Industrialization Of Indigenous Fermented Foods Revised And Expanded Hardback

Handbook of Indigenous Fermented Foods, Revised and Expanded

History of Uncommon Fermented Soyfoods (379 AD To 2012)
Ainsworth & Bisby’s Dictionary of the Fungi
Traditional and Indigenous Knowledge for the Modern Era
Probiotics
Yeasts in Food
Fermented Foods in Health and Disease Prevention
Handbook of Animal-Based Fermented Food and Beverage Technology
Ethnic Fermented Foods and Alcoholic Beverages of Asia
Handbook of Animal-Based Fermented Food and Beverage Technology, Second Edition
Soft Chemistry and Food Fermentation
Industrialization of Indigenous Fermented Foods, Revised and Expanded
Novel Food Fermentation Technologies
Handbook of Animal-Based Fermented Food and Beverage Technology, Second Edition
Secrets of Fermented Foods
Industrialization of Indigenous Fermented Foods
Microbiology and Technology of Fermented Foods
History of Soybeans and Soyfoods in Southeast Asia (13th Century To 2010)
History of Miso and Its Near Relatives
Fermented Food Products
Indigenous Fermented Foods of South Asia
Handbook of Fermented Food and Beverage Technology Two Volume Set
Indigenous Fermented Foods of South Asia
Microbiology of Fermented Foods
History of Fermented Black Soybeans (165 B. C. To 2011)
Himalayan Fermented Foods
Handbook of Food and Beverage Fermentation Technology
History of Tempeh and Tempeh Products (1815-2020)
The Indigenous Fermented Foods of the Sudan
Handbook of Indigenous Foods Involving Alkaline Fermentation
Encyclopedia of Microbiology
History of Soybeans and Soyfoods in Japan, and in Japanese Cookbooks and Restaurants outside Japan (701 CE to 2014)
Handbook of Plant-Based Fermented Food and Beverage Technology
Microorganisms in Foods 6
Advances in Fermented Foods and Beverages

This work offers comprehensive, authoritative coverage of current information on indigenous fermented foods of the world, classifying fermentation according to type. This edition provides both new and expanded data on the antiquity and role of fermented foods in human life, fermentations involving an alkaline reaction, tempe and meat substitutes, amazake and kombucha, and more.

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Indigenous Fermented Foods of South Asia covers the foods of India, Pakistan, Bangladesh, Sri Lanka, Nepal, Bhutan, Maldives, and...
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Afghanistan. For each type of food, its microbiology, biochemistry, biotechnology, quality, and nutritional value is covered in depth. The book discusses numerous topics including various types of fermented foods, their origin, history and ethnicity, the role of fermented foods in health, and the microbiology and biochemistry of indigenous fermented foods. The composition and nutritive value of fermented foods are also addressed along with other aspects related to quality and safety, including the toxicity of indigenous fermented foods. Specific chapters are devoted to the preparation of indigenous fermented foods--including cereal-based fermented foods, vinegars, milk products, mushrooms, alcoholic fermented products, and fruit and vegetable products--as well as the indigenous technologies used to produce them. The biotechnological aspects of indigenous fermented products and molecular techniques employed are explained along with issues related to industrialization, socioeconomic conditions, and the sustainability of indigenous fermented foods. Drawing upon the expertise from leaders in the field, the book consolidates a significant amount of new data on South Asian foods, making this a valuable resource for all those interested in fermented foods.

Industrialization of Indigenous Fermented Foods, Second Edition presents the most recent innovations in the processing of a wide range of indigenous fermented foods ranging from soy sauce to African mageu. It serves as the only comprehensive review of indigenous fermented food manufacture from ancient production methods to industrialized processing technologies for clear understanding of the impact of fermented food products on the nutritional needs of communities around the world. Provides authoritative studies from more than 24 internationally recognized professionals on various processing and control technologies, biochemical and microbiological information, and manufacturing and production procedures from the United States, Indonesia, and Western Europe. About the Author Keith H. Steinkraus is a Professor Emeritus of Microbiology and Food Science at Cornwall University in Geneva and Ithaca, New York, USA. He is the author or editor of numerous professional publications including the Handbook of Indigenous Fermented Foods. He is a Fellow of the International Academy of Food Science and Technology, the Institute of Food Technologists, the American Academy of Microbiology, and the American Association for the Advancement of Science.

The world's most comprehensive, well documented and well illustrated book on this subject. With extensive subject and geographical index. 363 photographs and illustrations - many in color. Free of charge in digital PDF format.

Brings Together Current Knowledge and State-of-the-Art Information on Indigenous Fermented Foods Fermented foods and beverages span a range of root crops, cereals, pulses, vegetables, nuts, fruits, and animal products. Southeast Asia has a long history of utilizing
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fermentation in the production and preservation of foods, and is widely recognized for its prominent use. Indigenous Fermented Foods of Southeast Asia examines some indigenous fermented foods of Thailand, Vietnam, Indonesia, Malaysia, and the Philippines, focusing on the chemical, microbiological, and technological factors associated with their manufacture, quality, and safety. This text establishes a need for an adequate understanding of the fermentation process to ensure safe and reliable practices, as well as the consistent production of a quality product. The authors describe the production, microbiology, biochemistry, nutritional value, and dietary roles of a wide variety of indigenous fermented foods of Southeast Asia. Emphasizing the microbiological and biochemical processes in fermentations and examining the factors that influence the development of the characteristic microflora and chemical changes induced, they accurately describe each process and critically evaluate the roles of microbes in the fermentation. The classification of products is based on their microbial ecology (i.e. the predominant microbes involved), and the text includes examples of every major category of fermented food. The book covers tempe, starter cultures, sweet/sour/alcoholic rice and cassava fermentations, alcoholic fermentations, soy sauce, Bacillus fermentations, and lactic acid bacterial fermentations of vegetables, durian fruit, rice noodles, meats, and sea foods. This book answers a series of basic questions addressing: Dominant/desired microbes Suitable factors in processing and the environment Commonly present microbes Compounds utilized as major carbon and energy sources Sources of fermentable carbohydrates Main biochemical activities and chemical changes True yield of product per kilogram of initial raw materials Possible hazards associated with a product How possible hazards may be minimized or eliminated Research needs and opportunities Indigenous Fermented Foods of Southeast Asia evaluates the state of scientific knowledge of the fermentations and identifies specific questions that need to be answered in order to promote the reproducibility, safety and future prospects of these fermented foods.

Intended for those interested in applied aspects of food microbiology, for 17 commodity areas, this book describes the initial microbial flora and the prevalence of pathogens, the microbiological consequences of processing, spoilage patterns, episodes implicating those commodities with foodborne illness, and measures to control pathogens.

Health Benefits of Fermented Foods and Beverages discusses the functionality and myriad health benefits of fermented foods and beverages of the world. It examines health-promoting and therapeutic properties, covering the molecular process of fermentation and the resulting benefit to nutritional value and long-term health. Exploring a range of ferme...
and processing of fermented foods, no recently published texts exist that fully address the subject. Food fermentation professionals and researchers also have lacked a single book that covers the latest advances in biotechnology, bioprocessing, and microbial genetics, physiology, and taxonomy. In Microbiology and Technology of Fermented Foods, Robert Hutkins has written the first text on food fermentation microbiology in a generation. This authoritative volume also serves as a comprehensive and contemporary reference book. A brief history and evolution of microbiology and fermented foods, an overview of microorganisms involved in food fermentations, and their physiological and metabolic properties provide a foundation for the reader. How microorganisms are used to produce fermented foods and the development of a modern starter culture industry are also described. Successive chapters are devoted to the major fermented foods produced around the world with coverage including microbiological and technological features for manufacture of these foods: Cultured Dairy Products Cheese Meat Fermentation Fermented Vegetables Bread Fermentation Beer Fermentation Wine Fermentation Vinegar Fermentation Fermentation of Foods in the Orient Examples of industrial processes, key historical events, new discoveries in microbiology, anecdotal materials, case studies, and other key information are highlighted throughout the book. Comprehensively written in a style that encourages critical thinking, Microbiology and Technology of Fermented Foods will appeal to anyone dealing in food fermentation – students, professors, researchers, and industry professionals.

Fermented Foods in Health and Disease Prevention is the first scientific reference that addresses the properties of fermented foods in nutrition by examining their underlying microbiology, the specific characteristics of a wide variety of fermented foods, and their effects in health and disease. The current awareness of the link between diet and health drives growth in the industry, opening new commercial opportunities. Coverage in the book includes the role of microorganisms that are involved in the fermentation of bioactive and potentially toxic compounds, their contribution to health-promoting properties, and the safety of traditional fermented foods. Authored by worldwide scientists and researchers, this book provides the food industry with new insights on the development of value-added fermented foods products, while also presenting nutritionists and dieticians with a useful resource to help them develop strategies to assist in the prevention of disease or to slow its onset and severity. Provides a comprehensive review on current findings in the functional properties and safety of traditional fermented foods and their impact on health and disease prevention Identifies bioactive microorganisms and components in traditional fermented food Includes focused key facts, helpful glossaries, and summary points for each chapter Presents food processors and product developers with opportunities for the development of fermented food products Helps readers develop strategies that will assist in preventing or slowing disease onset and severity
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Completely revised and expanded to reflect the latest advances in the field, this Second Edition serves as the only comprehensive review of indigenous fermented food manufacture from ancient production methods to industrialized processing technologies for clear understanding of the impact of fermented food products on the nutritional needs of communities around the world.

Covers Brunei, Cambodia, Indonesia, Laos, Malaysia, Myanmar (formerly Burma), Philippines, Singapore, Thailand, Timor-Leste, Vietnam.

Indigenous Fermented Foods of South Asia covers the foods of India, Pakistan, Bangladesh, Sri Lanka, Nepal, Bhutan, Maldives, and Afghanistan. For each type of food, its microbiology, biochemistry, biotechnology, quality, and nutritional value is covered in depth. The book discusses numerous topics including various types of fermented foods, their o

While lactic acid-producing fermentation has long been used to improve the storability, palatability, and nutritive value of perishable foods, only recently have we begun to understand just why it works. Since the publication of the third edition of Lactic Acid Bacteria: Microbiological and Functional Aspects, substantial progress has been made in a number of areas of research. Completely updated, the Fourth Edition covers all the basic and applied aspects of lactic acid bacteria and bifidobacteria, from the gastrointestinal tract to the supermarket shelf. Topics discussed in the new edition include: Revised taxonomy due to improved insights in genetics and new molecular biological techniques New discoveries related to the mechanisms of lactic acid bacterial metabolism and function An improved mechanistic understanding of probiotic functioning Applications in food and feed preparation Health properties of lactic acid bacteria The regulatory framework related to safety and efficacy Maintaining the accessible style that made previous editions so popular, this book is ideal as an introduction to the field and as a handbook for microbiologists, food scientists, nutritionists, clinicians, and regulatory experts.

This 10th edition, of the acclaimed reference work, has more than 21,000 entries, and provides the most complete listing available of generic names of fungi, their families and orders, their attributes and descriptive terms. For each genus, the authority, the date of publication, status, systematic position, number of accepted species, distribution, and key references are given. Diagnoses of families and details of orders and higher categories are included for all groups of fungi. In addition, there are biographic notes, information on well-known metabolites and mycotoxins, and concise accounts of almost all pure and applied aspects of the subject (including citations of important literature). Co-published by: Commonwealth Scientific and Industrial Research Organisation (CSIRO)
Over the last few decades the prevalence of studies about probiotics strains has dramatically grown in most regions of the world. Probiotics are specific strains of microorganisms, which when served to human or animals in proper amount, have a beneficial effect, improving health or reducing risk of getting sick and the probiotics are used in production of functional foods and pharmaceutical products. This book provides the maximum of information approaching issues as probiotics in food, health, biotechnological aspects and the use of probiotics in aquaculture for all that need them trying with this to help many people at worldwide.

Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet, especially in rural households and village communities worldwide. Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest among scientists and food processors. Handbook of Animal-Based Fermented Food and Beverage Technology, Second Edition is an up-to-date reference exploring the history, microorganisms, quality assurance, and manufacture of fermented food products derived from animal sources. The book begins by describing fermented animal product manufacturing and then supplies a detailed exploration of a range of topics including: Dairy starter cultures, microorganisms, leuconostoc and its use in dairy technology, and the production of biopreservatives Exopolysaccharides and fermentation ecosystems Fermented milk, koumiss, laban, yogurt, and sour cream Meat products, including ham, salami, sausages, and Turkish pastirma Malaysian and Indonesian fermented fish products Probiotics and fermented products, including the technological aspects and benefits of cheese as a probiotic carrier Fermented food products play a critical role in cultural identity, local economy, and gastronomical delight. With contributions from over 60 experts from more than 20 countries, the book is an essential reference distilling the most critical information on this food sector.

Available as an exclusive product with a limited print run, Encyclopedia of Microbiology, 3e, is a comprehensive survey of microbiology, edited by world-class researchers. Each article is written by an expert in that specific domain and includes a glossary, list of abbreviations, defining statement, introduction, further reading and cross-references to other related encyclopedia articles. Written at a level suitable for university undergraduates, the breadth and depth of coverage will appeal beyond undergraduates to professionals and academics in related fields. 16 separate areas of microbiology covered for breadth and depth of content Extensive use of figures, tables, and color illustrations and photographs Language is accessible for undergraduates, depth appropriate for scientists Links to original journal articles via Crossref 30% NEW articles and 4-color throughout – NEW!
Over the past decade, new applications of genetic engineering in the fermentation of food products have received a great deal of coverage in scientific literature. While many books focus solely on recent developments, this reference book highlights these developments and provides detailed background and manufacturing information. Co-Edited by Fidel Toldra - Recipient of the 2010 Distinguished Research Award from the American Meat Science Association Presenting a comprehensive overview, Handbook of Food and Beverage Fermentation Technology examines a wide range of starter cultures and manufacturing procedures for popular alcoholic beverages and bakery, dairy, meat, cereal, soy, and vegetable food products. An international panel of experts from government, industry, and academia provide an in-depth review of fermentation history, microorganisms, quality assurance practices, and manufacturing guidelines. The text focuses on the quality of the final food product, flavor formation, and new advances in starter cultures for dairy fermentations using recent examples that depict the main species used, their characteristics, and their impact on the development of other fermented foods. With approximately 2,300 references for further exploration, this is a valuable resource for food scientists, technologists, microbiologists, toxicologists, and processors.

The world's most comprehensive, well documented and well illustrated book on this subject. With extensive subject and geographical index. 234 photographs and illustrations - mostly color. Free of charge in digital PDF format on Google Books

Handbook of Indigenous Foods Involving Alkaline Fermentation details the basic approaches of alkaline fermentation, provides a brief history, and offers an overview of the subject. Devoted exclusively to alkaline-fermented foods (AFFs), this text includes contributions from experts from around the globe. It discusses the diversity of indigenous fer

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The magnificent Himalayan Mountains, the highest in the world and home to the famed Mount Everest and K2, are also imbued with a rich diversity of ethnic fermented foods. Dr. Jyoti Prakash Tamang, one of the leading authorities on food microbiology, has studied Himalayan fermented foods and beverages for the last twenty-two years. His comprehensive volume, Himalayan Fermented Foods: Microbiology, Nutrition, and Ethnic Values catalogs the great variety of common as well as lesser-known fermented foods and
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beverages in the Himalayan region. This volume begins with an introduction to the Himalayas and the Himalayan food culture. Using a consistent format throughout the book, Dr. Tamang discusses fermented vegetables, legumes, milk, cereals, fish and meat products, and alcoholic beverages. Each chapter explores indigenous knowledge of preparation, culinary practices, and microorganisms for each product. Additional information on microbiology and nutritive value supplements each section, and discussions on ethnic food history and values as well as future prospects for these foods complete the coverage. Dr. Tamang demonstrates that fermentation remains an effective, inexpensive method for extending the shelf life of foods and increasing their nutritional content through probiotic function, and therefore remains a valuable practice for developing countries and rural communities with limited facilities.

Fermented food play an important proactive role in the human diet. In many developing and under developed countries, fermented food is a cheap source of nutrition. Currently, more than 3500 different fermented foods are consumed by humans throughout the world; many are indigenous and produced in small quantities, however, the consumption of many fermented foods has gradually increased. Fermented Food Products presents in-depth insights into various microbes involved in the production of fermented foods throughout the world. It also focuses on recent developments in the fermented food microbiology field along with biochemical changes that are happening during the fermentation process. • Describes various fermented food products, especially indigenous products • Presents health benefits of fermented food products • Explains mechanisms involved in the production of fermented foods • Discusses molecular tools and its applications and therapeutic uses of fermented foods. The book provides a comprehensive account about diversified ethnic fermented food products. Readers will get updated information regarding various types of fermented food products and will learn the effect these fermented food products have on human health.

Fermented food can be produced with inexpensive ingredients and simple techniques and makes a significant contribution to the human diet, especially in rural households and village communities worldwide. Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest.

Asia has a long history of preparation and consumption of various types of ethnic fermented foods and alcoholic beverages based on available raw substrates of plant or animal sources and also depending on agro-climatic conditions of the regions. Diversity of functional microorganisms in Asian ethnic fermented foods and alcoholic beverages consists of bacteria (Lactic acid bacteria and Bacillus species, micrococci, etc.), amylolytic and alcohol-producing yeasts and filamentous moulds. Though there are hundreds of research articles, review papers, and limited books on fermented
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Soft Chemistry and Food Fermentation, Volume Three, the latest release in the Handbook of Food Bioengineering series is a practical resource that provides significant knowledge and new perspectives in food processing and preservation, promoting renewable resources by applying soft ecological techniques (i.e. soft chemistry). Fermentation represents a simple and very efficient way to preserve food in developing countries where other methods, depending on specialized instruments, are not available. Through processes of soft chemistry and fermentation, food ingredients can be produced with improved properties (such as pharmabiotics) able to promote health. Includes the most recent scientific progress with proven biological, physical and chemical applications of the food engineering process to understand fermentation Presents novel opportunities and ideas for developing and improving technologies in the food industry that are useful to researchers in food bioengineering Provides eco-friendly approaches towards components, materials and technologies developed for improvements in food quality and stability Includes valuable information useful to a wide audience interested in food chemistry and the bioremediation of new foods.
Recent decades have witnessed increased interest in the foods of Africa, spurred on by the recurrent famines that have plagued the continent. It is now recognized that helping people to use their own knowledge of indigenous foods and agriculture provides better prospects for long-term sustainability than imposing solutions from outside. Yet to date there has been little documented information about the foods that are utilized by the poor of Africa, and particularly how these foods are preserved in a hostile environment for later use. This book is a unique compilation of both the general literature on Africa's fermented foods and beverages and of original research conducted by the author in Sudan. Information was gathered from elderly rural women who traditionally hand down such knowledge from generation to generation. With increased urbanization and dislocation of family structures, there is a danger that such knowledge might otherwise be lost forever. The various foods are considered in terms of their role in the struggle for survival and in the social fabric of rural Sudan, as well as from the perspectives of nutrition and food microbiology. The book is a major contribution to this literature, of interest to all concerned with food science, human nutrition and rural development.

Industrialization of fermented soy sauce production centering around Japanese shoyu; Industrialization of Japanese miso fermentation; Industrialization of sake manufacture; Tapai processing in Malaysia: a technology in transition; Industrialization of Africa's indigenous beer brewing; Industrialization of mageu, fermentation in Southern Africa; Industrialization of ogi fermentation; Industrialization of gari fermentation; Industrialization of indigenous fermented food processes: biotechnological aspects.

While there is talk of the Fourth Industrial Revolution, old and new challenges bedevil the world – climate change, nutrition, and health poverty being at the top of the list. In seeking solutions to these and other problems which afflict the modern era, it is worthwhile to look into our collective past, to the traditions and knowledges of our ancestors. Such knowledge continues to exist in many parts of the world, though now marginalized by homogenous, Eurocentric ontolology and epistemology. This book presents a compilation of reviews, case studies, and primary research attempting to locate the utility of traditional and Indigenous Knowledges in an increasingly complex world. It assembles chapter authors from across the world to tackle topics ranging from traditional knowledge-based innovations and commercialization, traditional medicine systems as practiced around the world, ethnoveterinary practices, and food innovation to traditional governance and leadership systems, among others. This book is an important resource for policymakers; scholars and researchers of cultural studies, leadership, governance, ethnobotany, anthropology, plant genetic resources and technology innovation; and readers interested in the history of knowledge and culture, as well as cultural activists and political scientists. Features: Unique combination of social science and anthropological
Yeasts play a crucial role in the sensory quality of a wide range of foods. They can also be a major cause of food spoilage. Maximising their benefits whilst minimising their detrimental effects requires a thorough understanding of their complex characteristics and how these can best be manipulated by food processors. Yeasts in food begins by describing the enormous range of yeasts together with methods for detection, identification and analysis. It then discusses spoilage yeasts, methods of control and stress responses to food preservation techniques. Against this background, the bulk of the book looks at the role of yeasts in particular types of food. There are chapters on dairy products, meat, fruit, bread, soft drinks, alcoholic beverages, soy products, chocolate and coffee. Each chapter describes the diversity of yeasts associated with each type of food, their beneficial and detrimental effects on food quality, methods of analysis and quality control. With its distinguished editors and international team of over 30 contributors, Yeasts in food is a standard reference for the food industry in maximising the contribution of yeasts to food quality. Describes the enormous range of yeasts together with methods for detection, identification and analysis Discusses spoilage yeasts, methods of control and stress responses to food preservation techniques Examines the beneficial and detrimental effects of yeasts in particular types of food, including dairy products, meat, fruit, bread, soft drinks, alcoholic beverages, soy products, chocolate and coffee

This book provides detailed information on the various ethnic fermented foods and beverages of India. India is home to a diverse food culture comprising fermented and non-fermented ethnic foods and alcoholic beverages. More than 350 different types of familiar, less-familiar and rare ethnic fermented foods and alcoholic beverages are traditionally prepared by the country’s diverse ethnic groups, and include alcoholic, milk, vegetable, bamboo, legume, meat, fish, and cereal based beverages. Most of the Indian ethnic fermented foods are naturally fermented, whereas the majority of the alcoholic beverages have been prepared using dry starter culture and the ‘backsloping’ method for the past 6,000 years. A broad range of
culturable and unculturable microbiomes and mycobiomes are associated with the fermentation and production of ethnic foods and alcoholic drinks in India. The book begins with detailed chapters on various aspects including food habits, dietary culture, and the history, microbiology and health benefits of fermented Indian food and beverages. Subsequent chapters describe unique and region-specific ethnic fermented foods and beverages from all 28 states and 9 union territories. In turn the classification of various ethnic fermented foods and beverages, their traditional methods of preparation, culinary practices and mode of consumption, socio-economy, ethnic values, microbiology, food safety, nutritional value, and process optimization in some foods are discussed in details with original pictures. In closing, the book addresses the medicinal properties of the fermented food products and their health benefits, together with corresponding safety regulations.

Novel Food Fermentation Technologies provides a comprehensive overview of innovations in food fermentation technologies and their application. Current novel technologies for microbial culture production and preservation are covered in detail, as are fermentation techniques for the production of bioactives from various food matrices, including food processing by-products and waste. Readers are provided with a close look at thermal and non-thermal technologies applicable to fermented food products. The text covers immobilization, microencapsulation technologies and novel preservation techniques for cultures in fermentation. In-depth studies of high pressure processing, pulsed electric field, power ultrasound and gamma irradiation in fermentation are provided in addition to novel thermal and non-thermal technologies and process analytical techniques. A wide variety of fermented products are covered, including meat, marine-based, grain-based, dairy and vegetable-based products. Current technologies for extraction of bioactives are examined, as are current innovations in fermented food packaging. Readers are presented with current and future challenges in food fermentation as well. As a comprehensive reference for food fermentation, this work provides up-to-date insights into emerging fermentation technologies which facilitate the processing of wholesome and safe food products.

Fermentation is used in a wide range of food and beverage applications, and the technology for enhancing this process is continually evolving. This book reviews the use of fermentation in foods and beverages and key aspects of fermented food production. Part one covers the health benefits of fermented foods. Part two includes chapters on fermentation microbiology, while part three looks at ways of controlling and monitoring the quality and safety of fermented foods. Part four covers advances in fermentation technology. Finally, part five covers particular fermented food products.
The world's most comprehensive, well documented, and well illustrated book on this subject, with 445 photographs and illustrations. Plus an extensive index.

When I undertook the production of the First Edition of this book it was my first foray into the world of book editing, and I had no idea of what I was undertaking! I was not entirely alone in this, as in asking me to produce such a book the commissioning Editor, Mr George Olley of Elsevier Applied Science Publishers, had pictured a text of perhaps 300 pages, but on seeing my list of chapter titles realized that we were talking about a chapter, two-volume work. We eventually decided to go ahead with it, and the result was more successful than either of us had dared to hope could be. It was therefore with rather mixed emotions that I contemplated the case. a second edition at the suggestion of Blackie Press, who had taken over the title from Elsevier. On the one hand, I was naturally flattered that the book was considered important enough to justify a second edition. On the other hand, I was very well aware that the task would be even greater this time.

Did you know? It's estimated that fermentation practices have been around since as early as 6000 BC, when wine was first being made in Caucasus and Mesopotamia. Today, there are roughly 5000 varieties of fermented foods and beverages prepared and consumed worldwide, which accounts for between five and forty percent of daily meals.

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