.



Microorganisms in Industrial Processes

- Easy to handle, cultivate, and manipulate.
- Source of enzymes, organic acids, hormones.
- Improved via mutation and selection.

Microbial Composition

- %90 of dry weight: C, O, N, H, S, P, K, Zn, Mg, Ni.
- Essential roles:
 - K: Enzyme activation
 - Mg: Cofactor
 - S: Amino acids
 - Fe: Electron transport
 - Ca^{2+} : Heat resistance
 - Zn^{2+} : Catalytic sites



Vitamins and Cofactors

Biotin – Carboxylation: *Leuconostoc mesenteroides*.

Folic Acid – Acyl transfer: *Lactobacillus casei*.

Thiamine (B1) – Aldehyde transfer: *Onchomonas mellamensis*.

Pantothenic Acid – Precursor of CoA: *Paramecium*.

Historical Development

- Ancient Era – Fermentation (bread, wine, vinegar).
- 1800s – Pasteur (fermentation), Buchner (enzymes).
- – 1950–1900 Large-scale fermentation, penicillin.
- – 2000–1950 Genetic engineering, enzyme tech.
- – 2000Present – Synthetic biology, CRISPR, biorefineries.

Modern Impact

- Advances in bioreactors and process control.
- Shift to engineered strains.
- Expansion to detergents, food, textiles.