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Nota di contenuto	Chapter 1: Introduction -- Chapter 2: Genomic analysis of lactic acid bacteria and its application -- Chapter 3: Protein and exopolysaccharide of lactic acid bacteria -- Chapter 4: Metabolites of lactic acid bacteria -- Chapter 5: Environmental stress responses of lactic acid bacteria -- Chapter 6: Lactic acid bacteria-based food fermentations -- Chapter 7 Lactic acid bacteria and foodborne pathogens -- Chapter 8: Lactic acid bacteria and heavy metal pollution -- Chapter 9: Lactic acid bacteria and food-based allergy -- Chapter 10: Lactic acid bacteria and biotoxins.
Sommario/riassunto	This book provides an overview of the physiological basis of lactic acid bacteria and their applications in minimizing foodborne risks, such as pathogens, heavy metal pollution, biotoxin contamination and food based allergies. While highlighting the mechanisms responsible for these biological effects, it also addresses the challenges and opportunities that lactic acid bacteria represent in food safety management. It offers a valuable resource for researchers, graduate students, nutritionists and product developers in the fields of food science and microbiology. .