

## Reference links

1. Nduka Okafor, 2007. Modern industrial microbiology and biotechnology, Science publishers, Enfield, New Hampshire 03748, United States of America.
2. Charles W Bamforth. 2005. Food, Fermentation and Micro-organisms, Blackwell Publishing Ltd, 9600 Garsington Road, Oxford OX4 2DQ, UK.
3. Amerine M.A., Berg H.W., Cruess, W.V. 1972. The Technology of Wine Making. 3rd Edit Avi Publications. West Port, USA. pp. 357–644.
4. Flickinger, M.C., Drew, S.W. (eds) 1999. Encyclopedia of Bioprocess Technology - Fermentation, Biocatalysis, and Bioseparation, Vol 1-5. John Wiley, New York, USA.
5. Gutcho, M.H. 1976. Alcoholic Beverages Processes. Noyes Data Corporation, New Jersey and London, pp. 10 -106.
6. Hough, J.S. 1985. The Biotechnology of Malting and Brewing. Cambridge University Press; Cambridge, UK. pp. 15-188.
7. Okafor, N. 1972. Palm-wine yeasts of Nigeria. Journal of the Science of Food and Agriculture 23, 1399-1407
8. Okafor, N. 1978. Microbiology and biochemistry of oil palm wine. Advances in Applied Microbiology. 24: 173-200.
9. Okafor, N. 1987. Industrial Microbiology. University of Ife Press; Ile-Ife Nigeria. pp. 201-210.
10. Okafor, N. 1990. Traditional alcoholic beverages of tropical Africa: strategies for scale-up. Process Biochemistry International 25, 213-220.
11. Singleton, V.L., Butzke, C.E. 1998. Wine. Kirk-Othmer Encyclopedia of Chemical Technology. John Wiley & Sons, Inc. Article Online Posting Date: December 4, 2000.

