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Titolo	Beneficial Microorganisms in Food and Nutraceuticals / / edited by Min-Tze Liong
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Edizione	[1st ed. 2015.]
Descrizione fisica	1 online resource (293 p.)
Collana	Microbiology Monographs, , 1862-5576 ; ; 27
Disciplina	576.163
Soggetti	Microbiology Nutrition Food—Biotechnology Food Science Applied Microbiology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references at the end of each chapters and index.
Nota di contenuto	From traditional knowledge to the innovative ideas in food bio-preservation by lactic acid bacteria -- Health properties of traditional fermented Mongolian foods -- Microencaspulation Technology and Probiotics -- Effect of Incorporation of Lactic Acid Bacteria on Microbiological Quality and Shelf Life of Raw ‘Satar’ -- Leuconostoc as starter and probiotic -- Fermented soymilk as a neutraceutical -- Fermented fish products of Sudan -- Consumerism of probiotics in China -- Probiotics in Dairy -- Current trends and future perspectives on functional foods and nutraceuticals -- Is food the only factor that affects alteration of gut microbiota?- Food colorants from microorganisms.
Sommario/riassunto	This book discusses the use of microorganisms for improving nutrient quality and producing healthier foods. Conventional roles of microbes in food preservation and in producing more readily digestible nutrients via natural fermentation processes are also examined. Individual chapters explore topics such as bio-preservation, incorporation of lactic acid bacteria, traditional fermented Mongolian foods, fermented fish products of Sudan, probiotics in China, fermented soymilk, food

colorants, and the effect of food on gut microbiota. Readers will gain insights into current trends and future prospects of functional foods and nutraceuticals. This volume will be of particular interest to scientists working in the fields of food sciences, microbiology, agriculture and public health.