Record Nr. UNINA9910350356803321 Lactic Acid Bacteria: Bioengineering and Industrial Applications // **Titolo** edited by Wei Chen Pubbl/distr/stampa Singapore:,: Springer Singapore:,: Imprint: Springer,, 2019 **ISBN** 981-13-7283-7 Edizione [1st ed. 2019.] Descrizione fisica 1 online resource (280 pages) Disciplina 664.001579 Soggetti Microbiology Food—Biotechnology **Nutrition** Food Microbiology Food Science Nutrition Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Nota di contenuto Lactic acid bacteria and -aminobutyric acid and diacetyl -- Lactic acid bacteria and conjugated fatty acids -- Lactic acid bacteria and B vitamins -- Bacteriocins of lactic acid bacteria -- Preparation techniques of lactic acid bacteria starters -- Lactic acid bacteria and fermented cereals -- Lactic acid bacteria and fermented fruit and vegetables -- Lactic acid bacteria and fermented meat products -- The Preparation technology of pharmaceutical preparations -- Lactic acid bacteria in animal breeding and aquaculture. Sommario/riassunto This book introduces readers to basic studies on and applied techniques involving lactic acid bacteria, including their bioengineering and industrial applications. It summarizes recent biotechnological advances in lactic acid bacteria for food and health, and provides detailed information on the applications of these bacteria in fermented foods. Accordingly, it offers a valuable resource for researchers and graduate students in the fields of food microbiology, bioengineering,

fermentation engineering, food science, nutrition and health.