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Soggetti	Fermented foods Fermented foods - Microbiology
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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Introduction -- Microorganisms and metabolism -- Starter cultures -- Cultured dairy products -- Cheese -- Meat fermentation -- Fermented vegetables -- Bread fermentation -- Beer fermentation -- Wine fermentation -- Vinegar fermentation -- Fermentation of foods in the orient.
Sommario/riassunto	While many food science programs offer courses in the microbiology 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 referen