

Chapter 2

Vanillin production from microorganisms

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ABSTRACT

Production of natural biological food products using a biotechnological route is preferable over synthetically prepared products due to several drawbacks associated with the chemical method of synthesis. One such route is biotransformation, which involves the chemical conversion of a compound into another compound through the use of biocatalysts, such as microorganisms. In green chemistry, biotransformation is a crucial process that yields many useful products biologically. Vanillin is one of the most used flavors all over the world; it is used in the production of ice-creams, cakes, biscuits, and chocolates as well as in cosmetics and perfumes due to its characteristic aroma. Biologically produced vanillin has very few or no adverse effects on humans as it contains no or very few radicals as compared to chemically