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Autore	Baldaccini, Natale Emilio
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**Nota di bibliografia**

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**Nota di contenuto**

1. Microbial Food additives: Types, Functions and challenges -- 2. Applications of enzymes in food industries as additives -- 3. Microbial antioxidants in food products -- 4. Microbial and bio-based preservatives:recent advances in antimicrobial compounds -- 5. Prebiotic and Synbiotic Foods -- 6. Microbial stablizers in food processing -- 7. Biosurfactants: promising biomolecules in the food industry -- 8. Additives in Dairy Based Food -- 9. Hypersensitivity associated with food additives.

**Sommario/riassunto**

This book provides all the aspects of microbes for food additives, and a detailed description of their different categories. The chapters provide a step-by-step overview of microbial food additives as enzymes, antioxidants, stabilizers, emulsifiers, organic acids, colorants, sweeteners, flavoring compounds that have been used commercially by industrialists. In addition, an emphasis on the use of microbes as therapeutic agents such as probiotics and enzymes have also been given in the respective chapters. Furthermore, the book also comprises the detailed description of legislation and policies for the use of microbial additives at large scale in different food industries. Therefore, this book provides a comprehensive, state of art updated literature which can be used by the food scientists, nutritionists, microbiologists and a health-conscious layman to check the food additive list on a product for a nutritious and safer food.