

1. Record Nr.	UNINA9910779174103321
Titolo	Handbook of plant-based fermented food and beverage technology // edited by Y.H. Hui ; administrative associate editor, E. Ozgul Evranuz ; associate editors, Francisco Noe Arroyo-Lopez. [et al.]
Pubbl/distr/stampa	Boca Raton, Fla. : , : CRC Press, , 2012
ISBN	0-429-10679-3 1-4398-7069-1
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (813 p.)
Classificazione	TEC012000
Altri autori (Persone)	HuiY. H (Yiu H.) EvranuzE. Ozgul Arroyo-LopezFrancisco Noe
Disciplina	664/.024
Soggetti	Fermented foods Beverages - Microbiology Fermentation Plant proteins as food Plant products
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Rev. ed. of: Handbook of food and beverage fermentation technology / edited by Y.H. Hui. [et al.], 2004. Handbook of food and beverage fermentation technology is the first edition of Handbook of plant-based fermented food and beverage technology and Handbook of animal-based fermented food and beverage technology.
Nota di contenuto	pt. 1. Introduction -- pt. 2. Soy products -- pt. 3. Fruits and fruit products -- pt. 4. Vegetables and vegetable products -- pt. 5. Cereals and cereal products -- pt. 6. Specialty products -- pt. 7. Fermentation and food ingredients.
Sommario/riassunto	This second edition of a bestseller examines a wide range of starter cultures and manufacturing procedures for popular plant-based food products. The text focuses on the quality of the final food product, flavor formation and new advances in starter cultures for dairy fermentations using recent examples that depict the main species used, their characteristics, and their impact on the development of

other fermented foods. Also new to the second edition: sections on fermented fruit such as apple cider, fermented specialties such as vanilla, and U.S. permitted food ingredients derived each fermented product. Covers numerous fermentation procedures by reviewing the type of raw material used, its pretreatment, the temperature/climate, and the conditions of the fermentation process. Discusses various types of starter cultures and their preparation prior to use. Outlines some of the flaws that may be found in sour cream products, their causes, and possible ways to prevent these defects. Analyzes the sensory characteristics of various fermented food products including texture, color, and aroma--
