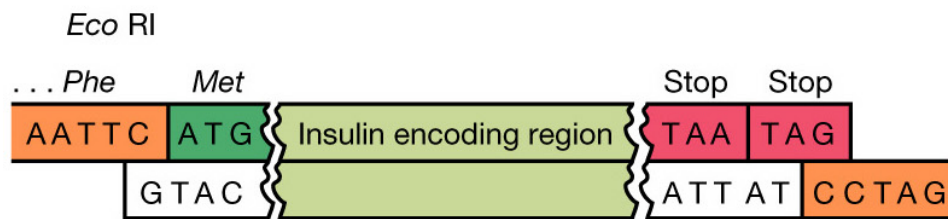


(a)



(b)

Bam HI

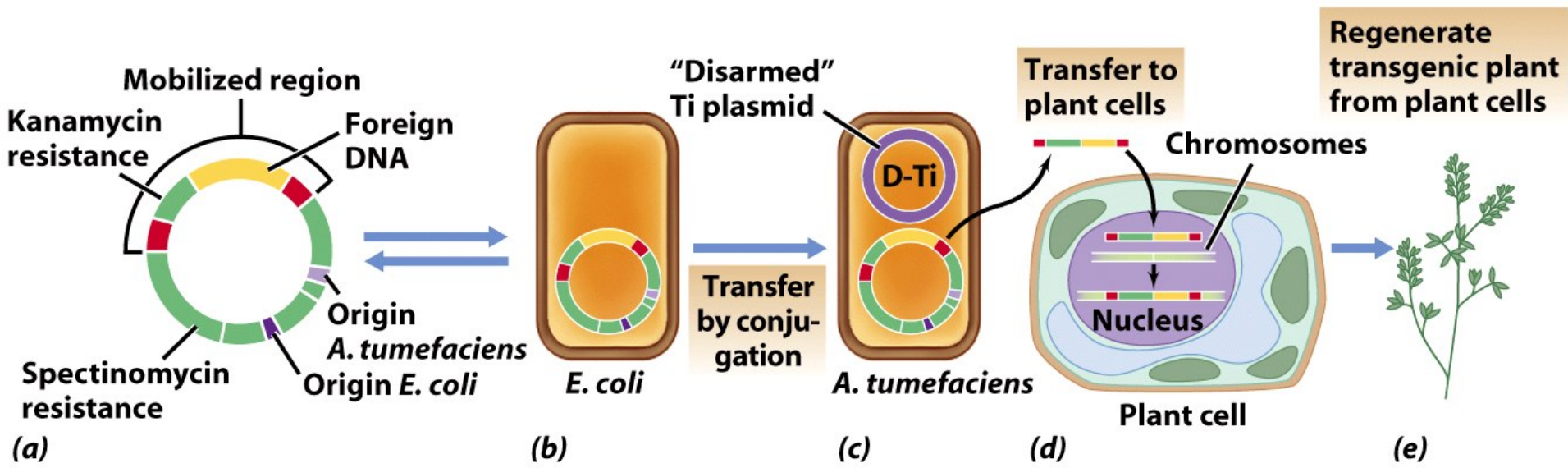


Figure 31-13 Brock Biology of Microorganisms 11/e  
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Jo Handelsman

Figure 19-55 Brock Biology of Microorganisms 11/e  
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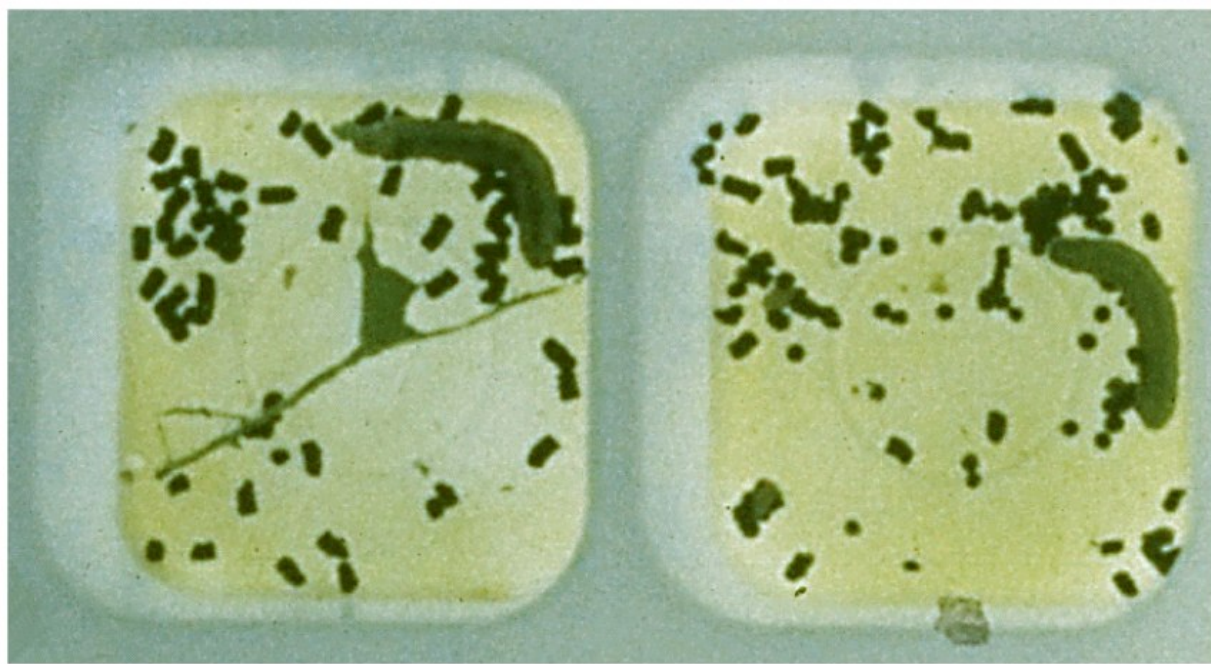


Figure 31-14 Brock Biology of Microorganisms 11/e  
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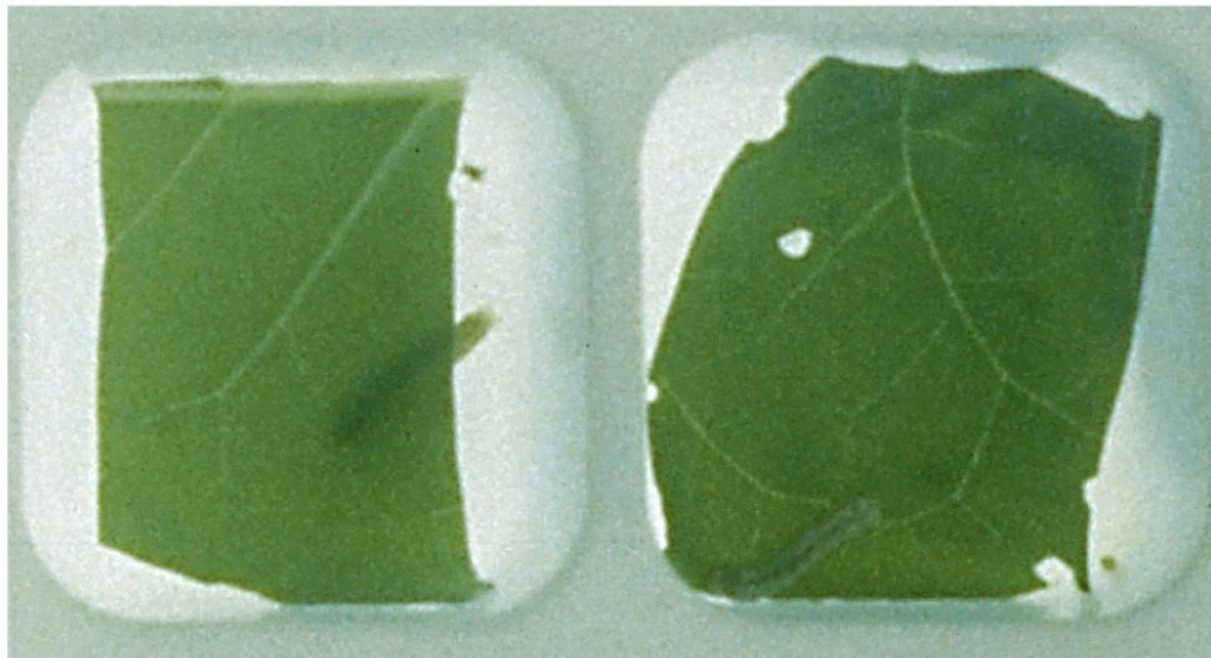
除草剤（ラウンドアップ）耐性ダイズ

Stephen R. Padgett, Monsanto Company

**(a)**



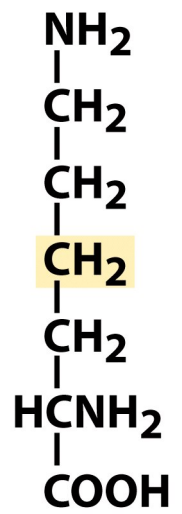
**(b)**



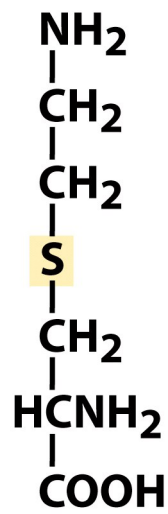
Kevin McBride, Calgene, Inc.

Figure 31-15 Brock Biology of Microorganisms 11/e  
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耐虫性タバコ (Bt毒素産生)



**Lysine**



**S-Aminoethylcysteine**

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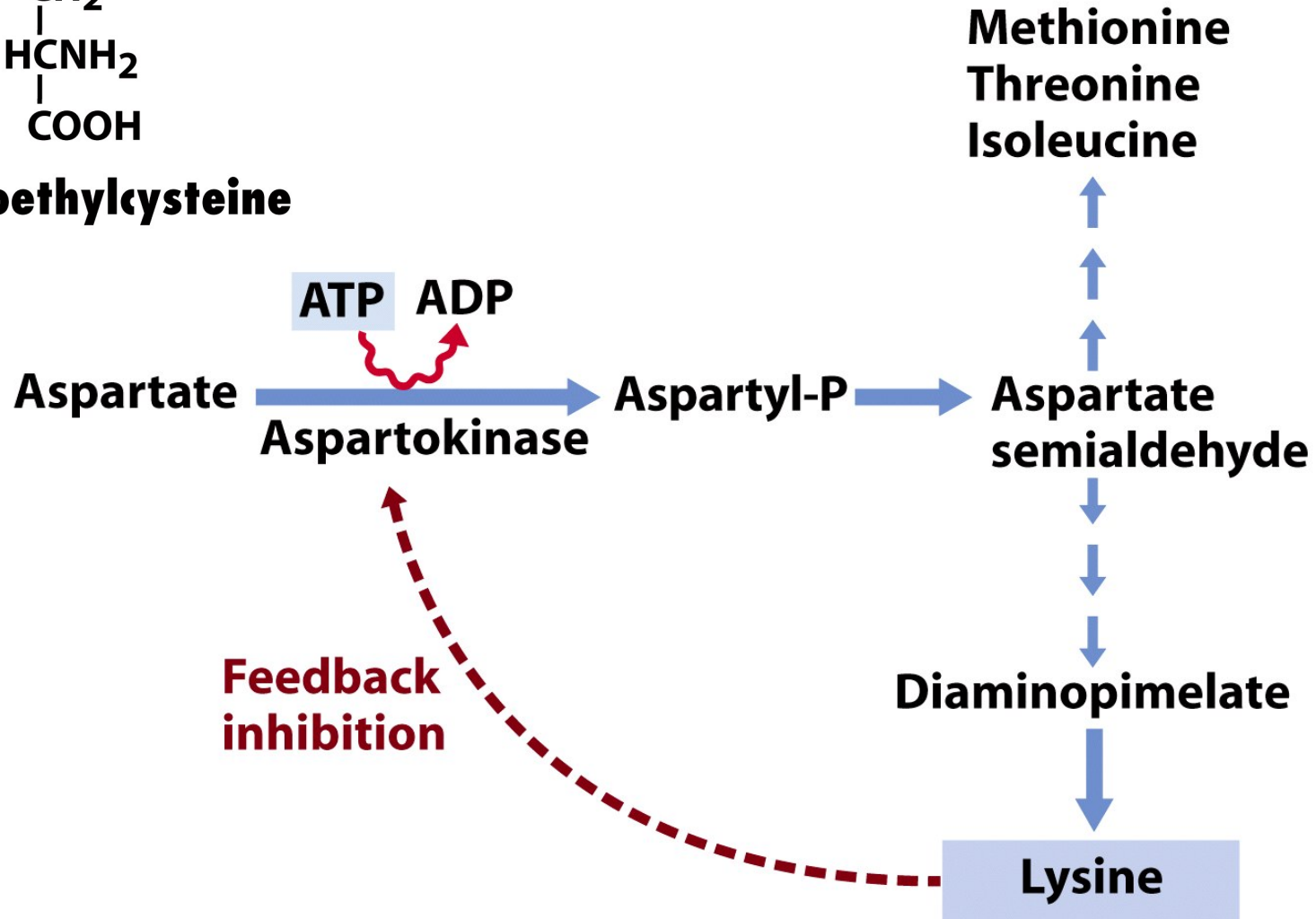


Figure 30-13a Brock Biology of Microorganisms 11/e  
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◆L-グルタミン酸ナトリウム（昆布の旨味成分、味の素）

鵜高重三（協和発酵、のちに名大農学部）が発酵による製造方法を発見。

◆核酸発酵

イノシン酸（鰹節の旨味）、グアニル酸（干し椎茸の旨味）

◆有機酸発酵

リンゴ酸、クエン酸、コハク酸（貝類の旨味）、酢酸、乳酸



(a)



(b)



(c)

T. D. Brock



(d)

T. D. Brock

Sprinkling of acidic leach liquor on copper ore

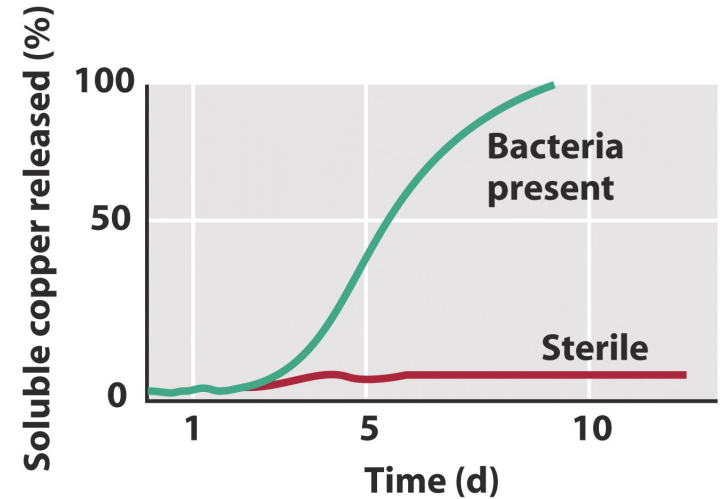
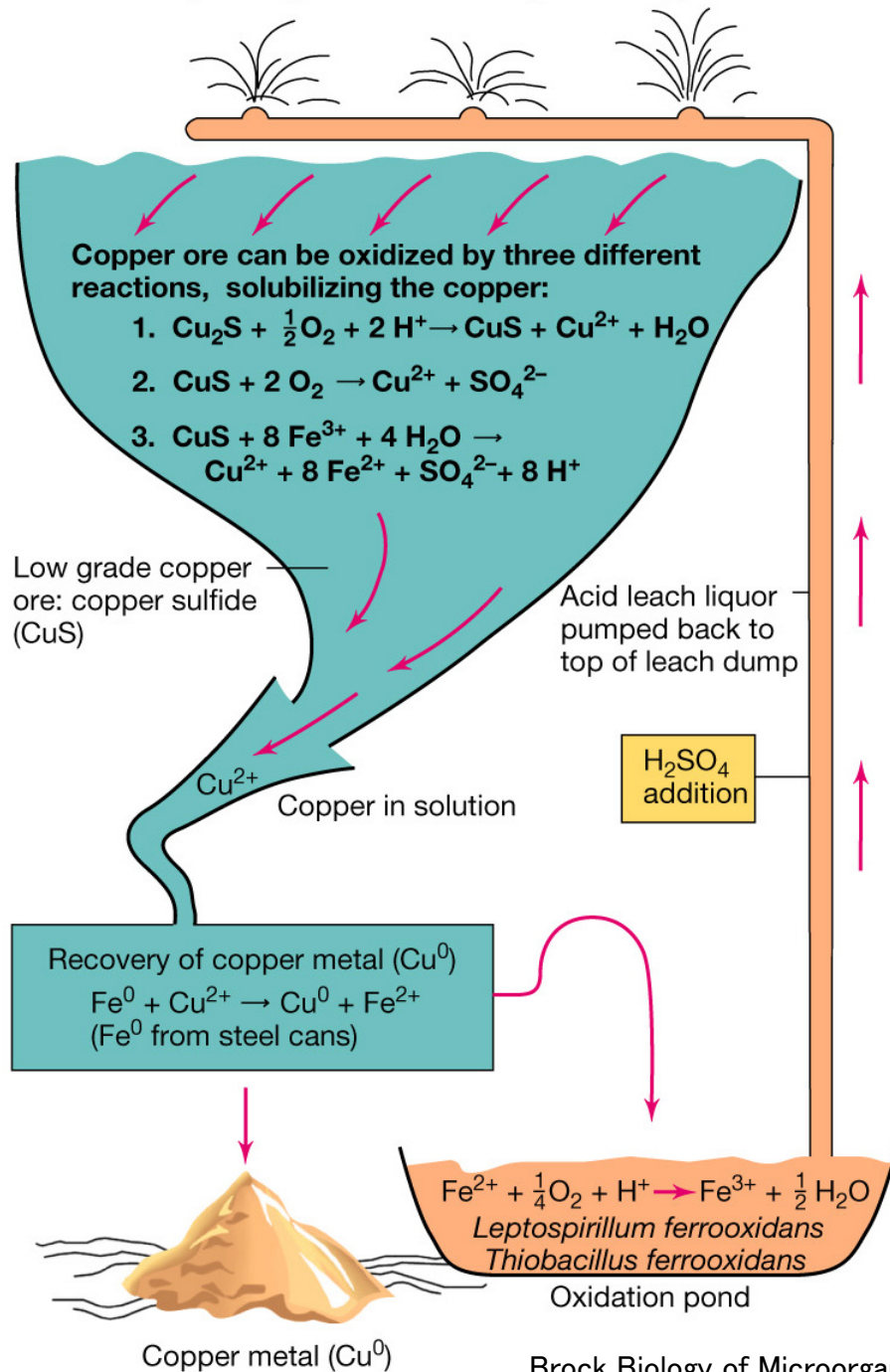


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(10ed)

T. D. Brock