8. REFERENCES


[32]. Eiji ono; Nobuharu Tsujimoto; Kazuhiko Matsui; Osamu Kurahashi Mutant and method for producing L-glutamic acid by fermentation (1996), U.S patent 5573945


[34]. Flexibility of the metabolism of Corynebacterium glutamicum 2262, a glutamic acid-producing bacterium, in response to temperature upshocks.


[47]. Hong, Soon Woo, Yung Chil hah and Seung Hee cha, kor. jour microbial. Vol. 12, 1974, pp 115-130.


[51]. Hidetsuga Nakazawa, Ichiro Yamane, Eiichi Akutsu (1982), U.S patent 4334020
[52]. Ikeda K inventor and assignee. “A production method of seasoning mainly consists of salt of L-glutamic acid”. Japanese patent 14805, 1908


[81]. Li, Yong –Fen; Haung Yue; Ye, Lin-Fa; Peng sui & Qing-Qing wenProduction of Glutamic Acid by Immobilized Cells Annals of the New York Academy of sciences.vol. 613, issue 1 Enzyme Engine, 1990, PP.. 883-886.


[85]. Madhavan Nampoothiri.K., Ashok Pandey,” fermentation and recovery of l-glutamic acid from cassava starch hydrolysate by ion-exchange resin column” Revista de MicrobiologiaVol.30 , 1999 PP.258-264.


[87]. Madhavan Nampoothiri, K., & Ashok Pandey, “Solid stae fermentation for L-glutamic acid production using


[108]. Schwarzer C, sperk G” Hippocampal granule cells express glutamic acid decorboxylase 67 after limbic seizures in the rat”. *Neuro science*; Vol 69: 1995 PP. 705-709


[111]. Shigeho Ikeda, Ayaaki Ishizaki, yoshio Hirose & Teruo Shiro(1972), U.S. Patent 3674639


[115]. Shigeho Ikeda, Ayaaki Ishizaki, yoshio Hirose & Teruo Shiro(1972), U.S. Patent 3674639


[121]. Tatsuya Yoshioka; Toshimasu Ishii; Yoshio kawahara; Yosuke Koyama; Eiko Shimizu Method for producing L-Glutamic acid by continuous fermentation (1999), U.S patent 5869300


