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Nota di contenuto	chapter 1. History and development of solid-state fermentation / Song Liu, Dongxu Zhang, Jian Chen, and Yang Zhu -- chapter 2. Bioreactors of solid-state fermentation / Ganrong Xu and Bobo Zhang -- chapter 3. Process engineering of solid-state fermentation / Long Liu -- chapter 4. History of solid-state fermented foods and beverages / Song Liu, Dongxu Zhang, Jian Chen, and Yang Zhu -- chapter 5. Solid-state fermented food of animal origin / Peng Zhou, Dasong Liu, Yingjia Chen, and Tiancheng Li -- chapter 6. Solid-state fermented soybean / YongQiang Cheng and BeiZhong Han -- chapter 7. Fermented vegetables / Fang Fang -- chapter 8. Solid-state fermented condiments and pigments / Ganrong Xu and Bobo Zhang -- chapter 9. Solid-state fermented alcoholic beverages / Xiaoqing Mu, Yan Xu, Wenlai Fan, Haiyan Wang, Qun Wu, and Dong Wang -- chapter 10. Solid-state food fermentation and sustainable development / Xiaoming Liu and Peng Zhou.
Sommario/riassunto	Preface: Solid-state fermentation (SSF) is one of the oldest microbial technologies that have been applied in food processing, although

neglected for a long time. SSF technology was originated from China dating back thousands of years. For the past ten years, SSF has again attracted much attention, due to energy crisis and environmental pollution. Scientists are trying to explore the mechanisms in the fermentation process through multidisciplinary and different research tools. Based on a series of established mathematical models, new design concept for SSF bioreactors and process control strategies have been proposed, which make SSF technology to reach new levels. Food and beverage production is an important application field of SSF technology, which has been received widespread interest. This book systematically describes the production of solid-state fermented food and beverage in terms of the history and development of SSF technology and SSF foods, bio-reactor design, fermentation process, various substrate origins and sustainable development. More emphasis has been allocated to describe Oriental traditional foods produced by SSF in Chapters 6, 8, and 9, such as sufu, vinegar, soy sauce, Chinese distilled spirit and rice wine. This is a special book for understanding Oriental traditional foods. In addition, this book has comprehensively incorporated the latest development and achievements in the field of SSF--
