Record Nr. UNINA9910826523403321 Handbook of fermented food and beverage technology two volume set **Titolo** // edited by Y. H. Hui and E. Ozgul Evranuz Pubbl/distr/stampa Boca Raton, FL:,: CRC Press, an imprint of Taylor and Francis,, [2012] ©2013 **ISBN** 0-429-16041-0 1-4822-6070-0 1-4665-6145-9 Edizione [2nd edition.] Descrizione fisica 1 online resource (xvi, 798 pages): illustrations Disciplina 664/.024 Soggetti Fermentation Beverages - Microbiology Fermented foods Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Note generali Bibliographic Level Mode of Issuance: Monograph Includes bibliographical references and index. Nota di bibliografia chapter Part I Introduction -- chapter Part II Soy Products -- chapter Nota di contenuto Part III Fruits and Fruit Products -- chapter Part IV Vegetables and Vegetable Products -- chapter Part V Cereals and Cereal Products -chapter Part VI Specialty Products -- chapter Part VII Fermentation and Food Ingredients -- chapter Index -- chapter Half Title -- chapter Title Page -- chapter Copyright Page -- chapter Contents -- chapter Preface -- chapter Editors -- chapter Contributors -- chapter Part I: Introduction -- chapter Part II: Fermented Milk and Semisolid Cheeses -- chapter Part III: Solid Cheeses -- chapter Part IV: Meat and Fish Products -- chapter Part V: Probiotics and Fermented Products. Fermented food can be produced with inexpensive ingredients and Sommario/riassunto simple techniques and makes a significant contribution to the human diet, especially in rural households and village communities worldwide. Progress in the biological and microbiological sciences involved in the manufacture of these foods has led to commercialization and heightened interest among scientists and food processors. Handbook of Fermented Food and Beverage Technology, Second Edition is an upto-date two-volume set exploring the history, microorganisms, quality

assurance, and manufacture of fermented food products derived from both plant and animal sources.