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Sommario/riassunto

This book is a comprehensive resource on the methodologies and research protocols related to sourdough in the field of food science. Edited by Marco Gobbetti and Carlo Giuseppe Rizzello, it provides step-by-step instructions for various experiments, enabling researchers to reproduce them accurately. The book covers a wide range of topics including the preparation and propagation of sourdough, microbial and biochemical analysis, and the sensory, rheology, and nutritional attributes of sourdough baked goods. It addresses the challenges faced by food scientists in replicating experiments and aims to serve as a reference guide for both academic and industrial applications. The work is targeted towards graduate students and researchers in food science and related fields.
