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ISBN	3-319-13758-1
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Descrizione fisica	1 online resource (173 p.)
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Soggetti	Food—Biotechnology Microbiology Food Science Applied Microbiology
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Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references at the end of each chapters.
Nota di contenuto	Vinegar: definition, diffusion and use -- History of balsamic vinegars -- The balsamic family.-Balsamic production: raw materials and processes -- Traditional Balsamic: Vinegar as coded by us -- The ageing of balsamics: residence time, maturity, and yield -- Sensorial properties and evaluation of balsamic vinegars -- "Balsamic": a global debate.
Sommario/riassunto	This book offers a clear description of all the balsamic vinegars and/or similar products produced in the world, their differences in composition, quality and use. This encompasses all the steps for the production of Traditional Balsamic Vinegar: grape composition, crushing, concentration of the must, alcoholic and acetic fermentation, ageing, sensorial properties and quality of the final product. This book covers extensively all the balsamic vinegars, especially the industrial ones that have a really large market and diffusion.