

## FOREWORD

The work embodied in this thesis submitted for the degree of Doctor of Philosophy (Science) of the University of Calcutta relates to the studies on the fermentative production of pectinases by fungi, for which soil samples and decaying fruits collected from different parts of West Bengal (India) have been screened resulting in the isolation of a strain of Aspergillus niger. The fermentation conditions and nutritional requirements for optimum production of pectinases by this strain and the influence of various chemical agents on the production of the enzyme have also been incorporated in it.

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S. K. M.