

# Contents

1. Introduction	
1.1 History of biotemplating .....	2
1.2 Mechanisms and models .....	4
1.3 Crystallization in nature/skeletons in the beaker .....	5
1.4 References .....	12
2. Simple Mono- and Oligosaccharides	
2.1 Structure .....	14
2.2 Use as a source of carbon .....	16
2.3 Use as a chelating agent .....	20
2.4 Other uses .....	23
2.5 References .....	26
3. Complex Polysaccharides	
3.1 Structure and properties.....	28
3.2 Cellulose.....	30
3.3 Dextran.....	38
3.4 Starch.....	52
3.5 References .....	59
4. Hydrocolloids	
4.1 Structure and properties.....	63
4.2 Carrageenan.....	65
4.3 Alginate .....	74
4.4 Gelatin .....	81
4.5 Agar, curdlan, gellan, pectin and the gums .....	86
4.6 References .....	89
5. Chitin/Chitosan	
5.1 Structure and properties.....	92
5.2 Chitin/chitosan .....	93
5.3 References .....	114

6. Proteins and Lipids	
6.1 Proteins – structure and properties .....	117
6.2 Lipids.....	141
6.3 Structure and properties.....	141
6.4 References .....	149
7. Viruses and Bacteria	
7.1 Viruses – structure and properties .....	154
7.2 Spherical/polyhedral viruses .....	156
7.3 Helical/filamentous viruses .....	157
7.4 Bacteria – structure and properties .....	162
7.5 DNA .....	170
7.6 References .....	172
8. Complex Biostructures as Templates	
8.1 Complex biostructures.....	174
8.2 References .....	194
9. Into the Future – Genetic Engineering and Beyond	
9.1 Genetic engineering.....	196
9.2 References .....	202
<i>Index</i> .....	205