

1. Record Nr.	UNINA9910163881103321
Titolo	Lactic acid fermentation of fruits and vegetables // edited by Spiros Paramithiotis
Pubbl/distr/stampa	Boca Raton, FL : , : CRC Press, , [2017] ©2016
ISBN	1-315-35330-X 1-315-37037-9 1-4987-2693-3
Edizione	[First edition.]
Descrizione fisica	1 online resource (313 pages) : illustrations
Collana	Food Biology Series
Disciplina	664.024
Soggetti	Fermented foods Lactic acid
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references at the end of each chapters and index.
Nota di contenuto	chapter 1 Introduction -- chapter 2 Lactic Acid Bacteria of Fermented Fruits and Vegetables 1. Introduction -- chapter 3 Nutritional Values and Bioactive Compounds in Lactic Acid Fermented Vegetables and Fruits 1. Introduction -- chapter 4 Safety of Lactic Acid Fermented Vegetables -- chapter 5 Sauerkraut Fermentation 1. Background -- chapter 6 Introduction -- chapter 7 Cucumber Fermentation 1. Introduction -- chapter 8 Olives Fermentation 1. Introduction -- chapter 9 Introduction -- chapter 10 Regional Fermented Vegetables and Fruits in Europe 1. Introduction -- chapter 11 Regional Fermented Fruits and Vegetables in Africa 1. Introduction -- chapter 12 Lactic Acid Fermentation of Smoothies and Juices 1. Lactic Acid Fermentation of Vegetable-and Fruit-based Beverages -- chapter 13 The Future of Lactic Acid Fermentation of Fruits and Vegetables 1. Introduction.
Sommario/riassunto	Lactic acid fermentation has been practiced for thousands of years mainly to preserve surplus and perishable foodstuff and also to enhance them organoleptically. Lactic acid fermentation of fruits and vegetables is no exception, leading to the production of a wide range of products, some of which are now considered as characteristic of

certain geographical areas and cultures. The aim of this book is to collect, present, and discuss all available information regarding lactic acid fermentation of fruits and vegetables. For this purpose, an international group of experts was invited to contribute their knowledge and experience in a highly informative and comprehensive way.
