

1. Record Nr.	UNISA996208219903316
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Titolo	Food, fermentation, and micro-organisms [[electronic resource] /] / Charles W. Bamforth
Pubbl/distr/stampa	Oxford ; Ames, Iowa, : Blackwell Science, c2005
ISBN	1-281-31202-9 9786611312022 0-470-70958-8 0-470-99527-0 0-470-99526-2
Edizione	[1st ed.]
Descrizione fisica	1 online resource (234 p.)
Disciplina	664/.024
Soggetti	Fermentation Fermented foods Yeast
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	The science underpinning food fermentations -- Beer -- Wine -- Fortified wines -- Cider -- Distilled alcoholic beverages -- Flavoured spirits -- Sake -- Vinegar -- Cheese -- Yoghurt and other fermented milk products -- Bread -- Meat -- Indigenous fermented foods -- Vegetable fermentations -- Cocoa -- Mycoprotein -- Miscellaneous fermentation products.
Sommario/riassunto	Fermentation and the use of micro-organisms is one of the most important aspects of food processing, an industry worth billions of US dollars world-wide. From beer and wine to yoghurt and bread, it is the common denominator between many of our foodstuffs. In his engaging style Professor Charles Bamforth covers all known food applications of fermentation. Beginning with the science underpinning food fermentations, Professor Bamforth looks at the relevant aspects of microbiology and microbial physiology, moving on to cover individual food products, how they are made, what is the role of f