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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references at the end of each chapters and index.
Nota di contenuto	<p>Front Cover; Related titles; Advances in Fermented Foods and Beverages: Improving Quality, Technologies and Health Benefits; Contents; List of contributors; Woodhead Publishing Series in Food Science, Technology and Nutrition; Part One - Fermented foods and health; 1 - Probiotic fermented foods and health promotion; 1.1 Introduction; 1.2 Probiotic fermented foods and health promotion; 1.3 Health benefits deriving from the consumption of probiotics; 1.4 Gastrointestinal health; 1.5 Immune health; 1.6 Metabolic health; 1.7 Summary; 1.8 Future trends</p> <p>1.9 Sources of further information and adviceReferences; 2 - Exopolysaccharides from fermented dairy products and health promotion; 2.1 Introduction; 2.2 Exopolysaccharides (EPSs) from fermented dairy products; 2.3 Interaction with the human intestinal microbiome; 2.4 Interaction with the immune system; 2.5 Interaction with enteric pathogens and toxins; 2.6 Diverse interactions and potential health benefits; 2.7 Conclusions; References; 3 - Bioactive peptides from fermented foods and health promotion; 3.1 Introduction; 3.2 Release of bioactive peptides during microbial fermentation 3.3 Bioactive peptides in fermented dairy and soy products3.4 Bioactive peptides in health promotion; 3.5 Conclusions and future trends; References; 4 - Conjugated linoleic acid production in fermented foods; 4.1 Introduction; 4.2 Basic knowledge of conjugated linoleic acid (CLA); 4.3 CLA content of unprocessed food ingredients; 4.4 Factors influencing the CLA content of raw materials, and the effect of animal diet on CLA content of milk and meat; 4.5 CLA content of fermented food products; 4.6 Health effects of CLA; 4.7 Future trends; References</p> <p>5 - Effect of fermentation on the phytochemical contents and antioxidant properties of plant foods5.1 Introduction; 5.2 Effect of fermentation on phytochemical profiles of plant foods and the bioavailability of nutrients; 5.3 Effect of fermentation on antioxidant properties of plant foods; 5.4 Health-promoting effects of fermented plant foods: a case of phytochemical and antioxidant property changes; 5.5 Conclusions; References; 6 - Traditional cereal fermented foods as sources of functional microorganisms; 6.1 Introduction; 6.2 Food fermentation processes</p> <p>6.3 Antimicrobial proteins isolated from boza-related lactic acid bacteria6.4 Fermented cereal-based food from Africa and Latin America; 6.5 Starter cultures and cereal-based fermented food; 6.6 Cereal-based probiotic foods; Acknowledgements; References; Part Two - Fermentation microbiology; 7 - Advanced methods for the identification, enumeration, and characterization of microorganisms in fermented foods; 7.1 The fermented food microbial ecosystem; 7.2 Culture-dependent methods; 7.3 Culture-independent methods: diversity in microbial communities</p> <p>7.4 Culture-independent methods: metabolic activity in microbial communities</p>
Sommario/riassunto	<p>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.</p>

