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# **Good Microbes in Medicine, Food Production, Biotechnology, Bioremediation and Agriculture**



**WILEY**

# **Good Microbes in Medicine, Food Production, Biotechnology, Bioremediation, and Agriculture**

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*This Book is dedicated to my two daughters, Waverly Klaw  
and Vanessa Mina for their love,  
support and interest even from a distance, and to my  
grandchildren Isabella,  
Ethan, Cassidy and Elliot, and to Sandrine Faure for her  
keen  
interest in the Book and its relevance to sustainability.*

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