



Advances in Solid State Fermentation

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PUYGRENIER Agropolis Valorisation, Avenue d' Agropolis, 34394 Montpellier Cedex 5, France. On the name of the Scientific Community, I would like to express the wish that this International Symposium on SSF should be successful. Solid State Fermentation is part of biotechnology research. It consists on seeding solid culture medium with bacteria or fungi (filamentous or higher) and on producing, in this medium (solid components and exudates) metabolites and high value products. In fact, this process is very old. In older industries such the food and agricultural, this technique has been extensively used. An example of this is the production of pork sausages and Roquefort cheese. Pharmaceutical industry could make extensive use of SSF in the production of secondary metabolites of many kinds and development in this direction is soon expected.

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