

1. Record Nr.	UNINA9910254146003321
Autore	Ameen Sara M
Titolo	Lactic Acid in the Food Industry // by Sara M. Ameen, Giorgia Caruso
Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2017
ISBN	3-319-58146-5
Edizione	[1st ed. 2017.]
Descrizione fisica	1 online resource (VI, 44 p. 3 illus., 2 illus. in color.)
Collana	Chemistry of Foods, , 2199-689X
Disciplina	547.437
Soggetti	Food—Biotechnology Nutrition Microbiology Analytical chemistry Food Science Food Microbiology Analytical Chemistry
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references at the end of each chapters.
Nota di contenuto	The Importance of Lactic Acid in the Current Food Industry: An Introduction -- Chemistry of Lactic Acid -- Regulatory Importance of Lactic Acid in the Food and Beverage Sector -- Lactic Acid in the Food Matrix: Analytical Methods -- Lactic Acid and Lactic Acid Bacteria: Current Use and Perspectives in the Food and Beverage Industry.
Sommario/riassunto	This Brief explores the importance of lactic acid and fermentation in the modern food industry. Although it is usually associated with milk and dairy products, lactic acid can also be found in many other fermented food products, including confectionery products, jams, frozen desserts, and pickled vegetables. In this work, the authors explain how lactic acid is produced from lactose by Lactobacillus and Streptococcus cultures, and they also emphasise its important role as pH regulator and preservative, helping to the inhibition of microbial growth in fermented foods. The Brief discusses a wide range of lactic acid's applications as a natural additive, curing or gelling agent, flavour, food carrier, solvent, and discoloration inhibitor, among others. Readers will also find a brief overview of the current analytical methods for the quantitative and

qualitative determination of lactic acid in foods.

---